

STARTERS

Country style onion soup with the original of D.O.P Asiago cheese crouton and sliced chives	48 rm
Butter lettuce salad with blue cheese dressing, veal bacon, walnuts and Asian pear	68 rm
Cream of mushroom and porcini soup and truffle espuma	68 rm
Carpaccio of Wagyu beef with light mustard mayonnaise, rocket salad and parmesan cheese	88 rm
Fine De Claire oysters shucked to order served with Bloody Mary shooter (3 pieces)	88 rm
Summer heirloom tomato salad with basil, burrata cheese and rocket salad	88 rm
Tuna tartare with wasabi mayonnaise, avocado, ponzu reduction and smoked herring caviar	98 rm
Chorizo basted freshwater jumbo prawn with spanish melon, momotaro tomatoes and green olive tapenade	98 rm
Roasted bone marrow with lemon parsley gremolata, finely diced mushrooms and herbs sautéed in butter with porcini balsamic jus	98 rm
Black Angus steak tartare with traditional condiments	138 rm
Pan-fried duck foie gras with mango, port poached cherry and pan brioche	148 rm
Sevruga Caviar with chilled cauliflower soup, crème fraiche and chives	198 rm
Russian Caviar 50gram with melba toast, blinis, scrambled eggs and condiments together with two Vodka shooters	950 rm
Oscietra	1,300 rm
Imperial	2,000 rm
Beluga	

MAIN COURSES

Monte Verde handmade pennoni pasta served with fresh tomato passata, basil pesto and pecorino cheese	78 rm
Veal bacon carbonara with fettuccine pasta and 32-month aged parmesan	78 rm
Rosemary grilled spring chicken with Greek style salad of cucumber, momotaro tomatoes, sweet onion, kalamatta olives and goat cheese	118 rm
Rosemary braised and caramelized lamb brisket, sautéed English spinach, roasted baby beetroot and blistered cherry tomatoes	128 rm
Pan-fried cod with green asparagus and smoked eggplant purée, pomegranate salsa and hollandaise sauce	138 rm
72-degree braised free range corn-fed chicken capon with aromatic herbs, baby leeks, forest mushrooms and whipped potatoes	148 rm
200gram homemade Dry-Aged Wagyu beef burger with veal speck, vintage cheddar cheese, caramelized onion, rocket salad and sun-dried tomatoes	158 rm
Choices of charcoal bread or sesame parmesan bun	100 rm
Add pan fried foie gras and truffle butter	
Freshwater prawn with homemade spaghetti, garlic, chilli, and Monte Verde olive oil	148 rm

FROM THE SEA

Live Blue Normandy Lobster	100 grams	68 rm
Thermidor style with mushrooms and parmesan cheese		
or		
Grilled in the Shell with Spaghetti Aglio Olio Style (Approximate Gm 600)		

Blue lobsters, found in the icy waters from the shores of England to Morocco, are rare wild creatures and cannot be farmed. The distinct blue colour of the shell is characterised by white highlights and turns red after cooking. Primarily located in the abdomen, tail and claws, its flesh is lean, firm and soft at the same time, with a sweet delicate flavour.

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 is then dry-aged in our state-of-the-art ageing cellar, allowing the beef to retain freshness while subtly enhancing the flavours off 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	300 grams	268 rm
Recommended for 1 person. This cut is very tender and extremely flavoursome, and has medium fat distribution. Chef's personal favourite		
Sirloin on the bone	380 grams	268 rm
Recommended for 1 person. Has minimal fat covering and a robust flavour		
Tenderloin on the bone	350 grams	390 rm
(Recommended for 1 person. This is a Marble 8 specialty cut not often seen with the bone still attached. Tenderloins are renowned for being lean and succulent)		
Prime Rib on the bone	1,100 grams	980 rm
Ideal for 2-4 people. This cuts is tender, extremely juicy and very flavoursome		
Tomahawk steak	1,600 grams	1,480 rm
Ideal for 4-6 people. Has a medium fat distribution. Takes a minimum of 30 minutes to cook beyond medium		

(PREMIUM RESERVE AGED SELECTION aged minimum 60 days)
Ask us for availability and pricing

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	180 grams	148 rm
Recommended for 1 person. This meat is lean but very tender and juicy		
Black Angus Cajun Rib	350 grams	238 rm
Recommended for 1 person. Juicy and tender, this ribeye is served with a spicy crust to enhance the natural flavours of the meat.		
Black Angus Bistecca Fiorentina	800 grams	498 rm
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		

SAUCES

1 complimentary sauce. Kindly select your preference.
Additional sauce – 15 rm each.
Beef jus with Shiraz, Mushroom ragout, Marble 8 barbecue sauce, Béarnaise, Peppercorn sauce with armagnac, Chimichurri Sauce

SIDES

Crispy onion rings and horseradish dip	18 rm	Caesar salad garlic croutons with crispy beef bacon and shaved pecorino	26 rm
Steak fries with truffle mayonnaise	18 rm	Green asparagus with egg mimosa and shaved parmesan	26 rm
Baked portabello mushrooms with garlic and chilli salsa	18 rm	Roasted rainbow baby carrots and cumin dressing	26 rm
Creamy mash with truffle butter	18 rm	Creamed baby English spinach	26 rm
Sautéed broccoli with anchovy, caper and roasted peppers	18 rm	Baby beetroot with pistachio crumbs, feta and mint	26 rm