#### MARINA

GRILL

### PRIVATE ROOM SET MENU

Three course 888 Four course 988

# STARTER

Caesar Salad, Parmesan, Lardon, Anchovy, Crouton Endive & Stilton Salad, Green Apple, Candied Walnuts (V) Polmard Beef Tartare, Traditional Garnish, Potato Crisps Blue Swimmer Crab Cake, Tartare Sauce, Lemon Baked Hokkaido Scallops, Garlic, Lemon & Herb Butter Seared Foie Gras, Brioche, Seasonal Accompaniment

#### SOUP

Seasonal Soup of the Day, Check with your Server (V)

Lobster Bisque, Cognac, Tarragon Cream

French Onion Soup, Gruyere Crouton

### MAIN

Ravioli Au Dauphine, Comté Cheese Sauce, Black Pepper (V)

Roaring Forties Lamb Chops, Roast Garlic Jus, Mint Jelly

Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce

Spanish Seabass, White Asparagus, Trout Beurre Blanc

O'Connor Australian Black Angus Tenderloin 200g

Cape Grim Australian Grass Fed Ribeye 350g

Rangers Valley "Black Market" Australian Sirloin 300g

Seasonal sides served to the table

# DESSERT

Profiteroles, Pistachio Ice Cream, Hot Chocolate Sauce (V)

Valrhona Chocolate Fondant, Tonka Bean Ice Cream (V)

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (V)

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