

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, Lardon, Anchovy, Crouton  
Endive & Stilton Salad, Green Apple, Candied Walnuts (V)  
Seared Foie Gras, Cherry Gastrique, Pistachio, Brioche  
Blue Swimmer Crab Cake, Tartare Sauce, Lemon  
Seared Hokkaido Scallops, Yuzu Beurre Blanc, Chervil Oil

SOUP

Soup of the Day, Check with your Server (V)  
Lobster Bisque, Cognac, Tarragon Cream

MAIN

Parisian Gnocchi, Aged Comté, Mushrooms, Black Truffle (V)  
Roaring Forties Lamb Chops, Lamb Jus, Mint Jelly  
Pan-Roasted Ōra King Salmon Fillet, Warm Tartare Sauce  
Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce  
O'Connor Australian Pasture Fed Ribeye, Red Wine Jus  
O'Connor Australian Black Angus Tenderloin, Red Wine Jus  
Harris Ranch USDA Prime Sirloin, Red Wine Jus

*Seasonal sides served to the table*

DESSERT

Profiteroles, Pistachio Ice Cream, Warm Chocolate Sauce (V)  
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (V)  
Baked New York Cheesecake, Mixed Berry Compote (V)

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