

M A R I N A

G R I L L



CAVIAR & SEAFOOD BAR

Freshly Shucked Oysters, Lemon, Mignonette Sauce Market Price
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, Condiments

688/1288

House Smoked Salmon, Crème Fraiche, 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

Seasonal 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
Twice Baked Three Cheese Soufflé (V) 148
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 Rack, 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
Miso Glazed Ōra King Salmon, Eggplant Caviar, Cucumber Pickle 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
Rangers Valley "Black Market" Australian Sirloin 300g 448
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 & Parmesan French Fries (V) 88
House Salad, French Vinaigrette (V) 68
Local Organic Mushrooms, Garlic Butter (V) 88
Macaroni & Three Cheese Gratin (V) 78
Sautéed Spinach, Garlic, Lemon (V) 68
Charred Broccolini, Crispy Garlic (V) 78

(V) Vegetarian

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

WHITE ASPARAGUS

Poached Chilled White Asparagus
Organic Egg Gribiche
198

Grilled White Asparagus
Mangalica Prosciutto, Hollandaise Sauce
248

Spanish Seabass Fillet
White Asparagus, Trout Roe Beurre Blanc
398

White Asparagus Risotto
Aged Carnaroli Rice, Parmesan
258

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, Squid Ink Cracker

Foie Gras & Confit Duck Terrine
Apricot Jelly, Herb Salad, Caper Berry

— MAIN —

Pappardelle Pasta (V)
Creamy Mushroom Ragu, Parsley, Parmesan

Poached Snapper
Cannellini Bean, Candied Lemon, Basil,
Chicken Jus

USDA Prime Flat Iron
French Fries, Béarnaise Sauce, Watercress

— DESSERT —

Profiteroles (V)
Pistachio Ice Cream, Hot Chocolate Sauce

Opera Cake (V)
White Chocolate Ganache, Blood Orange Puree

Tea or Coffee