

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

*Served family sharing style*

*1088 per person*

*Add Seasonal Soup 68*

*Add Lobster Bisque 128*

STARTERS

Polmard Steak Tartare, traditional garnish, potato crisps  
Caesar Salad, sourdough croutons, smoked anchovy, Parmesan  
Japanese Fruit Tomato, stracciatella, basil, black olive (V)  
Grilled Octopus, salsa verde, Ibérico chorizo, garlic aioli

MAINS

Charcoal Grilled USDA Prime Ribeye Steak, selection of sauces  
Big Glory Bay Salmon, citrus beurre blanc, chive, trout roe

*Chef's selection of seasonal sides served to the table*

DESSERTS

Signature Apple Tarte Tatin, Chantilly cream (V)  
Profiteroles, warm chocolate sauce, pistachio ice cream (V)

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