

M A R I N A

G R I L L



SIGNATURE SET MENU

Three course 888 Four course 988

STARTER

Caesar Salad, Parmesan, Lardon, Anchovy, Crouton

Twice Baked Comte Soufflé, Shaved Black Truffle

Heirloom Tomatoes, Burrata, Basil, Pine Nuts

Blue Swimmer Crab Cake, Tartare Sauce, Lemon

Baked Hokkaido Scallops, Garlic & Herb Crumb, Aleppo Pepper

Seared Foie Gras, Brioche, Seasonal Accompaniment

SOUP

Seasonal Soup

Lobster Bisque

French Onion Soup

MAIN

Ricotta Gnocchi, Morel Mushroom, Asparagus, Spinach, Parmesan

Roaring Forties Lamb Chops, Provençal Vegetables, Mint Jelly

Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce

Norwegian Salmon, Asparagus, Citrus Beurre Blanc

O'Connor Black Angus Tenderloin, Peppercorn Sauce

Cape Grim Australian Gras Fed Ribeye, Red Wine Jus

Brandt USDA Prime Sirloin, Béarnaise Sauce

Seasonal sides served to the table

DESSERT

Seasonal Fresh Fruit Selection

Profiteroles, Vanilla Ice Cream, Warm Chocolate Sauce

Valrhona Chocolate Fondant, Tonka Bean Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Please share your allergies and dietary requirements if any with our team.