

MARINA

G R I L L



PRIVATE ROOM SHARING MENU

988 per person

STARTERS

Grilled Fremantle Octopus
Chimichurri, oregano, guindilla

Baked Hokkaido Scallops
Garlic and herb crumb, Aleppo pepper

Caesar Salad
Lardon, crouton, white anchovy, Parmesan

San Danielle Prosciutto
Stracciatella, grilled fig, almond, vino cotto

SOUPS

add on 118 per person

Lobster Bisque
Seasonal Soup

MAINS

USDA Bone in Ribeye
Selection of sauces and mustards

Line Caught Seabass
Pistachio and preserved lemon salsa

Mushroom Cavatelli
Truffle cream, asparagus, pea, Parmesan

SIDES

Wagyu fat roasted potatoes, rosemary, garlic

Boiled mixed greens, olive oil, lemon

Mixed salad leaves, palm sugar vinaigrette

DESSERTS

Dark Chocolate Moelleux
Tonka bean ice cream

Choux au Craquelin
Pistachio gelato, warm chocolate sauce

Selection of Cheeses
Condiments, sesame lavosh

INCLUDES TEA OR COFFEE

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