

# M A R I N A

G R I L L



## CAVIAR & SEAFOOD BAR

Caviar Service, Traditional Condiments

Kaviari Kristal Caviar 30g..... 988

Kaviari Oscietra Prestige 50g.....1488

### PLATEAU DE FRUITS DE MER

Boston Lobster, Oysters, Pacific Blue Prawns, Hokkaido Scallops,  
Blue Mussels, Salmon Sashimi, Condiments

1288

Live Oysters on the Half Shell, Chardonnay Mignonette .....Market Price

Salmon Gravlox, Crème Fraiche, Pickled Fennel, Brioche..... 178

Pacific Blue Prawn Cocktail, Marie Rose or Cocktail Sauce.....238

Boston Lobster Cocktail, Marie Rose or Cocktail Sauce ..... half / 398 whole / 788

## STARTERS

Joselito Gran Reserva Ibérico Ham..... 388

Seasonal Soup, Check with your Server .....128

French Onion Soup, Gruyere Crouton.....138

Lobster Bisque, Tarragon Cream, Cognac.....178

Endive & Stilton Salad, Apple, Candied Walnuts .....168

Caesar Salad, Parmesan, Lardon, Anchovy, Crouton .....178

Ember Roasted Beetroot, Truffle Honey, Ricotta, Pistachio .....168

Heirloom Tomatoes, Burrata, Basil, Pine Nuts.....178

Seared Rougie Foie Gras, Brioche, Seasonal Accompaniment.....218

Polmard Beef Tartare, Prepared Tableside.....188/358

Baked Hokkaido Scallops, Garlic & Herb Crumb, Aleppo Pepper .....218

Blue Swimmer Crab Cake, Tartare Sauce, Lemon .....238

Twice Baked Cheddar Soufflé, Onion Confit, Chives.....148

## MAINS

Rigatoni alla Vodka, Tomato, Cream, Parmesan, Calabrian Chilli.....188

Ricotta Gnocchi, Braised Morels, Spring Vegetables, Parmesan.....198

Roaring Forties Lamb Chops, Provençal Vegetables, Mint Jelly.....438

Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce .....428

Wagyu Cheeseburger, Bacon, Smoked Cheddar, Onion Jam, Pickle.....288

Steak Au Poivre, Black Angus Tenderloin, Cognac & Peppercorn Sauce.....458

Whole Dover Sole Meuniere, Brown Butter, Capers, Lemon .....788

Skrei Cod, Braised Peas, Lardons, Baby Gem, Pearl Onion.....328

Lobster Tagliatelle, Cherry Tomato, Bisque, Basil .....458

Grilled Boston Lobster, Garlic & Herb Butter ..... half / 398 whole / 788

### FROM THE CHARCOAL GRILL

Cape Grim Australian Grass Fed Ribeye 350g .....498

Brandt USDA Prime Bone-In Ribeye 400g .....738

Brandt USDA Prime Sirloin 350g .....648

Miyazaki Japanese Wagyu A4 Tenderloin 200g .....988

Rangers Valley Australian Wagyu M7 Tomahawk .....168 per 100g

SAUCES Peppercorn | Red Wine Jus | Béarnaise

## SIDES

French Fries .....68

Truffle Fries.....98

Potato Puree.....68

Sautéed Asparagus.....88

Mixed Leaf Salad.....68

Organic Local Mushrooms.....88

Cauliflower Gratin.....78

## WHITE ASPARAGUS MENU

White Asparagus Soup

Hazelnut Oil, Croutons

148

Chilled White Asparagus

Sauce Gribiche

198

Poached White Asparagus

Beurre Blanc, Bottarga

218

Roasted White Asparagus

Jamón Ibérico, Hollandaise

248

Õra King Salmon

White Asparagus, Caviar Butter Sauce

398

## SIGNATURE SET MENU

988 per person

Smoked Salmon Brioche

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Blue Swimmer Crab Cake

Tartare Sauce, Lemon

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Lobster Bisque

Tarragon Cream, Cognac

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Ping Yuen Three Yellow Chicken

Morel Mushroom, Madeira Sauce

or

Steak Au Poivre

Black Angus Tenderloin,  
Cognac & Peppercorn Sauce

Served with

French Fries & Mixed Leaf Salad

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Valrhona Chocolate Fondant

Tonka Bean Ice Cream

Tea or Coffee