

# M A R I N A

G R I L L



## CAVIAR & SEAFOOD BAR

Freshly Shucked Oysters, mignonette sauce, lemon..... market price

Caviar Service, classic condiments & blinis

Maison Kaviari Kristal Caviar 30g/50g .....988/1588

### Plateau de Fruits de Mer

Freshly Shucked Oysters, Boston Lobster,  
Pacific Blue Prawns, Hokkaido Scallops, Condiments

Petit / 688 Grand / 1288

Bluefin Tuna Tartare, avocado, sesame, squid-ink cracker ..... 188

House Smoked Salmon, crème fraîche, chives, lemon, brioche ..... 148

Pacific Blue Prawn Cocktail, horseradish cocktail sauce, lemon ..... 238

Boston Lobster Cocktail, Louis sauce, lemon ..... half / 328 whole / 638

## STARTERS

Soup of the Day, Please ask your server (V)..... 138

Lobster Bisque, poached lobster, Cognac, tarragon cream ..... 198

Endive & Stilton Salad, green apple, candied walnuts (V)..... 178

Caesar Salad, Parmesan, lardons, smoked anchovy, crouton..... 188

Roasted Hokkaido Scallops, Calabrian 'nduja butter, lime ..... 238

Seared Foie Gras, caramelised apple, pain d'épices crumble, brioche ..... 228

Blue Swimmer Crab Cake, sauce rémoulade, frisee herb salad ..... 248

Polmard Steak Tartare, classic garnish, potato crisps, prepared tableside ..... 198

## MAINS

Rigatoni alla Vodka, tomato, cream, Parmesan, Calabrian chilli (V)..... 198

Lobster Tagliatelle, confit tomato, lobster sauce, basil, lobster oil ..... 448

Roaring Forties Lamb Rack, lamb jus, house-made mint jelly ..... 458

Three-Yellow Ping Yuen Chicken, morel mushrooms, madeira sauce ..... 438

Steak Au Poivre, Black Angus tenderloin, Cognac & peppercorn sauce..... 478

Sea Bass Fillet, preserved lemon, caper & pistachio salsa verde ..... 398

Grilled Boston Lobster, Café de Paris butter ..... half / 328 whole / 648

## BEEF FROM THE JOSPER GRILL

Harris Ranch USDA Prime Sirloin 320g ..... 588

Harris Ranch USDA Prime Ribeye 600g ..... 1128

O'Connor Australian Grain-Fed M5+ Tenderloin 200g..... 478

O'Connor Australian Pasture-Fed Ribeye 350g..... 528

Mayura Australian Wagyu M9 Bavette 260g..... 518

Margaret River Australian Wagyu M7 Tomahawk ..... 178 per 100g

SAUCES Peppercorn • Red Wine Jus • Béarnaise • Chimichurri

ENHANCEMENTS Seared Foie Gras 148 • Bone Marrow 118

## SIDES

Koffmann French Fries (V)..... 68

Mixed Leaf Salad (V)..... 68

Local Organic Mushrooms (V)..... 88

Macaroni & Three-Cheese Gratin (V)..... 78

Sautéed Baby Spinach (V)..... 68

Charred Broccolini(V)..... 78

Sautéed Green Asparagus (V)..... 88

## WHITE ASPARAGUS SPECIALS

White Asparagus Soup (V)

Hazelnut brown butter

158

Poached White Asparagus (V)

organic egg gribiche, soft herb salad

198

Grilled White Asparagus

Serrano ham, hollandaise sauce

228

White Asparagus Risotto

Carnaroli rice, wild garlic, Parmesan

248

## SIGNATURE SET MENU

988 per person

House Smoked Salmon

crème fraîche, brioche toast

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Blue Swimmer Crab Cake

sauce rémoulade, frisee herb salad

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Lobster Bisque

poached lobster, Cognac,

tarragon cream

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Black Angus Tenderloin

O'Connor Australian Grain-fed M5+

or

Three-Yellow Ping Yuen Chicken

morel mushrooms, Madeira sauce

Served with

French fries & seasonal vegetables

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Profiteroles

pistachio ice cream,

warm chocolate sauce

Tea or Coffee

(V) Vegetarian

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