

MARINA

G R I L L

WHITE ASPARAGUS MENU

White Asparagus Soup
Hazelnut Oil, Croutons
148

Chilled White Asparagus
Sauce Gribiche
198

Poached White Asparagus
Beurre Blanc, Bottarga
218

Roasted White Asparagus
Jamón Ibérico, Hollandaise
248

Õra King Salmon
White Asparagus, Caviar Butter Sauce
398

SIGNATURE SET MENU

988 per person

Smoked Salmon Brioche

Blue Swimmer Crab Cake
Tartare Sauce, Lemon

Lobster Bisque
Tarragon Cream, Cognac

Ping Yuen Three Yellow Chicken
Morel Mushroom, Madeira Sauce

or

Steak Au Poivre
Black Angus Tenderloin,
Cognac & Peppercorn Sauce

Served with
French Fries & Mixed Leaf Salad

Valrhona Chocolate Fondant
Tonka Bean Ice Cream

Tea or Coffee

CAVIAR & SEAFOOD BAR

Caviar Service, Traditional Condiments

Kaviari Kristal Caviar 30g..... 988

Kaviari Oscietra Prestige 50g.....1488

PLATEAU DE FRUITS DE MER

Boston Lobster, Oysters, Pacific Blue Prawns, Hokkaido Scallops,
Blue Mussels, Salmon Sashimi, Condiments

1288

Live Oysters on the Half Shell, Chardonnay MignonetteMarket Price

Salmon Gravlax, Crème Fraiche, Pickled Fennel, Brioche..... 178

Pacific Blue Prawn Cocktail, Marie Rose or Cocktail Sauce.....238

Boston Lobster Cocktail, Marie Rose or Cocktail Sauce half / 398 whole / 788

STARTERS

Joselito Gran Reserva Ibérico Ham..... 388

Seasonal Soup, Check with your Server128

French Onion Soup, Gruyere Crouton.....138

Lobster Bisque, Tarragon Cream, Cognac.....188

Endive & Stilton Salad, Apple, Candied Walnuts168

Caesar Salad, Parmesan, Lardon, Anchovy, Crouton178

Ember Roasted Beetroot, Truffle Honey, Ricotta, Pistachio168

Heirloom Tomatoes, Burrata, Basil, Pine Nuts.....178

Seared Rougie Foie Gras, Brioche, Seasonal Accompaniment.....218

Polmard Beef Tartare, Prepared Tableside.....188/358

Baked Hokkaido Scallops, Garlic & Herb Crumb, Aleppo Pepper218

Blue Swimmer Crab Cake, Tartare Sauce, Lemon238

Twice Baked Cheddar Soufflé, Onion Confit, Chives.....148

MAINS

Rigatoni alla Vodka, Tomato, Cream, Parmesan, Calabrian Chilli.....188

Ricotta Gnocchi, Braised Morels, Spring Vegetables, Parmesan.....198

Roaring Forties Lamb Chops, Provençal Vegetables, Mint Jelly.....438

Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce428

Wagyu Cheeseburger, Bacon, Smoked Cheddar, Onion Jam, Pickle.....288

Steak Au Poivre, Black Angus Tenderloin, Cognac & Peppercorn Sauce.....458

Whole Dover Sole Meuniere, Brown Butter, Capers, Lemon788

Skrei Cod, Braised Peas, Lardons, Baby Gem, Pearl Onion.....328

Lobster Tagliatelle, Cherry Tomato, Bisque, Basil458

Grilled Boston Lobster, Garlic & Herb Butter half / 398 whole / 788

FROM THE CHARCOAL GRILL

Cape Grim Australian Grass Fed Ribeye 350g498

Brandt USDA Prime Bone-In Ribeye 400g738

Brandt USDA Prime Sirloin 350g648

Miyazaki Japanese Wagyu A4 Tenderloin 200g988

Rangers Valley Australian Wagyu M7 Tomahawk168 per 100g

SAUCES Peppercorn | Red Wine Jus | Béarnaise

SIDES

French Fries68

Truffle Fries.....98

Potato Puree.....68

Sautéed Asparagus.....88

Mixed Leaf Salad.....68

Organic Local Mushrooms.....88

Cauliflower Gratin.....78