

SPECIALTY EGGS

choice of poached, fried, scrambled, boiled or plain omelette

Shaved Parma ham , vincotto, parmesan, sun dried tomato, ciabatta bread	○ 24
Smoked salmon , mozzarella, avocado cream, mint, multi-grain bread	24
Grilled brioche , baby spinach, pomegranate, feta, apple compote	△ 23
Egg white omelette , roasted red peppers, spinach, tomato	◇ 22
Steak & eggs , minute beef, roasted tomato, hash brown	28
Singapore chilli crab omelette , onion, coriander, tomato, hash brown	22
Egg benedict with ham , smoked salmon or florentine	○ 22
Breakfast Platter , beef pattie, bacon, mushrooms, roasted tomato, baked beans, hash brown, chicken or pork sausage, choice of white or whole meal toast, English muffin or sour dough	○ 27

APPETISERS

Chilled gazpacho soup , panzanella, vincotto	△ 16
French onion soup , gruyere crouton	16
Mushroom soup , porcini, morel, truffle	△ ◇ 15
Lobster bisque , lobster claw, crustacean oil	19
Classic Caesar salad , Romaine lettuce, parmesan cheese, white anchovies, garlic-herb croutons	19
bacon ○	24
grilled chicken breast	25
smoked salmon	27
grilled prawns	31
Wedge salad , iceberg lettuce, tomato, green onions, bacon, blue cheese dressing	○ 20
Freshly shucked oysters , mignonette sauce or baked oyster Rockefeller (half dozen)	27
Seafood platter , oysters, crab legs, live prawns, Boston lobster (half)	◇ 38

SANDWICH AND BURGERS

Sandwich and burgers are served with French fries

Marriott club sandwich , turkey, bacon, tomato, lettuce, French fries	○ 20
Marriott burger , 100% ground beef, cheddar, tomato, crispy bacon, pickles, French fries	○ 28
Wagyu beef & duck foie gras burger , spinach bun, caramelised onion, arugula, béarnaise sauce	46

PIZZAS & PASTAS

Margherita , vine tomatoes, buffalo mozzarella, basil	△ 20
Pepperoni , jalapeno, buffalo mozzarella, pepperoni, tomatoes, herbs	○ 22
Homemade ratatouille ravioli , tomato butter, roncal cheese	30
Lobster linguine , creamy bisque, avruga caviar	36
Squid ink spaghetti vongole , cherry tomatoes, garlic, parsley	32

MAINS

Fish & chips , beer battered cod fish, chips, rémoulade sauce	◇ 32
Pan-fried cod fish , cauliflower tempura, confit garlic, shiraz reduction	42
Slow braised beef short ribs , potato purée, fennel salad, pomegranate	44

FROM THE GRILL

Westholme 400-day grain-fed Australian Wagyu beef, served with roast bone marrow

Sirloin	280gm	68
Rib Eye	280gm	78
Tenderloin	200gm	76
add duck foie gras	70gm	15
add grilled half lobster tail	150gm	35
add grilled tiger prawns	80gm	12
Barramundi fillet	200gm	◇ 36
Tiger prawns	240gm	◇ 39
Norwegian salmon fillet	200gm	◇ 34
Whole lobster	300-350gm	◇ 72
Cornish game hen	430-450gm	◇ 32
Lamb chops	260gm	◇ 42

SAUCES select from our homemade sauces and butters

Béarnaise
Red wine jus
Black pepper jus
Mushroom cream sauce
Café de Paris butter
Lobster butter
Salsa verde
Chimichurri

SIDES

Potato purée	10
Classic cut chips	10
French fries	10
Beer battered potato fritters, truffle salt	◇ 10
Thyme and garlic sautéed mushrooms	◇ 10
Grilled asparagus, parmesan, balsamic reduction	◇ 10
Steamed broccolini, tomato shallot dressing	10

Business Set Lunch is unavailable on Sundays & Public Holidays

If you have any concerns regarding food allergies, please alert your server prior to ordering

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses

○ Contains Pork △ Suitable for Vegetarians ◇ Gluten-free

Prices are subject to 10% service charge and 7% Goods and Services Tax (GST).