

MARINA

GRILL

RAW BAR

Freshly Shucked Oysters
Chardonnay & shallot mignonette
Market Price

Kaviari Kristal Caviar 30g
blinis, crème fraîche, chives
988

--- Plateau de Fruits de Mer ---
Boston lobster, pacific blue prawns,
oysters, scallops & condiments
Petit 688
Grand 1288

Bluefin Tuna Belly Crudo
yuzu ponzu, mandarin kosho, coriander
198

Pacific Blue Prawns
horseradish cocktail sauce
238 / half dozen

STARTERS

Roasted Summer Tomato Soup, confit cherry tomato, basil (V) 138

Lobster Bisque, poached lobster, cognac, tarragon cream 198

Caesar Salad, sourdough croutons, smoked anchovy, Parmesan 188

Japanese Tomato & Peach Salad, basil, marinated feta, pine nut (V) 198

Burrata, Marcona almonds, acacia honey, black truffle (V) 228

Polmard Steak Tartare, potato crisps, prepared tableside 198

Seared Foie Gras, pickled cherry gastrique, toasted brioche 228

Grilled Octopus, salsa verde, Ibérico chorizo, garlic aioli 218

Blue Swimmer Crab Cake, sauce rémoulade, frisée herb salad 248

Seared Scallops, smoked bacon, cider, toasted breadcrumbs 238

MAINS

Rigatoni Vodka, tomato, cream, Parmesan, Calabrian chilli (V) 198

Black Truffle Tagliolini, artisanal butter, aged Parmesan (V) 288

Lobster Tagliatelle, cherry tomato, lobster sauce, basil 448

Roaring Forties Lamb Chops, traditional mint jelly 458

Roast Three Yellow Chicken, Koshihikari rice, black truffle 788

Ibérico Pork Chop, apricot mustard puree, calamansi jus 438

Mediterranean Sea Bass Fillet, cherry tomato sauce vierge 398

Grilled Boston Lobster, Café de Paris butter, charred lemon 648

BEEF FROM THE JOSPER GRILL

All our steaks are cooked over charcoal,
served with your choice of sauce and a selection of mustards

O'Connor, Australia

Black Angus Pasture-fed M3+

Tenderloin 220g | 478

Bone-in Ribeye 800g | 1088

Margaret River, Australia

Purebred Wagyu M7+

Tomahawk 178 per 100g

Hanwoo, Korea

Native Korean Breed 1++

Sirloin 300g | 1288

Mayura Station, Australia

Fullblood Wagyu M9+

Pichana 300g | 658

Flat Iron 300g | 788

Porterhouse 1000g | 1988

Brandt, California, US

USDA Prime Holstein

Tenderloin 220g | 658

Ribeye 300g | 728

Sirloin 300g | 668

Chateaubriand 660g | 1888

SAUCES red wine jus • peppercorn • béarnaise • chimichurri

ENHANCEMENTS seared foie gras 148 • bone marrow 118 • 5g shaved black truffle 128

SIDES

Koffmann's Fries (V) 68

Black Truffle Fries, Parmesan (V) 128

Koshihikari Rice Pilaf, spring onion 78

Black Truffle Macaroni & Cheese (V) 128

Mixed Mushrooms, balsamic, rosemary (V) 88

Creamed Corn, smoked chilli, Pecorino (V) 78

Mixed Leaf Salad, French dressing (V) 68

Charred Broccolini, chilli, garlic, lemon (V) 78

Sautéed Baby Spinach, garlic, lemon (V) 68

(V) Vegetarian

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