

SAMPLE MENU

# THE SUNSET CLUB

## DINNER & DRINKS

Sourdough, copper tree cultured butter

Chris Loyd's cow's milk fetta, fresh and pickled cucumbers

Yellowfin Tuna tartare, spiced gordal olives, preserved lemon & oregano

Butterflied Bannockburn half chicken on the coals, N'duja butter, fried  
parsley

300gr Grass-Fed scotch filet, shoestring fries and sauce of the day

Broccolini, macadamia dressing, Cantabrian chili

Leave salad, lemon dressing

Pier Lova, Matcha & Yuzu

### ADD-ON:

#### **Oysters Experience 1hr \$50pp**

Indulge in a premium oyster tasting featuring three styles of freshly shucked oysters [6 per person].

One of our chefs will join you in the room to share the story behind each variety and perform live shucking, all while you take in the stunning views. A sensory journey of flavor, craftsmanship, and coastal charm.

BY MARRIOTT BONVOY