

M A R I N A
G R I L L

PRIVATE ROOM SHARING MENU

Served family style

1088 per person

STARTER

Serrano Ham 24 months, Guindilla Peppers

Caesar Salad, Anchovy, Parmesan, Lardon, Crouton

Pacific Blue Prawn Cocktail, Marie Rose or Cocktail Sauce

Polmard Beef Tartare, Traditional Garnish, Potato Crisps

MAIN

Brandt USDA Prime Bone-In Ribeye, Selection of Sauces

Pan-Roasted Ōra King Salmon Fillet, Warm Tartare Sauce

Seasonal sides served to the table

DESSERT

Apple Tarte Tatin, Crème Normande (V)

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

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