

M A R I N A
G R I L L

SUNDAY SET LUNCH

Salad Bar 348
Salad Bar + Main 498
Salad Bar + Main + Dessert 548
Salad Bar + Soup + Main + Dessert 598

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

Soup of the Day (V)
Check with your Server

Lobster Bisque +28
Tarragon Cream, Cognac

MAIN

Slow Roasted USDA Prime Rib
Yorkshire Pudding, Red Wine Jus,
Horseradish Cream

Pan-Roasted Scottish Salmon
Warm tartare Sauce

Grilled Half Boston Lobster
Café de Paris Butter

Roaring Forties Lamb Chops
Roasted Garlic Jus, Mint Jelly

Ping Yuen Three Yellow Chicken +68
Morel Mushroom, Madeira Sauce

Truffle Tagliolini (V)
Homemade Egg Pasta, Truffle Butter,
Aged Parmesan, Shaved Truffle

Australian "Black Market" Sirloin 300g +128
Peppercorn Sauce
or Red Wine Jus

Add Side Dish +28

French Fries (V)
Roast Potatoes (V)
Potato Purée (V)

Steamed Green Vegetables (V)
Local Organic Mushrooms (V)
Macaroni & Three Cheese Gratin (V)

DESSERT

A Choice of Dessert from our Trolley

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