

MARINA

G R I L L

CAVIAR & SEAFOOD BAR

Caviar Service, classic condiments & blinis

Maison Kaviari Kristal Caviar 30g/50g 988/1588

Plateau de Fruits de Mer

King Crab Leg, Diamond Clams, Boston Lobster,
Pacific Blue Prawns, Hokkaido Scallops, Condiments

Petit / 688 Grand / 1288

House Smoked Salmon, crème fraîche, chives, lemon, brioche 148
Bluefin Tuna Tartare, avocado, sesame, squid-ink cracker 188
Pacific Blue Prawn Cocktail, horseradish cocktail sauce, lemon 238
Boston Lobster Cocktail, Louis sauce, lemon half / 328 whole / 638

STARTERS

Soup of the Day, Please ask your server (V) 138
Lobster Bisque, poached lobster, Cognac, tarragon cream 198
Endive & Stilton Salad, green apple, candied walnuts (V) 178
Caesar Salad, Parmesan, lardons, smoked anchovy, crouton 188
Roasted Hokkaido Scallops, Calabrian 'nduja butter, lime 238
Seared Foie Gras, caramelised apple, pain d'épices crumble, brioche 228
Blue Swimmer Crab Cake, sauce rémoulade, frisee herb salad 248
Polmard Steak Tartare, classic garnish, potato crisps, prepared tableside 198

MAINS

Rigatoni alla Vodka, tomato, cream, Parmesan, Calabrian chilli (V) 198
Lobster Tagliatelle, confit tomato, lobster sauce, basil, lobster oil 448
Roaring Forties Lamb Rack, lamb jus, house-made mint jelly 458
Three-Yellow Ping Yuen Chicken, morel mushrooms, madeira sauce 438
Steak Au Poivre, Black Angus tenderloin, Cognac & peppercorn sauce 478
Big Glory Bay Salmon Fillet, citrus beurre blanc, chive, trout roe 348
Sea Bass Fillet, preserved lemon, caper & pistachio salsa verde 398
Grilled Boston Lobster, Café de Paris butter half / 328 whole / 648

BEEF FROM THE JOSPER GRILL

Harris Ranch USDA Prime Sirloin 320g 588
Brandt USDA Prime Bone-In Ribeye 400g 758
O'Connor Australian Grain-Fed M5+ Tenderloin 200g 478
O'Connor Australian Pasture-Fed Ribeye 350g 528
Mayura Australian Wagyu M9 Bavette 260g 518
Margaret River Australian Wagyu M7 Tomahawk 178 per 100g

SAUCES Peppercorn • Red Wine Jus • Béarnaise • Chimichurri
ENHANCEMENTS Seared Foie Gras 148 • Bone Marrow Melt 88

SIDES

Koffmann French Fries (V) 68
Mixed Leaf Salad (V) 68
Local Organic Mushrooms (V) 88
Macaroni & Three-Cheese Gratin (V) 78
Sautéed Baby Spinach (V) 68
Charred Broccolini (V) 78

HOENGSEONG HANWOO BEEF

Native Korean beef renowned for its
exquisite marbling, rich flavour,
and tenderness, resulting from the
cattle's diet of native grasses and legumes.
A true gourmet experience.

Hanwoo Sirloin 1++
\$468 per 100g

SIGNATURE SET MENU

988 per person

House Smoked Salmon
crème fraîche, brioche toast

Blue Swimmer Crab Cake
sauce rémoulade, frisee herb salad

Lobster Bisque
poached lobster, Cognac,
tarragon cream

Black Angus Tenderloin
O'Connor Australian Grain-fed M5+

or

Three-Yellow Ping Yuen Chicken
morel mushrooms, Madeira sauce

Served with
French fries & seasonal vegetables

Profiteroles
pistachio ice cream,
warm chocolate sauce

Tea or Coffee

(V) Vegetarian

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