



MARBLE 8

steakhouse . m8 bar . privé

STARTERS

Cream of butternut pumpkin soup, sour cream and herb oil	78 rm
Summer heirloom tomato salad, basil, burrata cheese and arugula	88 rm
Butter lettuce salad, blue cheese dressing, veal pancetta, walnuts and Asian pear	88 rm
Roasted bone marrow with lemon parsley gremolata, mushroom duxelles and porcini balsamic jus	98 rm
Chorizo basted freshwater jumbo prawn with Spanish melon, momotaro tomato and green olive tapenade	98 rm
Tuna tartare, wasabi mayo, avocado, ponzu reduction and smoked herring caviar	128 rm
Market fresh oysters shucked to order, served with Bloody Mary shooter (3 pieces)	128 rm
Black Angus steak tartare with traditional condiments	148 rm
Pan-fried duck foie gras with mango, port poached cherry and pan brioche	148 rm
Sevruga Caviar, cauliflower vichyssoise, crème fraîche and chives	198 rm

MAIN COURSES

Monte Verde handmade pennoni pasta served with fresh tomato passata, basil pesto and pecorino cheese	78 rm
"Sous vide" free range corn-fed capon, aromatic herbs, baby leeks and forest mushrooms, with pomme purée	148 rm
Rosemary braised and caramelised lamb brisket, sautéed crispy silverbeet, roasted baby beetroots and blistered cherry tomatoes	158 rm
Pan fried cod, green asparagus, smoked eggplant purée with pomegranate salsa and hollandaise sauce	158 rm
Handmade dry-aged Wagyu beef burger, veal speck, vintage cheddar, caramelised onion, rocket and sun-dried tomato.	188 rm
Add-on Pan fried duck liver and truffle butter Choice of charcoal bread or sesame parmesan bun	100 rm
FROM THE SEA	
Live blue Normandy lobster Thermidor style with mushrooms and parmesan Or Grilled in the shell with spaghetti aglio olio style	100 grams 88 rm

FROM THE GRILL

At Marble 8, we serve only the finest Wagyu and Angus beef chosen exclusively for us by our Australian supplier. Upon arriving in Malaysia, the beef are then dry-aged in our state-of-the-art ageing cellar, allowing the beef to retain freshness while subtly enhancing the flavours of the beef.

DRY-AGED BEEF

Selected daily by our butcher from the Marble 8 ageing room, all of our dry-aged beef is Wagyu and aged for a minimum of 21 days.

Boneless Ribeye Recommended for 1 person. This cut is very tender and extremely flavoursome, and has medium fat distribution. Chef's personal favourite	450 grams	380 rm
Sirloin on the bone Recommended for 1 person. Has minimal fat covering and a robust flavour	500 grams	380 rm
Tenderloin on the bone Recommended for 1 person. This is a rare cut not often seen with the bone still attached. Tenderloins are renowned for being lean and succulent	350 grams	390 rm
Prime Rib on the bone Ideal for 2-4 people. This cut is tender, extremely juicy and very flavoursome	1,100 grams	980 rm
Tomahawk Steak Ideal for 4-6 people. Has a medium fat distribution. Takes a minimum of 30 minutes to cook beyond medium	1,600 grams	1,480 rm

WET-AGED BEEF

All of our wet-aged beef is vacuum-sealed to retain its natural juices and stored for a minimum of 21 days.

Black Angus Filet Mignon Recommended for 1 person. This meat is lean but very tender and juicy	180 grams	148 rm
Black Angus Eye Fillet Recommended for 1 person. Known for its beautiful marbling, this meat has a soft texture and an intense, rich flavour	250 grams	188 rm
Black Angus Ribeye with Cajun Crust Recommended for 1 person. Juicy and tender, this ribeye is served with a spicy crust to enhance the natural flavours of the meat.	350 grams	250 rm
Black Angus Bistecca Fiorentina Ideal for 1-2 people. This meat represents the best of both worlds – tenderloin steak on one side and sirloin on the other, with minimal fat covering. Takes a minimum of 30 minutes to cook beyond medium	800 grams	498 rm

SAUCES

1 complimentary sauce. Kindly select your preference
Beef jus with Shiraz, Mushroom ragout, Marble 8 barbecue sauce
Béarnaise, Peppercorn sauce with armagnac, Chimichurri Sauce

Additional sauce – 15 rm each

SIDES

Baked Portobello mushrooms with garlic and chilli salsa	18 rm	Caesar salad, garlic croutons, crispy beef bacon and shaved pecorino	24 rm
Creamy mash with truffle butter	18 rm	Creamed baby English spinach	24 rm
Crispy onion rings with horseradish dip	18 rm	Roasted rainbow baby carrots with cumin dressing	24 rm
Steak fries with truffle mayonnaise	18 rm	Green asparagus with egg mimosa and shaved parmesan	24 rm
Sautéed broccolini, anchovy, caper and roasted peppers	18 rm	Baby beetroots, pistachio crumbs, feta and mint	24 rm