

# MARINA

G R I L L



## SEAFOOD BAR

### Plateau de Fruits de Mer

King Crab, Clams, Boston Lobster, Pacific Blue Prawns,  
Hokkaido Scallop Crudo, Condiments

688/1288

## CAVIAR

### Caviar Service

Classic Condiments, Blinis

Maison Kaviari Kristal Caviar

30g/50g

988/1588

## SIGNATURE SET MENU

988 per person

Smoked Salmon Brioche

\*\*\*\*

Blue Swimmer Crab Cake  
Tartare Sauce, Lemon

\*\*\*\*

Lobster Bisque  
Tarragon Cream, Cognac

\*\*\*\*

Beef Fillet Rossini  
Seared Foie Gras,  
Perigoux Sauce, Black Truffle

Served with  
Pommes Puree & Sautéed Spinach

\*\*\*\*

Profiteroles  
Pistachio Ice Cream,  
Warm Chocolate Sauce

Tea or Coffee

## STARTERS

|  |     |
|--|-----|
| Soup of the Day, Check with your Server (V)              | 138 |
| Lobster Bisque, Tarragon Cream, Cognac                   | 198 |
| Endive & Stilton Salad, Green Apple, Candied Walnuts (V) | 178 |
| Seared Foie Gras, Cherry Gastrique, Pistachio, Brioche   | 228 |
| Polmard Beef Tartare, Potato Crisps, Traditional Garnish | 198 |
| Blue Swimmer Crab Cake, Tartare Sauce, Lemon             | 248 |
| Seared Hokkaido Scallops, Yuzu Beurre Blanc, Chervil Oil | 238 |

## MAINS

|   |                        |
|---|------------------------|
| Rigatoni alla Vodka, Tomato, Cream, Parmesan, Calabrian Chilli (V)  | 198                    |
| Parisian Gnocchi, Aged Comté, Wild Mushrooms, Black Truffle (V)     | 238                    |
| Lobster Tagliatelle, Cherry Tomato, Lobster Sauce, Basil            | 448                    |
| Roaring Forties Lamb Rack, Lamb Jus, Mint Jelly                     | 458                    |
| Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce       | 438                    |
| Steak Au Poivre, Black Angus Tenderloin, Cognac & Peppercorn Sauce  | 478                    |
| Pan-Roasted Big Glory Bay Salmon Fillet, Warm Tartare Sauce         | 348                    |
| Seabass Fillet, Crushed Potatoes, Spinach, Lemon Chive Butter Sauce | 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 Dry Aged Bone-In Ribeye 400g    | 758 |
| O'Connor Australian Grain Fed M5+ Tenderloin 200g | 478 |
| O'Connor Australian Pasture Fed Ribeye 350g       | 528 |

SAUCES Peppercorn | Red Wine Jus | Béarnaise | Chimichurri

## SIDES

|  |     |
|--|-----|
| Koffman French Fries (V)                   | 68  |
| Truffle & Parmesan French Fries (V)        | 128 |
| House Salad, French Vinaigrette (V)        | 68  |
| Local Organic Mushrooms, Garlic Butter (V) | 88  |
| Macaroni & Three Cheese Gratin (V)         | 78  |
| Charred Broccolini, Crispy Garlic (V)      | 78  |

(V) Vegetarian

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