

M A R I N A
G R I L L
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PRIVATE ROOM SET MENU

*Three-course 888    Four-course 988*

STARTER

Caesar Salad, Parmesan, lardons, smoked anchovy, crouton

Endive & Stilton Salad, green apple, candied walnuts (V)

Foie Gras, caramelised apple, pain d'Épices crumble, brioche

Blue Swimmer Crab Cake, sauce rémoulade, Frisee herb salad

Bluefin Tuna Tartare, avocado, sesame, squid-ink cracker

SOUP

Soup of the Day, Please ask your server (V)

Lobster Bisque, poached lobster, cognac, tarragon cream

MAIN

Parisian Gnocchi, asparagus, morel mushroom, Parmesan, lemon (V)

Roaring Forties Lamb Chops, lamb jus, house-made mint jelly

Big Glory Bay Salmon Fillet, citrus beurre blanc, chive, trout roe

Three-Yellow Ping Yuen Chicken, morel mushrooms, madeira sauce

O'Connor Australian Pasture-fed Ribeye, red wine jus

O'Connor Black Angus Tenderloin, red wine jus

Harris Ranch USDA Prime Sirloin, red wine jus

*Chef selection of seasonal sides served to the table*

DESSERT

Profiteroles, warm chocolate sauce, pistachio ice cream (V)

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream (V)

Yuzu & Vanilla Cheesecake, Japanese strawberries, pink pepper meringue (V)

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