

M A R I N A

G R I L L



SIGNATURE SET MENU

Three course 888 Four course 988

STARTER

Caesar Salad, Parmesan, Lardon, Anchovy, Crouton

Twice Baked Cheddar Soufflé, Onion Confit, Chives

Heirloom Tomatoes, Burrata, Basil, Pine Nuts

Blue Swimmer Crab Cake, Tartare Sauce, Lemon

Baked Hokkaido Scallops, Garlic & Herb Crumb, Aleppo Pepper

Seared Foie Gras, Brioche, Seasonal Accompaniment

SOUP

Seasonal Soup

Lobster Bisque, Gruyere Crouton

French Onion Soup, Tarragon Cream, Cognac

MAIN

Roaring Forties Lamb Chops, Provençal Vegetables, Mint Jelly

Pumpkin Agnolotti, Brown Butter, Sage, Hazelnut, Aged Balsamic, Parmesan

Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce

Ōra King Salmon, Asparagus, Smoked Roe, Citrus Beurre Blanc

O'Connor Black Angus Tenderloin, Cognac & Peppercorn Sauce

Cape Grim Australian Gras Fed Ribeye, Red Wine Jus

Seasonal sides served to the table

DESSERT

Classic Cheesecake, Mixed Berries

Valrhona Chocolate Fondant, Tonka Bean Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

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