

M A R I N A

G R I L L



CAVIAR & SEAFOOD BAR

Caviar Service, Traditional Condiments, Blinis

Kaviari Kristal Caviar 30g/50g 988/1588

OYSTER SELECTION BY DAVID HERVÉ

For three generations, the Hervé family has been passionately cultivating some of the world's finest oysters, since their business began in 1939.

Babypeter no.6
38 each

Boudeuse no.4
48 each

Ronce no.2
68 each

Royale no.2
78 each

Served with
Lemon & Mignonette

SIGNATURE SET MENU

988 per person

Smoked Salmon Brioche

Blue Swimmer Crab Cake
Tartare Sauce, Lemon

Lobster Bisque
Tarragon Cream, Cognac

Ping Yuen Three Yellow Chicken
Morel Mushroom, Madeira Sauce

or

Steak Au Poivre
Black Angus Tenderloin,
Cognac & Peppercorn Sauce

Served with
French Fries & Mixed Leaf Salad

Valrhona Chocolate Fondant
Tonka Bean Ice Cream

Tea or Coffee

Plateau de Fruits de Mer

Boston Lobster, Oysters, Hokkaido Scallop Crudo,
Pacific Blue Prawns, Spicy Tuna Tartare, Condiments

688/1288

House Smoked Salmon, Crème Fraiche, Lemon, Honey Rye Toast 138

Pacific Blue Prawn Cocktail, Marie Rose or Cocktail Sauce 238

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, Apple, Candied Walnuts (V) 168

Caesar Salad, Parmesan, Lardon, Anchovy, Crouton 178

Burrata, Heritage Beetroot, Blood Orange, Hazelnut, Radicchio (V) 178

Twice Baked Cheese Soufflé, 24 Month Aged Comté (V) 148

Seared Rougie Foie Gras, Brioche, Seasonal Accompaniment 218

Polmard Beef Tartare, Prepared Tableside 188/358

Blue Swimmer Crab Cake, Tartare Sauce, Lemon 238

Baked Hokkaido Scallops, Garlic, Lemon & Herb Butter 218

MAINS

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

Jerusalem Artichoke Risotto, Chanterelle, Hazelnut Oil, Thyme (V) 228

Lobster Tagliatelle, Cherry Tomato, Lobster Sauce, Basil 428

Wagyu Cheeseburger, Bacon, Smoked Cheddar, Onion Jam, Pickle 288

Roaring Forties Lamb Chops, Roast 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, Brown Butter, Capers, Parsley, Lemon 788

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

BEEF FROM THE JOSPER GRILL

Cape Grim Australian Grass Fed Ribeye 350g 498

O'Connor Australian Black Angus Tenderloin 200g 458

Brandt USDA Prime Bone-In Ribeye 400g 738

Brandt USDA Prime Sirloin 350g 648

Rangers Valley Australian Wagyu M7 Tomahawk 168 per 100g

Daily Butchers Cut Market Price

SAUCES Peppercorn | Red Wine Jus | Béarnaise

SIDES

French Fries, Ketchup (V) 68

Truffle French Fries, Truffle Aioli (V) 88

Potato Puree (V) 68

Mixed Leaf Salad, French Vinaigrette (V) 68

Sautéed Local Organic Mushrooms, Garlic Butter (V) 88

Sautéed Asparagus, Lemon, Olive Oil (V) 88

Sautéed Spinach, Garlic, Lemon (V) 68

Grilled Broccolini, Aleppo Pepper, Garlic (V) 78

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