

MARINE LOUNGE BAR

MENU

3 Course Dining

ENTREE

FRESHLY SLICED TOMATO SALAD
with aged Colavita balsamic, basil, EVOO (fl,v)

HOT PAPRIKA SQUID
with dressed mix leaves & aioli (fl)

TEMPURA PRAWNS
with heirloom cherry tomato, chives and aioli

GARDEN SALAD
with mustard & mayo dressing (vgn,fl)

MAIN

GRILLED FISH OF THE DAY
with French beans, creamy lemon butter sauce, honey chili roasted potato wedges (fl)

MSA 220GM STRIPLOIN
with mash potato, broccolini & peppercorn sauce (fl)

GRILLED CHICKEN BREAST
with sautéed carrot & peas, roasted sweet potatoes with thyme & rosemary sauce

TOFU ARRABIATA WITH FRESH RIGATONI PASTA
with aubergine, heirloom tomatoes & jalapeño (v)

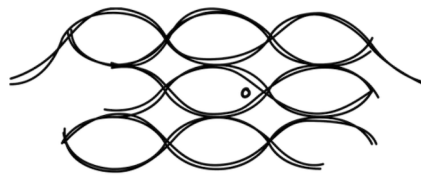
DESSERT

LABNEH
yoghurt curd, cardamom, sugar, strawberry & cream (fl)

BRIOCHE FRANGPANE APPLE PUDDING
brioche, rich frangipane & pink lady apple served with vanilla ice cream

NEW YORK BAKED CHEESECAKE
chocolate brownie & strawberry puree

Every effort will be made by our chef to cater to dietary requirements advised. Esplanade Hotel does not have a specific kitchen allocated to allergen production, we cannot guarantee the complete omission of products such as nuts, gluten and traces of dairy products etc.
High level dietary needs can be sourced at additional costs, i.e. Kosher, where required.



MARINE LOUNGE BAR

MENU

2 Course Dining

ENTREE

FRESHLY SLICED TOMATO SALAD

with aged Colavita balsamic, basil, EVOO (fl,v)

HOT PAPRIKA SQUID

with dressed mix leaves & aioli (fl)

TEMPURA PRAWNS

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GARDEN SALAD

with mustard & mayo dressing (vgn,fl)

MAIN

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GRILLED CHICKEN BREAST

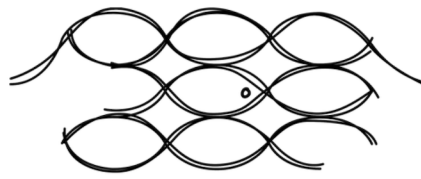
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