

# MARINA

G R I L L



## CAVIAR & SEAFOOD BAR

Freshly Shucked Oysters, mignonette sauce, lemon ..... market price  
Caviar Service, classic condiments & blinis  
Maison Kaviari Kristal Caviar 30g/50g ..... 988/1588

### Plateau de Fruits de Mer

Freshly Shucked Oysters, Boston Lobster,  
Pacific Blue Prawns, Hokkaido Scallops, Condiments

Petit / 688 Grand / 1288

Bluefin Tuna Tartare, avocado, sesame, squid ink cracker ..... 188  
House Smoked Salmon, crème fraîche, chives, lemon, brioche ..... 148  
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  
Harris Ranch USDA Prime Ribeye 600g ..... 1128  
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 • Chimichurri

ENHANCEMENTS Seared Foie Gras 148 • Bone Marrow 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  
Sautéed Green Asparagus (V) ..... 88

## WHITE ASPARAGUS SPECIALS

White Asparagus Soup (V)  
Hazelnut brown butter  
158

Poached White Asparagus (V)  
organic egg gribiche, soft herb salad  
198

Grilled White Asparagus  
Serrano ham, hollandaise sauce  
228

White Asparagus Risotto  
Carnaroli rice, wild garlic, Parmesan  
248

## SET LUNCH MENU

338 two course

378 three course

### — STARTER —

Soup of the Day (V)  
Please ask your server

Burrata (V)  
Charred Spring vegetables,  
pistachio, mint, lemon

Smoked Eel Salad  
new potatoes, watercress, horseradish

Bluefin Tuna Tartare  
avocado, sesame, squid-ink cracker

### — MAIN —

Rigatoni alla Vodka (V)  
tomato, cream, Parmesan, Calabrian chilli

King Salmon Fillet  
green asparagus, hollandaise sauce

“The European Burger”  
dry-aged beef patty, Comté cheese,  
bacon, chorizo mayo, pickled shallot,  
rocket, bap roll, French fries

Steak Frites +158  
Black Angus sirloin, French fries,  
peppercorn sauce

### — DESSERT —

Profiteroles  
pistachio ice cream, warm chocolate sauce

Yuzu & Vanilla Cheesecake  
Japanese strawberries,  
pink pepper meringue

Tea or Coffee

(V) Vegetarian

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