

# MARINA

G R I L L



## CAVIAR & SEAFOOD BAR

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

Kaviari Kristal Caviar 30g/50g .....988/1588

### 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

### 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

## SIGNATURE SET MENU

988 per person

Smoked Salmon Brioche

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Blue Swimmer Crab Cake  
Tartare Sauce, Lemon

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Lobster Bisque  
Tarragon Cream, Cognac

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Steak au Poivre  
Black Angus Tenderloin,  
Cognac & Peppercorn Sauce

or

Ping Yuen Three Yellow Chicken  
Morel Mushroom, Madeira Jus

Served with  
French Fries & House Salad

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Valrhona Chocolate Fondant (V)  
Tonka Bean Ice Cream

Tea or Coffee

## 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