

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.

Osietra

30 grams	900
50 grams	1 400

Beluga Siberian

30 grams	1 300
50 grams	2 000
100 grams	4 000
250 grams	10 000

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
Cream of mushroom (V)	25
Minestrone soup (V)	23
Tomato bruschetta (V)	25
Deep fried calamari	30
Sushi roll with avocado, cucumber & tamago	25
Vegetable sticks with hummus (V)	22

INSALATE

Classic caesar salad	32
Romaine lettuce with chicken, croutons & poached egg, tossed with Caesar dressing	
Rustic greek salad (V)	30
Mesclun leaves with cucumber, tomatoes, onions & feta cheese	
Asian duo salad	35
Roasted chicken slice & seared tuna with mesclun leaves, poached egg & sesame seeds	
Mango, avocado & prawn	35
Mesclun leaves with mango & prawns, served with avocado, red onions & parsley	
Caprese (V)	48
Buffalo mozzarella cheese with fresh tomatoes, rucola leaves, basil leaves & extra virgin olive oil	
Potato salad with salmon	35
Potato salad with Japanese cucumber & carrots tossed in house-made mayonnaise, served with salmon	
Ice plant salad (V)	38
Mesclun leaves with crispy ice plant, arugula & roasted sesame dressing	

M Marini's big breakfast

Scrambled eggs, beef bacon or chicken sausages, sautéed mushrooms & tomatoes	35
M Marini's big breakfast includes a choice of coffee, tea or a glass of chilled orange juice	

HEALTHY BOWL

Fresh mango smoothie with banana, kiwi, strawberries, blueberries, chia seeds, granola & honey	28
--	----

MALAYSIAN FAVOURITES

Congee	19
Rice porridge with pickles, anchovies, salted egg, scallions, shredded chicken & croissant	
Wagyu beef cheek rendang	78
served with fragrant white rice, mix vegetables acar, sambal squid & boiled egg	
Vegetarian rendang (V)	28
served with fragrant pandan rice, mix vegetables acar, sambal tempe & boiled egg	

PANINO

Toasted sandwich with cheddar cheese & turkey ham	26
Smoked salmon sandwich with horseradish mayonnaise spread	35
Classic chicken quesadilla	28
Ham & cheese sandwich with classic pesto spread	32
*All sandwiches are served with fries & salad with balsamic dressing	

PASTA

Penne arrabiata with tomatoes & fresh basil (V)	33
House-made tagliatelle with wagyu bolognese	42
Spaghetti carbonara with smoked duck	38
Angel hair pasta with crab meat & bottarga	78
House-made tagliatelle with pesto (V)	38
Porcini mushroom ravioli with truffle butter (V)	45
Risotto with gorgonzola cheese & radicchio (V)	42

(V) – Vegetarian Dish

All prices are quoted in Malaysia Ringgit (MYR) and are subjected to 10% Service charge and 0% GST

SECONDI

Eggplant parmigiana (V)

Layers of eggplant with tomato sauce, pesto sauce, parmesan cheese & mozzarella cheese

35

Norwegian salmon

Roasted salmon fillet served with teriyaki sauce, mashed potatoes & fresh greens

58

Boneless lamb shank

Served with sautéed vegetables & mashed potatoes

58

Wagyu beef cheek

Braised Wagyu beef cheek served with truffle mashed potatoes & beef jus

78

PIZZA

Classic margherita (V)

Tomato, basil & mozzarella cheese

28

Margherita chilli (V)

House-made chilli paste, tomato, basil & mozzarella cheese

30

Vegetables (V)

Mixed vegetables, tomato & mozzarella cheese

30

Napoletana

Anchovies, tomato & mozzarella cheese

35

Capricciosa

Turkey ham, mushroom, artichoke, tomato & mozzarella cheese

38

Diavola

Beef salami, chilli, tomato & mozzarella cheese

35

Smoked salmon

Smoked salmon, capers, tomato & mozzarella cheese

40

Rucola leaves with truffle oil (V)

Rocket salad, truffle oil, tomato & mozzarella cheese

38

Costiera

Seafood, tomato & mozzarella cheese

45

Gorgonzola cheese (V)

Tomato, mozzarella cheese & gorgonzola cheese

35

DOLCE

Vanilla gelato with mixed berry compote

12

Panna cotta with raspberry coulis

16

Crème brûlée

20

Tiramisu

22

Chocolate lava with vanilla gelato

28

Chocolate brownies

18

BEVANDE

Still / Sparkling

500ml

15

750ml

20

Infusions

Berries -strawberry, raspberry, blackberry & mint

500ml

38

1000ml

45

Zesty -orange, grapefruit, blueberry & rosemary

500ml

38

1000ml

45

Chilled juices

Cranberry / Guava / Mango / Pineapple

11

Soft drinks

Coke / Coke light / Sprite / Ginger ale /

Bitter lemon / Soda water / Tonic water

12

Fresh fruit juice

Apple / Honey dew / Orange / Watermelon /

Lemon

16

CAFFÈ

Espresso

8

Americano

12

Doppio

12

Lungo

12

Macchiato

12

Latte

12

Cappuccino

15

Mocha

15

Piccolo

15

Affogato

18

Hot Chocolate

15

THÈ

Royal ceylon breakfast

12

Spring green

Supreme earl grey

Peppermint

Honeydew green

Chamomile blossoms

Lemongrass ginger

Kiwi berry

Malabar chai

Teh Tarik

8

(V) – Vegetarian Dish

All prices are quoted in Malaysia Ringgit (MYR) and are subjected to 10% Service charge and 0% GST