

MARINA

G R I L L

CAVIAR & SEAFOOD BAR

Caviar Service, Crème Fraiche, Egg, Shallot, Chives, Blinis

Kaviari Kristal Caviar 30g/50g 988/1588

Plateau de Fruits de Mer

Boston Lobster, Oysters, Pacific Blue Prawns,
Hokkaido Scallop Crudo, Sashimi, Condiments

688/1288

Sicilian Crudo, Tuna, Scallop, Salmon, Capers, Verjus, Espelette..... 218

House Smoked Salmon, Crème Fraiche, Chives, Lemon, Brioche..... 138

Pacific Blue Prawn Cocktail, Marie Rose or Cocktail Sauce..... 238

Boston Lobster Cocktail, Marie Rose or Cocktail Sauce half / 328 whole / 638

STARTERS

Soup of the Day, Check with your Server (V) 128

French Onion Soup, Gruyere Crouton 138

Lobster Bisque, Tarragon Cream, Cognac..... 188

Endive & Stilton Salad, Green Apple, Candied Walnuts (V) 168

Caesar Salad, Parmesan, Lardon, Anchovy, Crouton 178

Japanese Fruit Tomato, Burrata, Pistachio Pesto, Basil (V) 178

Twice Baked Three Cheese Soufflé, Shaved Black Truffle (V) 198

Seared Rougie Foie Gras, Pickled Cherry, Madeira Sauce, Brioche 218

Polmard Beef Tartare, Prepared Tableside, Potato Crisps 188/358

Blue Swimmer Crab Cake, Tartare Sauce, Lemon 238

Baked Hokkaido Scallops, Garlic, Herb & Lemon Butter 218

MAINS

Rigatoni alla Vodka, Tomato, Cream, Parmesan, Calabrian Chilli (V) 188

Ravioli Au Dauphine, Comté Cheese Sauce, Black Pepper (V) 188

Lobster Tagliatelle, Cherry Tomato, Lobster Sauce, Basil 428

Roaring Forties Lamb Chops, Roasted Garlic Jus, Mint Jelly 438

Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce 428

Steak Au Poivre, Black Angus Tenderloin, Cognac & Peppercorn Sauce 458

Ôra King Salmon, Citrus Beurre Blanc, Yarra Valley Trout Roe 328

Dover Sole Meuniere, Beurre Noisette, Capers, Parsley, Lemon 788

Grilled Boston Lobster, Garlic, Herb & Lemon Butter half / 328 whole / 638

BEEF FROM THE JOSPER GRILL

Harris Ranch USDA Prime Sirloin 350g 568

Brandt USDA Prime Dry Aged Bone-In Ribeye 400g 738

O'Connor Australian Grain Fed M5+ Tenderloin 200g 458

Cape Grim Australian Grass Fed Ribeye 350g 498

Mayura Australian Full Blood Wagyu M9+ Bavette 260g 498

Rangers Valley Australian Wagyu M7+ Tomahawk 168 per 100g

SAUCES Peppercorn | Red Wine Jus | Béarnaise

SIDES

French Fries (V) 68

Truffle French Fries (V) 128

House Salad, French Vinaigrette (V) 68

Local Organic Mushrooms, Garlic Butter (V) 88

Sautéed Spinach, Garlic, Lemon (V) 68

Grilled Broccolini, Fried Garlic (V) 78

Brussel Sprouts, Vincotto, Pine Nut, Mint (V) 68

FRESHLY SHUCKED OYSTER

Served with
Lemon & Mignonette

Gillardeau No.2
88 each

Fine De Cancale No.2
68 each

David Herve Babypeter No.6
38 each

SET LUNCH MENU

328 two course

358 three course

— STARTER —

Seasonal Soup of the Day (V)
Check with you Sever

Spicy Tuna Tartare
Avocado, Sesame, Seaweed Cracker

Serrano Ham 24 Months
Celeriac Remoulade, Caperberry

— MAIN —

Truffle Pasta (V)
Tagliolini, Butter, Parmesan, Black Truffle

Seabass Fillet
Sweet & Sour Peppers, Capers, Basil

USDA Prime Flat Iron
French Fries, Béarnaise, Watercress

— DESSERT —

Dark Chocolate Mousse (V)
Poached Cherries, Chantilly Cream

Profiteroles (V)
Pistachio Ice Cream, Hot Chocolate Sauce

Tea or Coffee