

### 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 Siberian

30 grams	1 300
50 grams	2 000

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

Cream of mushroom (V)	25
Creamy Minestrone soup (V)	23
Tomato bruschetta (V)	25
Deep fried calamari	35
Vegetable sticks with hummus (V)	22

#### INSALATE

**Classic Caesar salad**  
Romaine lettuce with chicken, croutons & boiled egg, tossed with Caesar dressing

**Asian duo salad**  
Roasted chicken slice, seared tuna, mesclun leaves, boiled egg & sesame seeds

**Mango, avocado & prawn**  
Mesclun leaves with mango & prawns, served with avocado, cherry tomatoes & cucumber

**Caprese (V)**  
Buffalo mozzarella cheese with fresh tomatoes, rucola leaves, basil leaves & extra virgin olive oil

**Tuna salad**  
Marinated tuna and onion salad with lemon dressing, oregano, basil leaves & green salad

#### MALAYSIAN FAVOURITES

**Congee**  
Rice porridge with pickles, anchovies, salted egg, scallions, shredded chicken & mini croissants

**Vegetarian Rendang (V)**  
Served with fragrant pandan rice, mixed vegetables acar, sambal tempe & boiled egg

**Wagyu beef cheek Rendang**  
Served with fragrant white rice, mixed vegetables acar, anchovies sambal & boiled egg

#### M Marini's big breakfast

Scrambled eggs, beef bacon, chicken sausages, hash brown, sautéed mushrooms & tomatoes

**M Marini's big breakfast includes a choice of coffee, tea or a glass of chilled orange juice**

\*(V) – Vegetarian Dish

#### PANINO

Club sandwich with egg, chicken, tomatoes and aioli spread	38
Vegetarian club sandwich with eggs, rocket leaves, tomatoes, grilled zucchinis & carrots, Scarmoza cheese & hummus (V)	38
Smoked salmon sandwich with mayonnaise spread	35
Classic chicken quesadilla	28
Ham & cheese sandwich with classic pesto spread	32
Tuna quesadilla with Scarmoza cheese & capers	38

\*All sandwiches are served with fries & salad with balsamic dressing

#### PASTA

Penne arrabbiata with tomatoes & fresh basil leaves (V)	33
Wholemeal penne with fresh tomatoes, mozzarella & rocket salad (V)	42
House-made tagliatelle with Wagyu Bolognese	42
Spaghetti carbonara with smoked duck	38
Aglio style angel hair pasta with chili flakes & smoked salmon	48
House-made tagliatelle with pesto (V)	38
Porcini mushroom ravioli with truffle butter (V)	45
Risotto with wild mushrooms (V)	45
Cartoccio style linguine pasta with seafood, capers, kalamata olives, anchovies & tomatoes	65
Tagliatelle pasta with crab meat & radicchio	68
Aglio style spaghetti Aragosta with garlic, chillies & lobster bisque	168

<b>SECONDI</b>	35	<b>DOLCE</b>	
<b>Eggplant parmigiana (V)</b> Layers of eggplant with tomato sauce, parmesan & mozzarella cheese		Vanilla or chocolate gelato with mixed berries compote	12
<b>Norwegian salmon</b> Roasted salmon fillet served with teriyaki sauce, mashed potatoes & fresh greens	58	Panna cotta with raspberry coulis	16
<b>Boneless lamb shank</b> Served with sautéed vegetables & mashed potatoes	68	Crème brûlée	20
<b>Wagyu beef cheek</b> Braised Wagyu beef cheek served with truffle mashed potatoes & beef jus	78	Tiramisu	22
<b>Black Angus Tenderloin</b> Black Angus Fillet Mignon (180gm) Served with black pepper sauce and shoestring fries	138	Chocolate lava cake served with vanilla gelato	28
<b>Wagyu Ribeye (Mable score 7)</b> Recommended for 1 person (300gm) This cut is very tender and extremely flavoursome. Served with black pepper sauce and shoestring fries	338	Tartufo gelato coated with almond nibs & cocoa powder served with raspberry sauce	22
<b>Roasted chicken thigh with rosemary sauce</b> Served with garden salad, potatoes wedges & sautéed mushrooms	48	Chocolate brownies	18
<b>Cotoletta</b> Pan seared breaded chicken breast served with arugula and tomatoes onion salad	58	Apple crumble pie served with vanilla gelato	28
<b>PIZZA</b>		Chocolate coffee pie	18
<b>Classic Margherita (V)</b> Tomatoes, basil leaves & mozzarella cheese	28	Salted caramel cake (per slice)	18
<b>Margherita chilli (V)</b> House-made chilli paste, tomatoes, basil leaves & mozzarella cheese	30	Burnt cheesecake (per slice)	22
<b>Vegetarian (V)</b> Mixed vegetables, tomatoes & mozzarella cheese	30	Macaron (per piece)	5.50
<b>Napoletana</b> Anchovies, capers, tomatoes & mozzarella cheese	35	<b>BEVANDE</b>	
<b>Diavola</b> Beef salami, chilli, tomatoes & mozzarella cheese	35	Still / Sparkling	
<b>Pizza Scarmoza</b> Tomatoes, smoked scarmoza cheese & oregano	35	500ml	15
<b>Pizza Gorgonzola e Radicchio</b> Tomatoes, gorgonzola cheese, radicchio & oregano	38	750ml	20
<b>Rucola leaves with truffle oil (V)</b> Rocket salad, parmesan slice, truffle oil, tomatoes & mozzarella cheese	48	<b>CHILLED JUICES</b>	
<b>Capricciosa</b> Turkey ham, mushroom, artichoke, tomatoes & mozzarella cheese	38	Cranberry / Guava / Mango / Pineapple	11
<b>Smoked salmon</b> Smoked salmon, capers, tomatoes & mozzarella cheese	40	<b>SOFT DRINKS</b>	12
		Coke / Coke light / Sprite / Ginger ale / Bitter lemon / Soda water / Tonic water	
		<b>CAFFÈ</b>	
		Espresso	8
		Americano, Doppio, Lungo, Macchiato or Latte	12
		Cappuccino, Mocha or Piccolo	15
		Hot Chocolate	15
		Affogato	18
		<b>TEA</b>	
		Royal Ceylon Breakfast, Spring Green, Supreme Earl Grey, Chamomile Blossoms, Peppermint, Kiwi Berry, Malabar Chai	12
		Honeydew Green and Lemongrass Ginger	
		Teh Tarik	8

\*(V) – Vegetarian Dish

Prices are quoted in Malaysian Ringgit (MYR) and are subject to 10% Service Charge and 6% SST



M Marini Grand Caffè & Terrazza redefines “la dolce vita” (the good life) with its sophisticated offerings and elegant decor. As Malaysia’s first Champagne and Caviar Caffè, M Marini personifies luxury and takes it a step further by infusing chic casual elements in our extensive menu, delighting the epicurist in you. Pamper yourself with the meticulously selected caviars, while surprising your senses with the explosion of flavours, smell, texture and colours from their cold & warm pastas, crustacean and crudo bar, and amazing salads. Savour richly flavoured, aromatic coffee with our sumptuous breakfast selection or reconnect with friends while enjoying tea or other colourful refreshments. Throughout the day, M Marini Grand Caffè & Terrazza has something for you, whether you are a shopper or a power broker, allowing you to add luxe to an otherwise ordinary day.

<b>SPARKLING WINE</b>		<b>Glass</b>	<b>Bottle</b>
NV	San Feletto Conegliano Valdobbiadene Prosecco	43	198
<b>CHAMPAGNE</b>			<b>Bottle</b>
NV	G.H Mumm Cordon Rouge Brut		458
NV	Perrier Jouët Grand Brut		688
<b>ROSÉ CHAMPAGNE</b>			
NV	Billecart Salmon		857
NV	G.H Mumm Cordon Rouge Rosé Brut		658
<b>VINTAGE CHAMPAGNE</b>			
2008	Joseph Perrier Cuvée Royale Brut		888
2008	Joseph Perrier Joséphine		1488
<b>VINTAGE ROSÉ CHAMPAGNE</b>			
2005	Joseph Perrier Esprit de Victoria Rosé		999
<b>LARGE FORMAT CHAMPAGNE (1500ML)</b>			
1987	R. Renaudin Champagne L'Espiegle Brut,		5700
1996	R. Renaudin Champagne Brut Réserve Spéciale,		5700
<b>SPARKLING WINE</b>			
NV	Lantieri Satèn DOCG		338
NV	Lantieri Extra Brut DOCG		328
<b>VINTAGE SPARKLING/ FRANCIACORTA</b>			
2011	Le Marchesine Millesimato Secolo Novo Brut		680
2012	Alain Cavailles, Domaine Le Moulin D'Alon, Crémant de Limoux		788

<b>WINE BY THE GLASS</b>		<b>Glass</b>	<b>Bottle</b>
2017	Pearly Bay, Chenin Blanc, Chardonnay, South Africa (White wine)	27	139
2017	Pearly Bay, Cabernet Sauvignon, Shiraz, South Africa (Red wine)	27	139

<b>ITALY WHITE</b>		<b>Bottle</b>
2015	Anna Fendi 'Sable' Vermentino	248
2016	Modello delle Venezie Pinot Grigio	168
2014	Chateau Ste Michelle Riesling, Columbia Valley	128
2015	Podere Castorani Pecorino Trulli's Colline Pescaresi IGT	158
2015	Podere Castorani Coste Delle Plaie d' Trebiano Abruzzo	188
2017	St. Michael-Epan Sanct Valentin Sauvignon Blanc	588
2012	Podere Castorani Jarno Colline Pescaresi	240
2015	Sportoletti Villa Fidelia Bianco Umbria IGT	288

<b>OTHERS WHITE</b>		
2015	Jacob's Creek Chardonnay	218

	<b>Bottle</b>
<b>ITALY RED</b>	
2010 Anna Fendi Bavero Rosso Amarone	338
2011 Anna Fendi 'Neglige' Brunello Di Montalcino	638
2017 Pined Sud Nero D Avola	168
2012 Castello di Querceto Cignale	1058
2009 Terra di Lavoro Roccamonfina	1149
2002 Sportoletti Assisi Villa Fidelia Rosso	1388
2008 Sportoletti Assisi Villa Fidelia Rosso	657
2010 Sportoletti Assisi Villa Fidelia Rosso	680
2003 Clerico Barbera d' Alba Trevigne	888
2001 Domenico Clerico Arte Langhe	988
2002 Domenico Clerico Arte Langhe	888
2003 Domenico Clerico Arte Langhe	1057
2006 Domenico Clerico Arte Langhe	957
1998 Col D' Orcia Brunello Di Montalcino	2257
1999 Col D' Orcia Brunello Di Montalcino	1757
2001 Col D' Orcia Brunello Di Montalcino	1688
2004 Col D' Orcia Brunello Di Montalcino	1888
2005 Col D' Orcia Brunello Di Montalcino	1588
<b>OTHERS RED</b>	
2014 Jacob's Creek Cabernet Sauvignon	218

**LIQUOR**

	<b>Glass</b>	<b>Bottle</b>
The Glenlivet 12 Years	25	488
The Macallan 12 Years	30	588
The Singleton 12 Years	27	438
Johnnie Walker Black Label	20	398
Johnnie Walker Gold Label	28	518
Chivas Regal 12 Years	21	398
John Jameson	20	388
Maker's Mark	23	458
Absolut Blue Vodka	19	355
Grey Goose		388
Bombay Sapphire Gin	18	355
Hendrick's Gin	26	518
Don Julio Reposado Tequila	18	318
Malibu	18	298
Jägermeister	17	277
Hennessy VSOP Cognac	29	618

**APERITIF**

	<b>Glass</b>
Martini Bianco	18
Martini Extra Dry	18
Martini Rosso	18
Aperol	18
Campari	18
Fernet Branca	18
Grappa Limoncello	18
Lombardo Marsala Sweet DOC	18
Luxardo Limoncello	18
Pimm's No. 1	18
Pernod	19
Ricard	19

## BEER BY THE BOTTLE

	<b>Bottle</b>
Tiger	23
Tiger Crystal	23
Heineken	25
Heineken 0.0 (non-alcoholic)	25
Guinness	26
Corona Extra	30
Somersby	28
Apple Fox	28
Strongbow	28

## DRAUGHT

	<b>Glass</b>	<b>Pint</b>
Tiger	24	25
Heineken	26	29
Guinness	26	29

## COCKTAILS

### MOJITO

	28
Rum, mint leaves and fresh lime with Blueberry OR Raspberry OR Peach	

### CAIPIROSKA

	28
Vodka and fresh lime with Mango OR Ginger OR Strawberry	

### MARGARITA

	28
Tequila, Triple Sec and fresh lime with Mango OR Ginger OR Strawberry	

### APEROL SPRITZ

With White Wine	28
With Prosecco	38



<b>BLOODY MARY</b>	
Vodka, Tomato Juice, Tabasco, Lemon, Lea & Perrins, Sea Salt, Celery	38
<b>MOCKTAIL</b>	
<b>ELDERFLOWER SMASH</b>	18
Elderflower syrup, lemon wedges, mint leaves and soda water	
<b>ORANGE SUNBURST</b>	18
Orange Juice, Grenadine syrup, Soda Water & Rosemary	
<b>VIRGIN MOJITO</b>	18
Mint leaves, lime, Sprite	
<b>MINERAL WATER</b>	<b>Bottle</b>
<b>STILL</b>	
Acqua Panna 500ML	15
Acqua Panna 750ML	20
<b>SPARKLING</b>	
San Pellegrino 500ML	15
San Pellegrino 750ML	20
<b>CHILLED JUICE</b>	
Cranberry/ Pink Guava/ Mango/ Pineapple	11
<b>FRESH JUICE</b>	
Apple/ Honey Dew/ Orange/ Watermelon/ Lemon/ Lime	16
<b>SOFT DRINK</b>	
Coke/ Coke Light/ Sprite/ Ginger Ale/ Bitter Lemon/ Soda Water/ Tonic Water	12



**MARINI**  
GRAND CAFFÈ & TERRAZZA  
caviar . champagne . coffee

## **HAPPY HOURS** **12PM – 9PM DAILY**

### **DRAUGHT BEER**

	<b>Glass</b>	<b>Pint</b>
Tiger	13	19
Heineken	14	20
Guinness Stout	15	20

### **SPARKLING WINE**

	<b>Glass</b>	<b>Bottle</b>
San Feletto Prosecco Brut, Veneto, Italy	29	139

### **WINES**

Pearly Bay, Chenin Blanc/ Chardonnay, South Africa	19	118
Pearly Bay, Cabernet Sauvignon/ Shiraz, South Africa	19	118
Podere Castorani Coste delle Plaie Trebbiano d'Abruzzo	25	138

### **COCKTAILS**

Margarita/ Caipiroska/ Mojito	20
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### **LIQUORS**

Omelca Tequila	16
Beefeater Gin	16
Bombay Sapphire Gin	18
Absolut Blue Vodka	16
Havana Club 3 Years	16
Jack Daniel's	16
Chivas Regal 12 Years	19
The Glenlivet 12 Years	18
The Macallan 12 Years	18
Hennessy VSOP Cognac	21



## PICCOLI MORSI

### Light Bites

Crispy Baby Shrimps	12
Shoestring Fries with Truffle Mayo	15
Vegetable Samosas (5 pcs)	15
Spicy Chicken Popcorns	15
Fried Vietnamese Spring Rolls	18
Classic Buffalo Wings	18
Sausage Platter	20
Spicy Sausage with Anchovies	20
Deep Fried Cheese Sticks	22
Deep Fried Calamari Rings	35
Jalapeno Poppers	38
Tempura Fish & Chips	38
Salami & Cheese Platter	38
Parmesan Platter	38
Eggs Crostini with Bernaise sauce	28
Beef Crostini with Jalapeno & Goat's Cheese	48
Chicken Satays (6 skewers)	22
Chicken Satays (12 skewers)	38



**LUNCH SPECIAL**  
**PRICE STARTS FROM RM28++**  
**12.00PM-3.00PM (MONDAY TO FRIDAY)**

**CHEF'S DAILY SPECIAL 28**

Kindly check with your friendly server for the "Dish of the Day"

**OR**

**CHICKEN RENDANG 28**

Served with fragrant white rice, cucumbers, boiled egg and anchovies sambal

**OR**

**ASIAN DUO SALAD 28**

Sliced roasted chicken and seared tuna served with mesclun leaves, tomatoes, poached egg, sesame seeds and dressing

**OR**

**SPAGHETTI AGLIO OLIO 28**

Spaghetti aglio olio style with prawns and house-made chilli paste

**OR**

**BREADED CHICKEN CHOP WITH ROSEMARY 28**

Served with mashed potatoes, mixed garden greens and rosemary sauce

**OR**

**VEGETABLE FRIED RICE 28**

Fried rice with mixed vegetables, fried egg, salad and served with chilli oil

**OR**

**TEMPURA FISH AND CHIPS 33**

Served with fries and tartar sauce

**OR**

**OXTAIL SOUP 48**

Slow cooked oxtail served in beef broth with carrots, potatoes, celery, fried shallot and fragrant rice

**BEVANDE-BEVERAGE**

Ice Lemon Tea / Coca Cola / Sprite

**ADD RM10++ FOR DESSERT**

Panna cotta **OR** Affogato



**PASTA MANIA**  
**SPECIAL SHARING PORTIONS**  
**12.00PM to 10PM DAILY**  
**SERVES UP TO 4 - 5 Person**  
**RM98++ / SET**

**SPICY AGLIO OLIO WITH PRAWN**  
or  
**ARRABIATA**  
or  
**SMOKED DUCK CARBONARA**  
or  
**BEEF BOLOGNESE**  
**CHOICE OF PASTA**  
**(SPAGHETTI, PENNE AND LINGUINE)**

**BEVANDE-BEVERAGE 1 JUG**  
**Ice Lemon Tea / Coca Cola / Sprite**

