

M A R I N A
G R I L L


Guest Chef
Nate Green

Saturday Set Lunch Menu

548 per person

DELUXE SALAD BAR

A selection of seasonal salads, Caesar salad station, cured meats, gravlax,
house smoked salmon, poached prawns, vegetable crudités,
artisanal cheeses, nuts, dried fruits and condiments

MAIN

DIANE'S BURGER – CREATED BY MEMBER MS DIANE WAN
Wagyu patty, American cheese, jalapeño pepper, caramelised onions,
lettuce, tomato, thousand island dressing, French fries

MUSHROOM & ARTICHOKE TART
Comté & autumn leaf salad, pickled walnut dressing

POACHED SEABASS
Ragout of shellfish, celery root, wakame seaweed

BERKSHIRE PORK CHOP
Potato puree, Koffman cabbage, charcutière sauce

ROAST LAMB RUMP
Caramelized shallot puree, pommes fondant, confit garlic

CLASSIC STEAK FRITES
Mayura Wagyu M9+ bavette, French fries, steak sauce
Supplement 98

DESSERT

BAKEWELL TART
Fig preserve, chantilly cream

RHODA'S VANILLA CHEESECAKE
Poached rhubarb

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