

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

*Served family style*

*1088 per person*

STARTER

Serrano Ham 24 months, Guindilla Peppers  
Caesar Salad, Anchovy, Parmesan, Lardon, Crouton  
Pacific Blue Prawn Cocktail, Cocktail Sauce  
Polmard Beef Tartare, Traditional Garnish, Potato Crisps

MAIN

Brandt USDA Prime Bone-In Ribeye, Selection of Sauces  
Pan-Roasted Big Glory Bay Salmon Fillet, Warm Tartare Sauce

*Seasonal sides served to the table*

DESSERT

Apple Tarte Tatin, Crème Normande (V)  
Profiteroles, Pistachio Ice Cream, Warm Chocolate Sauce (V)

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