

## STARTERS

M Housemade parsnip soup with truffle cream and crispy chips	78 rm
Fresh rucola salad With 32-month aged parmesan cheese, portobello mushrooms and condiments	68 rm
V Cream of porcini mushroom soup and truffle espuma	48 rm
V Tossed spinach salad served with pine nuts	68 rm
V Eggplant parmigianna Layers of eggplant, fresh tomato and pesto sauce, basil leaves, parmesan cheese and mozzarella cheese	48 rm
Gallagher oyster Freshly shucked oysters from Ireland served with shallot vinaigrette and lemon wedges	Per Piece 38 rm
V Japanese momotaro tomatoes Served with fresh basil, burrata cheese and sea salt	88 rm
M Hokkaido scallop and lobster carpaccio With yuzu sauce and wasabi mayonnaise finished with roasted sesame seeds	88 rm
M Roasted bone marrow With lemon parsley gremolata, finely diced mushrooms and herbs sautéed in butter with porcini balsamic jus	118 rm
M Black Angus tartare Served with house-made potato chips and 3 condiments	138 rm
Dry aged Wagyu tartare Served with figs, capers, shallots and crispy parsley tuile	148 rm
Pan-fried duck liver Served with apple and onion marmalade with pan-brioche and salad	138 rm
Lobster salad Served with red onions, tomatoes, lemon confit and basil mayonnaise	138 rm
Russian caviar 50 grams Your choice of caviar 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
Monte Verde black ink pasta served with freshwater prawns	128 rm
M Veal bacon carbonara Pennoni pasta with creamy carbonara sauce, veal bacon and 32-month aged parmesan	68 rm
V Capellini pasta Served with wild mushrooms, sundried tomatoes and shaved truffles	128 rm
M Rosemary grilled spring chicken Served with Greek salad of cucumbers, momotaro tomatoes, sweet onions, kalamata olives and goat cheese	118 rm
M Roasted lamb rack Served with eggplant caviar and beetroot sauce	158 rm
M 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 Thermidor style with mushrooms and parmesan cheese	100 grams 38 rm
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.

M Boneless Ribeye Recommended for 1 person. This cut is very tender and extremely flavoursome, and has medium fat distribution. Chef's personal favourite	300 grams	268 rm
M Sirloin on the bone Recommended for 1 person. Has medium fat covering and a robust flavour	380 grams	238 rm
M Tenderloin on the bone Recommended for 1 person. This is a Marble 8 specialty cut not often seen with the bone attached. Tenderloins are renowned for being lean and succulent	350 grams	390 rm
M Prime Rib on the bone Ideal for 2-4 people. This cut is tender, extremely juicy and very flavoursome	1,100 grams	890 rm
M Tomahawk steak Ideal for 4-6 people. Has medium fat distribution. Takes a minimum of 30 minutes to cook beyond medium	1,600 grams	1,380 rm
M Dry-aged Bistecca Fiorentina Marble 8 style Ideal for 2-4 people, aged Black Angus T-bone served with Tuscan olive oil, garlic, rosemary and seasonal vegetables	1,200 grams	780 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	138 rm
Black Angus Cajun Ribeye 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	198 rm
Black Angus T-Bone 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	333 rm

### 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

## SIDES

V Crispy onion rings with horseradish dip	18 rm
V Steak fries with truffle mayonnaise	18 rm
V Baked portobello mushrooms with garlic and chilli salsa	18 rm
V Creamy mash with truffle butter	18 rm
V Rucola salad with asian pear and walnut served with Monte Verde extra virgin olive oil dressing	18 rm

Caesar salad with garlic croutons, crispy beef bacon and shaved pecorino	26 rm
Green asparagus with egg mimosa and shaved parmesan	26 rm
V Roasted baby carrots with cumin dressing	26 rm
V Creamed baby spinach	26 rm

M Marble 8 Signature Dish

V Vegetarian Dish

All prices quoted in Malaysian Ringgit (MYR) subject to 10% service charge and 6% GST