



MARRIOTT
CAFE

FRESHNESS REDEFINED

Mother's Day Celebrations of Love

Sunday, 9 May 2021

5-COURSE SET LUNCH A

APPETISER

Freshly Baked Mini Brioche and Sourdough Bread,
Butter & Balsamic Olive Oil

SEAFOOD PLATTER

Boston Lobster, Prawn, Scallop with Marie Rose Sauce & Lemon

SOUP

Lobster Bisque with Cognac & Coriander Cress

ENTRÉE

Caviar & Crab Croffle Benedict with Mashed Avocado,
Poached Egg & Hollandaise Sauce

MAIN

Pan-Seared Barramundi with Sautéed Spinach,
Clam & Saffron-Infused Collagen Broth

DESSERT

Sugar Free Chocolate Supreme with Basil Curd,
Marinated Raspberry & Lemon Confit Gelato

\$68**

Mums will receive a complimentary glass of Prosecco or Rosé

Top-up \$20** to enjoy free flow of red & white wine

*The Chef reserves the right to make changes to the menu,
depending on freshness and availability of ingredients*

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



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5-COURSE SET LUNCH B

APPETISER

Freshly Baked Mini Brioche and Sourdough Bread,
Butter & Balsamic Olive Oil

SEAFOOD PLATTER

Boston Lobster, Prawn, Scallop with Marie Rose Sauce & Lemon

SOUP

Shellfish Chowder with Crispy Pancetta & Chive Oil

ENTRÉE

Smoked Duck & Caviar Croffle Benedict with Mashed Avocado,
Poached Egg & Hollandaise Sauce

MAIN

Sous Vide Free Range Baby Fowl with Burnt Soft Parmesan Polenta,
Pickled Pearl Onion & Truffle Jus

DESSERT

Latte Mascarpone Curd & Baked Banana Strudel

\$58**

Mums will receive a complimentary glass of Prosecco or Rosé

Top-up \$20** to enjoy free flow of red & white wine

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Sunday, 9 May 2021

4-COURSE KID'S SET LUNCH

APPETISER

Freshly Baked Mini Brioche and Sourdough Bread, Butter & Balsamic Olive Oil

ENTRÉE

Mushroom Soup with Bacon Crumbs & Garlic Croutons

MAIN

Halibut Fish & Chips with French Fries & Pickled Mayo

DESSERT

Crème Brulée with Vanilla Ice Cream

\$38⁺⁺

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

