

M A R I N A

G R I L L



SUNDAY SET LUNCH

Salad Bar + Main 528

Salad Bar + Main + Dessert 588

Salad Bar + Soup + Main + Dessert 628

Glass of Champagne 120

Glass of Wine 100

Cocktail of the Day 100

Mocktail of the Day 80

SALAD BAR

A selection of seasonal salads, Caesar salad station, cured meats, gravlax, house smoked salmon, poached prawns, vegetable crudités, artisanal cheeses, nuts, dried fruits and condiments

SOUP

Choice of one

Soup of the Day (V)

Please ask your server

Lobster Bisque +28

poached lobster, Cognac, tarragon cream

MAIN

Choice of one

White Asparagus Risotto (V)

Carnaroli rice, wild garlic, Parmesan

Signature Slow Roasted USDA Prime Rib

Yorkshire pudding, red wine jus

Grilled Half Boston Lobster

Café de Paris butter, grilled lemon

Three-Yellow Ping Yuen Chicken +68

morel mushrooms, Madeira sauce

Sea Bass Fillet

preserved lemon, caper & pistachio salsa verde

Australian Black Angus Tenderloin +128

red wine jus or peppercorn sauce

Roaring Forties Lamb Chops

lamb jus, house-made mint jelly

USDA Prime Sirloin +238

red wine jus or peppercorn sauce

All mains served with chef's selection of seasonal sides

DESSERT

Choice of dessert from our Trolley

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