

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		Beluga Siberian	
30 grams	900	30 grams	1 300
50 grams	1 400	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
- Minestrone soup (V) 23
- Tomato bruschetta (V) 25
- Deep fried calamari 30
- Vegetable sticks with hummus (V) 22

INSALATE

- Classic Caesar salad** 32
Romaine lettuce with chicken, croutons & boiled 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, boiled 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

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

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

- 30 Club sandwich with egg, chicken, tomato and aioli sauce
- 35 Smoked salmon sandwich with horseradish mayonnaise spread
- Classic chicken quesadilla 28
- 35 ***All sandwiches are served with fries & salad with balsamic dressing**

PASTA

- 48 Penne arrabiata with tomatoes & fresh basil (V) 33
- House-made tagliatelle with wagyu bolognese 42
- 35 Spaghetti carbonara with smoked duck 38
- Angel hair pasta with aglio style with smoked salmon 48
- House-made tagliatelle with pesto (V) 38
- 35 Porcini mushroom ravioli with truffle butter (V) 45
- Risotto with wild mushrooms (V) 45
- Spaghetti with prawn, zucchini and basil in light spicy sauce 38

***(V) – Vegetarian Dish**

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

SECONDI

Eggplant parmigiana (V)

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

Norwegian salmon

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

Boneless lamb shank

Served with sautéed vegetables & mashed potatoes

Wagyu beef cheek

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

Roasted chicken thigh with rosemary

Serve with roasted potatoes & sautéed mushrooms

Beef burger

200gm house-made beef patty with melted cheese, caramelise onion, gherkin, tomato, crispy beef bacon, fries, mesclun salad and serve on house-made sesame burger bun

Cotoletta

Pan fried breaded chicken breast Italian style served with aragula and tomato onion salad

PIZZA

Classic Margherita (V)

Tomato, basil & mozzarella cheese

Margherita chilli (V)

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

Vegetables (V)

Mixed vegetables, tomato & mozzarella cheese

Napoletana

Anchovies, tomato & mozzarella cheese

Capricciosa

Turkey ham, mushroom, artichoke, tomato & mozzarella cheese

Diavola

Beef salami, chilli, tomato & mozzarella cheese

Smoked salmon

Smoked salmon, capers, tomato & mozzarella cheese

Rucola leaves with truffle oil (V)

Rocket salad, truffle oil, tomato & mozzarella cheese

Costiera

Seafood, tomato & mozzarella cheese

DOLCE

35	Vanilla gelato with mixed berry compote	12
	Panna cotta with raspberry coulis	16
	Crème brûlée	20
58	Tiramisu	22
	Chocolate lava with vanilla gelato	28
	Chocolate brownies	18
58	Apple crumble pie with vanilla gelato	26
	Chocolate coffee pie	18
	Salted caramel cake (price per slice)	18
78	Cheesecake (price per slice)	22
	Pandan Gula Melaka (price per slice)	18
	Macaroon (price per piece)	5.50

BEVANDE

Still / Sparkling

57	500ml	15
	750ml	20

Chilled juices

	Cranberry / Guava / Mango / Pineapple	11
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Soft drinks

48	Coke / Coke light / Sprite / Ginger ale / Bitter lemon / Soda water / Tonic water	12
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CAFFÈ

28	Espresso	8
	Americano	12
30	Doppio	12
	Lungo	12
	Macchiato	12
30	Latte	12
	Cappuccino	15
35	Mocha	15
	Piccolo	15
38	Affogato	18
	Hot Chocolate	15

TEA

35	Royal ceylon breakfast	12
40	Spring green	
	Supreme earl grey	
	Peppermint	
38	Honeydew green	
	Chamomile blossoms	
45	Lemongrass ginger	
	Kiwi berry	
	Malabar chai	
	Teh Tarik	8

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