

MARLOW

BAR MENU

RAW BAR

Chilled Oyster, champagne mignonette	\$32	1/2doz
Tiger Shrimp, cocktail sauce	\$32	
Tuna Crudo, sesame, Szechuan, black vinegar, seaweed	\$25	
Madeleines and Crab, cornbread madeleines, jumbo lump salad, caviar	\$38	
Ora King Salmon, tiradito, chili, citrus, corriander	\$27	
Seafood Platter	\$110	
Seafood Tower, oysters, tiger prawns, crab, tuna crudo, cured salmon	\$160	
Caviar Service (Osetra Royale Caviar, Blue Corn Blini, Chive, caper, creme Fraîche, egg white, red onion)	\$112	

STARTERS

Croquettes Country Ham & Pimiento Cheese croquettes, red pepper coulis	\$21
Caesar Salad, cream cheese, croutons, Parmesan, Ritz ...	\$25

MAINS

Halibut, soubise, eggplant, sunchoke, trout roe	\$53
Chicken, parsnip, trumpet royale, leeks, sauce chasseur...	\$38
Burger, pimento cheese, lettuce, tomato, onion, pickle, aioli	\$32

