

M A R I N A
G R I L L


Guest Chef
Nate Green

Sunday Set Lunch Menu

548 per person

DELUXE 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

MAIN

SLOW ROASTED USDA PRIME RIB

Roast potatoes, glazed carrots, Yorkshire pudding, red wine jus

MUSHROOM & ARTICHOKE TART

Comté & autumn leaf salad, pickled walnut dressing

POACHED SEABASS

Ragout of shellfish, celery root, wakame seaweed

BERKSHIRE PORK CHOP

Potato puree, Koffman cabbage, charcutière sauce

ROAST LAMB RUMP

Caramelized shallot puree, pommes fondant, confit garlic

CLASSIC STEAK FRITES

Mayura Wagyu M9+ bavette, French fries, steak sauce
Supplement 98

DESSERT

BAKEWELL TART

Fig preserve, chantilly cream

RHODA'S VANILLA CHEESECAKE

Poached rhubarb

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