

HOENGSEONG HANWOO BEEF

Native Korean beef renowned for its exquisite marbling, rich flavour, and tenderness, resulting from the cattle's diet of native grasses and legumes. A true gourmet experience.

Hanwoo Sirloin 1++
\$468 per 100g

SET LUNCH MENU

338 two course
378 three course

— STARTER —

Soup of the Day (V)
Please ask your server

Stracciatella & Heirloom Tomatoes (V)
white balsamic, pickled shallot,
basil oil, pinenut

Serrano Ham 24 months
celeriac remoulade, hazelnut

Bluefin Tuna Tartare
avocado, sesame, squid-ink cracker

Blue Swimmer Crab Cake +98
sauce rémoulade, frisee herb salad

— MAIN —

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

Pan-Roasted Market Fish
crushed new potatoes, sauce vierge

"Great Adam Smash Burger"
American cheese, secret sauce,
onion rings, lettuce, tomato,
French fries

Confit Duck Leg
Paris mash, braised red cabbage, puy lentil

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

M A R I N A

G R I L L

CAVIAR & SEAFOOD BAR

Caviar Service, classic condiments & blinis

Maison Kaviari Kristal Caviar 30g/50g 988/1588

Plateau de Fruits de Mer

King Crab Leg, Diamond Clams, Boston Lobster,
Pacific Blue Prawns, Hokkaido Scallops, Condiments

Petit / 688 Grand / 1288

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

Brandt USDA Prime Bone-In Ribeye 400g 758

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 Melt 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

(V) Vegetarian

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