

EST.  1941

THE MARINE ROOM

LATE NIGHT MENU

STARTERS

OCEAN TROUT TARTARE \$20

trout roe, cilantro, yuzu pearls, chive oil, sesame crisps

WEST COAST OYSTERS \$12

3 oysters, tequila mignonette, tobasco sorbet

THAI CURRY SOUP \$18

blue swimmer crab, green mango, lime crema

MAIN

BEEF CHEEK RAGU \$30

pappardelle, thyme breadcrumbs,
parmesan

LOCAL BLUEFIN TATAKI \$40

green onion chermoula, carrot ginger
puree, pickled cucumber, sesame aioli

DESSERT

CHOCOLATE PISTACHIO CRUNCH BAR \$12

chocolate cake, pistachio mousse, toasted rice and cocoa crumble

Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness. An automatic 20% service charge will be added to parties of 8 or more.

