

# MARINA

GRILL



## SUNDAY SET LUNCH

*Salad Bar + Main 528*

*Salad Bar + Main + Dessert 588*

*Salad Bar + Soup + Main + Dessert 628*

*Glass of Champagne 120*

*Glass of Wine 100*

*Cocktail of the Day 100*

*Mocktail of the Day 80*

## SALAD BAR

A selection of seasonal salads, Caesar salad station, cured meats, gravlax, house smoked salmon, poached prawns, vegetable crudités, artisanal cheeses, nuts, dried fruits and condiments

## SOUP

*Choice of one*

**Soup of the Day (V)**

*Please ask your server*

**Lobster Bisque +28**

*poached lobster, Cognac, tarragon cream*

## MAIN

*Choice of one*

**Parisian Gnocchi (V)**

*asparagus, morel mushrooms, Parmesan, lemon*

**Signature Slow Roasted USDA Prime Rib**

*Yorkshire pudding, red wine jus*

**Roaring Forties Lamb Chops**

*lamb jus, house-made mint jelly*

**Thee-Yellow Ping Yuen Chicken +68**

*morel mushrooms, Madeira sauce*

**Grilled Half Boston Lobster**

*Café de Paris butter, grilled lemon*

**Australian Black Angus Tenderloin +128**

*red wine jus or peppercorn sauce*

**Big Glory Bay Salmon Fillet**

*citrus beurre blanc, chive, trout roe*

**Hoengseong Hanwoo 1++ Sirloin 200g +698**

*red wine jus or peppercorn sauce*

*All mains served with chef's selection of seasonal sides*

## DESSERT

**Choice of dessert from our Trolley**

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