

# M A R I N A

G R I L L



## LUNCH SET

(available from Wednesday to Friday)

Two course 328 Three course 358

Includes tea or coffee

Wine by the Glass Recommendations

Champagne 120 White Wine 100 Red Wine 100

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## STARTER

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Seasonal Soup of the Day

Check with your Server

Serrano Ham

Charentais Melon, Pine Nut, Espelette Pepper

Caesar Salad

Parmesan, Anchovy, Lardon, Crouton

Market Oysters (3pcs) +68

Chardonnay Mignonette

Lobster Bisque +38

Tarragon Cream, Cognac

Spicy Salmon Tartare

Gochujang, Sesame, Avocado, Seaweed Cracker

Vine Ripened Cherry Tomatoes

Stracciatella, Basil Olive

Bouchot Black Mussels +28

Nduja Cream, Cherry Tomato, Fresh Herbs

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## MAIN

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Truffle Tagliolini

Butter, Parmesan, Shaved Black Truffle

Sagabuta Pork Loin

Potato Puree, Baby Apple, Sage & Mustard Jus

Wagyu Cheeseburger

Smoked Cheddar, Bacon, Onion Jam, Pickle, Fries

Brandt USDA Prime Flat Iron 200g

Served with one choice of side dish

Duck Confit

Potato Gratin, Frisee Salad, Port Wine Jus

Norwegian Salmon Fillet

Citrus Beurre Blanc, Asparagus

Boston Lobster Brioche Roll +68

Lemon Mayo, Pickled Celery, Fries

Cape Grim Ribeye 280g +118

Served with one choice of side dish

Add Side Dish +28

French Fries

Mixed Leaf Salad

Macaroni Cheese

Seasonal Vegetable

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## DESSERT

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Crème Caramel

Vanilla Custard, Bitter Caramel

Profiteroles

Vanilla Ice Cream, Warm Chocolate Sauce

Fresh Fruits & Berries

Seasonal Selection of Fruits

Gelato or Sorbet

Daily Selection Available

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