

M A R I N A
G R I L L
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SUNDAY SET LUNCH

*Salad Bar + Main 498*  
*Salad Bar + Main + Dessert 548*  
*Salad Bar + Soup + Main + Dessert 598*

*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 crudité's,  
artisanal cheeses, nuts, dried fruits and condiments

SOUP

*Soup of the Day (V)*  
*Check with your Server*

*Lobster Bisque +28*  
*Tarragon Cream, Cognac*

MAIN

*Slow Roasted USDA Prime Rib*  
*Yorkshire Pudding, Red Wine Jus,*  
*Horseradish Cream*

*Parisian Gnocchi (V)*  
*Aged Comté, Wild Mushroom, Black Truffle*

*Pan-Roasted Big Glory Bay Salmon Fillet*  
*Warm Tartare Sauce*

*Roaring Forties Lamb Chops*  
*Lamb Jus, Homemade Mint Jelly*

*Ping Yuen Three Yellow Chicken +68*  
*Morel Mushroom, Madeira Sauce*

*Grilled Half Boston Lobster*  
*Café de Paris Butter, Lemon*

*Australian Black Angus Tenderloin +128*  
*Red Wine Jus or Peppercorn Sauce*

*All mains served with chef's selection of seasonal sides*

DESSERT

*Choice of One*

*Chocolate Mousse | Mont Blanc | Bakewell Tart | Yule Log | Paris Brest*

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