

M A R I N A
G R I L L
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SATURDAY SET LUNCH

*Salad Bar 348*

*Salad Bar + Main 398*

*Salad Bar + Main + Dessert 448*

*Glass of Champagne 120*

*Glass of Wine 100*

*Cocktail of the Day 100*

*Mocktail of the Day 80*

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SALAD BAR

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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

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MAIN

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FOR SHARING

**Chateaubriand au Poivre**

*Australian Angus Tenderloin, Peppercorn Sauce*

**+188 per person**

**Rigatoni alla Vodka (V)**

*Tomato, Cream, Parmesan, Calabrian Chili*

**Duck Leg Confit**

*Braised Red Cabbage, Madeira Sauce*

**Boston Lobster Roll**

*Lemon Mayo, Pickled Celery, Brioche*

**USDA Prime Flat Iron 200g**

*Peppercorn Sauce or Red Wine Jus*

**“Diane’s Burger ”**

**Created by Member Ms Diane Wan**

*Wagyu patty, American Cheese, Jalapeños,*

*Caramelized Onions, Lettuce, Tomato,*

*Thousand Island Dressing, Brioche Bun*

**USDA Prime Ribeye 300g +198**

*Peppercorn Sauce or Red Wine Jus*

**Catch of the Day**

*Check with your Server*

*All mains served with unlimited French Fries*

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DESSERT

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A Choice of Dessert from our Trolley

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