INTRODUCTORY MENU

Marini's Premium Caviar Selection

Beluga Siberian & Osietra - These delicate pearls have been sourced from renowned Italian brand, Caviar Giaveri which produces sustainable caviar on its own fish farms.

	Beluga Siberiar	1
900	30 grams	1 300
1 400	50 grams	2 000
	100 grams	4 000
	250 grams	10 000
		1 400 50 grams 100 grams

All caviars are served with crispy bread, assorted condiments, cold angel hair pasta with truffle butter & choice of 2 Beluga vodka shots or 2 glasses of G.H Mumm champagne

ANTIPASTO Gallagher oyster served with lemon & shallot vinaigrette (price per piece)	28	M Marini's big breakfast Scrambled eggs, beef bacon or chicken sausages, sautéed mushrooms & tomatoes	35
Cream of mushroom	25	M Marini's big breakfast includes a choice of coffee, tea or a glass of chilled orange juice	
Minestrone soup	23		
Tomato Bruschetta	25		
Deep fried calamari	30	HEALTHY BOWL Fresh mango smoothie with banana, kiwi, strawberries, blueberries, chia seeds, granola &	28
INSALATE Classic caesar salad Romaine lettuce with chicken, croutons &	32	honey	
poached egg, tossed with Caesar dressing	A NII	PANINO Toasted sandwich with cheddar cheese & turkey	∧ 26
Rustic greek salad Mesclun leaves with cucumber, tomatoes, onions	30	ham AFFE & TENNAZZA	4
& feta cheese Asian duo salad	35	Smoked salmon sandwich with horseradish mayonaise spread	35
Roasted chicken slice & seared tuna with mesclun	33	Classic chicken quesadilla	28
leaves, poached egg & sesame seeds		Ham & cheese sandwich with classic pesto spread	32
Mango, avocado & prawn Mesclun leaves with mango & prawns, served with avocado, red onions & parsley	35	*All sandwiches are served with fries & salad with balsa dressing	amic
Caprese	48		
Buffalo mozzarella cheese with fresh tomatoes, rucola leaves, basil leaves & extra virgin olive oil		PASTA Penne arrabiata with tomatoes & fresh basil	33
Potato salad with salmon Potato salad with Japanese cucumber & carrots	35	House-made tagliatelle with wagyu bolognese	42
tossed in house-made mayonnaise, served with salmon		Spaghetti carbonara with smoked duck	38
Niçoise Salad Mesclun leaves with cherry tomatoes, French beans, potatoes, onions, olives, cucumber, boiled egg, tuna & mustard vinegar dressing	32	Angel hair pasta with crab meat & bottarga	78
		House-made tagliatelle with pesto	38
		Porcini mushroom ravioli with truffle butter	45
		Risotto with gorgonzola cheese & radicchio	42
CONGEE Rice porridge with pickles, anchovies, salted egg, scallions, shredded chicken & croissant	19	Cold angel hair pasta with Avruga caviar	78

Roasted chicken thigh with rosemary Served with roasted potatoes, sautéed wild mushrooms & brown sauce	35	DOLCE Vanilla gelato with mixed berry compote Panna cotta with raspberry coulis	12 16
Eggplant parmigiana Layers of eggplant with tomato sauce, pesto sauce, parmesan cheese & mozzarella cheese	35	Crème brûlée Tiramisu Chocolate lava with vanilla gelato	20 22 28
Grilled black angus tenderloin Served with roasted potatoes, sautéed asparagus & beef jus	128	BEVANDE Still / Sparkling	
Wagyu scaloppini Pan seared Wagyu tenderloin with sage & butter, served with smooth creamy potatoes	138	500ml 750ml	15 20
Norwegian salmon Roasted salmon fillet served with teriyaki sauce, mashed potatoes & fresh greens	58	Infusions Berries -strawberry, raspberry, blackberry & mint 500ml 1000ml	38 45
Boneless lamb shank Served with sautéed vegetables & mashed potatoes	58	Zesty -orange, grapefruit, blueberry & rosemary 500ml 1000ml	38 45
Wagyu beef cheek Braised Wagyu beef cheek served with truffle mashed potatoes & beef jus	78	Chilled juices Cranberry / Guava / Mango / Pineapple	11
Pan seared chicken roulade Stuffed with turkey ham, spinach & gorgonzola cheese, served with mashed potatoes & sauce	38	Soft drinks Coke / Coke light / Sprite / Ginger ale / Bitter lemon / Soda water / Tonic water	12
MALAYSIAN FLAVOUR Wagyu beef cheek rendang served with fragrant white rice, mix vegetables acar, sambal squid & boiled egg	78 A NT	Fresh fruit juice Apple / Honey dew / Orange / Watermelon / Lemon CAFFÈ Espresso	16
PIZZA Aglio olio House-made chilli paste & Italian herbs	18:8	Americano Doppio champagne . coffee Lungo	12 12 12
Classic margherita Tomato, basil & mozzarella cheese	28	Macchiato Latte	12 12
Margherita chilli House-made chilli paste, tomato, basil & mozzarella cheese	30	Cappuccino Mocha Piccolo	15 15 15
Gamberoni Prawns, tomato & mozzarella cheese	40	Affogato	18
Vegetables Mixed vegetables, tomato & mozzarella cheese	30	Chocolate	15
Napoletana Anchovies, tomato & mozzarella cheese	35	THÈ	4.3
Capricciosa Turkey ham, mushroom, artichoke, tomato & mozzarella cheese	38	Royal ceylon breakfast Spring green Supreme earl grey	12
Diavola Beef salami, chilli, tomato & mozzarella cheese	35	Peppermint Honeydew green	
Smoked salmon Smoked salmon, capers, tomato & mozzarella cheese	40	Chamomile blossoms Lemongrass ginger	
Rucola leaves with truffle oil Rocket salad, truffle oil, tomato & mozzarella cheese	38	Kiwi berry Malabar chai	
Costiera Seafood, tomato & mozzarella cheese	45	Teh Tarik	8
Gorgonzola cheese Tomato, mozzarella cheese & gorgonzola cheese	35		