

MARINA

GRILL

RAW, CURED & CHILLED

Freshly Shucked Oysters
Chardonnay & shallot mignonette
Market Price

Kaviari Kristal Caviar 30g
blinis, crème fraîche, chives
988

--- Plateau de Fruits de Mer ---
Boston lobster, pacific blue prawns,
oysters, scallops & condiments
Petit 688
Grand 1288

Raw Bluefin Tuna
smoked tomato, green olive, Espelette
198

Sicilian Crudo
salmon, tuna, scallop, chive, caper, lemon
228

STARTERS

Soup of the Day, please ask your server (V) 138
Lobster Bisque, poached lobster, cognac, tarragon cream 198
Caesar Salad, sourdough croutons, smoked anchovy, Parmesan 188
Japanese Fruit Tomato, stracciatella, basil, black olive crumb (V) 168
Poached White Asparagus, butter sauce, trout roe, chives 198

Polmard Steak Tartare, potato crisps, prepared tableside 198
Foie Gras & Chicken Liver Parfait, pickled cherries, brioche 178
Grilled Octopus, salsa verde, Ibérico chorizo, garlic aioli 218
Blue Swimmer Crab Cake, sauce rémoulade, frisée herb salad 248
Seared Scallops, smoked bacon, cider, toasted breadcrumbs 238

MAINS

Rigatoni Vodka, tomato, cream, Parmesan, Calabrian chilli (V) 198
Lobster Tagliatelle, cherry tomato, lobster sauce, basil 448
Roaring Forties Lamb Chops, traditional mint jelly 458
Three-Yellow Ping Yuen Chicken, morels, Madeira sauce 438

Rossini Burger, foie gras, onion jam, Comté, truffle mayo, jus 388
Sea Bass Fillet, preserved lemon & pistachio salsa 398
Josper Grilled Whole Turbot, arbequina olive oil, lemon 428
Dover Sole Meunière, brown butter, caper, parsley 988

BEEF FROM THE JOSPER GRILL

All our steaks are cooked over charcoal,
served with your choice of sauce and a selection of mustards

Wagyu M9+, Mayura Station, Australia
Bavette 260g | 518

Wagyu M7+, Maragret River, Australia
Tomahawk 178 per 100g

Grain-fed Angus, O'Connor, Australia
Tenderloin 200g | 478
Sirloin 350g | 538

USDA Prime, Harris Ranch, United States
Ribeye 600g | 1128
Sirloin 320g | 588

Pasture-fed Angus, O'Connor, Australia
Ribeye 350g | 528

The Butchers Cut
Please ask your server

SAUCES red wine jus | peppercorn | béarnaise | chimichurri
ENHANCEMENTS seared foie gras 148 | bone marrow 118

SIDES

Koffmann French Fries (V) 68
Truffle French Fries, Parmesan (V) 88
Confit Layered Potatoes, duck fat, thyme 78

Macaroni & Comté Cheese Gratin (V) 78
Mixed Mushrooms, balsamic, rosemary (V) 88
Creamed Corn, smoked chilli, Pecorino (V) 78

Mixed Leaf Salad, French dressing (V) 68
Charred Broccolini, chilli, garlic, lemon (V) 78
Sautéed Baby Spinach, garlic, lemon (V) 68

(V) Vegetarian

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