

## STARTERS

<b>M</b> Parsnip soup with truffle cream and crispy chips	78 rm
<b>V</b> Cream of porcini mushroom soup and truffle espuma	48 rm
<b>V</b> Tossed spinach salad served with pine nuts	68 rm
Fin De Claire oysters served with shallot vinaigrette and lemon wedges	Per Piece 28 rm
<b>V</b> Japanese momotaro tomatoes served with fresh basil, burrata cheese and sea salt	88 rm
<b>M</b> Hokkaido scallop and lobster carpaccio with yuzu sauce and wasabi mayonnaise finished with roasted sesame seeds	88 rm
Wagyu sausage with cauliflower cream, fresh pomegranates and tahini sauce	98 rm
<b>M</b> Roasted bone marrow with lemon parsley gremolata, finely diced mushrooms and herbs sautéed in butter with porcini balsamic jus	148 rm
<b>M</b> Black Angus tartare served with house-made potato chips and condiments	138 rm
Pan-fried duck liver, apple and onion marmalade with pan brioche and salad	138 rm
Poached egg with spinach, crispy veal pancetta, parmesan cheese and shaved black truffles	108 rm
Sevruga caviar with chilled cauliflower soup, crème fraîche and chives	168 rm
Russian caviar 50 grams with melba toast, blinis, scrambled eggs with condiments and two Vodka shooters	
Sevruga	950 rm
Imperial	1,300 rm
Beluga	2,000 rm

## MAIN COURSES

Bucatini pasta served with veal bacon and tomato sauce with herbs	78 rm
<b>V</b> Monte Verde pennoni pasta with spicy cream sauce served with aged pecorino romano cheese	78 rm
<b>M</b> Monte Verde black ink pasta served with freshwater prawns	128 rm
Veal bacon carbonara with fettuccine pasta and 32-month aged parmesan	78 rm
<b>V</b> Capellini pasta served with wild mushrooms, sundried tomatoes and shaved black truffles	128 rm
<b>M</b> Rosemary grilled spring chicken with Greek salad of cucumbers, momotaro tomatoes, sweet onions, kalamata olives and goat cheese	118 rm
<b>M</b> Roasted lamb rack with sautéed spinach and rosemary jus	158 rm
Soy sauce marinated Blue-eyed cod, grilled to perfection, served with spinach and cauliflower purée	138 rm
Braised wagyu beef cheeks served with sautéed vegetables, mashed potatoes and shiraz sauce	138 rm
200 grams house-made dry-aged Wagyu beef burger with veal speck, vintage cheddar cheese, caramelized onions, rocket salad and sundried tomatoes	138 rm
Choice of charcoal bread or sesame parmesan bun	
Add pan-fried foie gras and truffle butter	100 rm
Live Boston lobster	100 grams 38 rm
Thermidor style with mushrooms and parmesan cheese	
OR	
Grilled in the shell with spaghetti aglio olio	

## FROM THE GRILL

At Marble 8, we serve only the finest Wagyu and Angus beef chosen exclusively by our chefs and flown in from one of the world's largest beef provider in Australia. 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.

<b>M</b> 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		
<b>M</b> 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 cut is tender, extremely juicy and very flavoursome		
<b>M</b> Tomahawk steak	1,600 grams	1,480 rm
Ideal for 4-6 people. Has medium fat distribution. Takes a minimum of 30 minutes to cook beyond medium		
<b>M</b> Dry Aged Bistecca Fiorentina Marble 8 style	1,200 grams	888 rm
Ideal for 2-4 people, aged Black Angus T-bone served with Tuscan olive oil, garlic, rosemary and seasonal vegetables		

### 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 Ribeye	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 T-Bone	800 grams	398 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

<b>V</b> Crispy onion rings with horseradish dip	18 rm	Caesar salad with garlic croutons, crispy beef bacon and shaved pecorino	26 rm
<b>V</b> Steak fries with truffle mayonnaise	18 rm	Green asparagus with egg mimosa and shaved parmesan	26 rm
<b>V</b> Baked portobello mushrooms with garlic and chilli salsa	18 rm	<b>V</b> Roasted baby carrots with cumin dressing	26 rm
<b>V</b> Creamy mash with truffle butter	18 rm	<b>V</b> Creamed English baby spinach	26 rm
<b>V</b> Stewed quinoa with tomatoes	18 rm	<b>V</b> Rucala salad, asian pear and walnut served with Monte Verde Extra Virgin Olive Oil dressing	18 rm
<b>V</b> Baked eggplant parmigiana served with mozzarella cheese and basil	18 rm		

**M** Marble 8 Signature Dish

**V** Vegetarian Dish