

## STARTERS

V House-made kale soup Served with quinoa and broccoli	58 rm
V Cream of Porcini mushroom soup With truffle espuma	48 rm
V Zucchini parmigiana Layers of zucchini, fresh tomato sauce, basil leaves, Parmesan cheese and Mozzarella cheese	78 rm
V Marble 8 salad Seasonal baby vegetables with beetroot and Feta cheese terrine, zucchini puree and house dippings	108 rm
Liver duo Pan-seared duck liver and goose liver pâté served with cinnamon biscuits and green apple compote	158 rm
Wagyu beef tartare Dry-aged Wagyu beef tartare served with truffle custard and condiments	158 rm
Lobster salad Poached Maine lobster tail served with lemon and tomato confit, basil mayonnaise, red pickled onions and sliced green apple	138 rm
Hokkaido scallop Hokkaido scallop carpaccio served with hollandaise sauce, ponzu dressing and Sevruga caviar	98 rm
Bone marrow Roasted Wagyu bone marrow served with fried porcini mushrooms and truffle espuma	128 rm
Gallagher oyster Freshly shucked oysters from Ireland served with shallot vinaigrette and lemon wedges	Per Piece 38 rm

### MARINI'S PREMIUM CAVIAR SELECTION

Served with crispy bread, assorted condiments & choice of 2 Beluga vodka shots or 2 glasses of G.H. Mumm champagne

	30gram	50gram	100gram	250gram
OSIETRA	900rm	1,400rm		
BELUGA	1,300rm	2,000rm	4,000rm	10,000rm

## MAIN COURSES

Risotto aglio olio with prawns Carnaroli risotto with Stracciatella Burrata cheese, prawns and lemon	118 rm
V Pappardelle House-made Pappardelle pasta with mushrooms and truffle sauce	88 rm
Angel hair pasta with Bottarga and house-made chilli paste	118 rm
M Wagyu bolognese Tagliatelle pasta with Wagyu beef ragout and 32 months aged Parmesan cheese sauce	88 rm
Grilled rosemary spring chicken Served with grilled potatoes and Greek salad of cucumbers, momotaro tomatoes, sweet onions, kalamata olives and goat cheese	128 rm
Roasted rack of lamb Served with thyme lamb jus, roasted potatoes and sautéed asparagus	158 rm
Pan-seared Norwegian salmon with cauliflower puree, salmon roe and sautéed seasonal vegetables	128 rm
M Braised wagyu beef cheeks Served with sautéed brussel sprout and wild mushrooms, potato purée and bordelaise sauce	128 rm
Live Boston lobster Catalana style OR Grilled with the shell, served with spaghetti aglio olio	100gm 48 rm

## FROM THE GRILL

At Marble 8, we serve only the finest Wagyu and Angus beef chosen exclusively by our founder 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 meat.

### DRY-AGED BEEF

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

Premium black label sirloin Recommended for 1 person. Has medium fat covering and a robust flavour	300 grams	218 rm
Premium black label tenderloin Recommended for 1 person. Tenderloins are renowned for being lean and succulent	200 grams	258 rm
Dry-aged Bistecca Fiorentina Marble 8 style Ideal for 2-4 people, aged premium black label T-bone served with Tuscan olive oil, garlic, rosemary and seasonal vegetables	1,200 grams	780 rm
Sliced premium black label grass fed ribeye Recommended for 1 person. This cut is very tender and has a well marbled carcass.	300 grams	228 rm
Wagyu ribeye (marble score of 7 & above) Recommended for 1 person. This cut is very tender and extremely flavoursome, and has medium fat distribution.	300 grams	480 rm
Boneless Wagyu tenderloin (marble score 7 & above) Recommended for 1 person. Tenderloins are renowned for being lean and succulent	180 grams	408 rm
Wagyu sirloin Recommended for 1 person. This cut has medium fat covering and a robust flavour.	300 grams	398 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 prepared with a special spice rub to enhance the natural flavours of the meat.	350 grams	228 rm
Premium black label 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	Caesar salad with garlic croutons, crispy beef bacon and shaved Pecorino cheese	26 rm
V Steak fries with truffle mayonnaise	18 rm	V Green asparagus with egg mimosa and shaved Parmesan cheese	26 rm
V Baked portobello mushrooms with garlic and chilli salsa	18 rm	V Sautéed seasonal vegetables	26 rm
V Creamy mash with truffle butter	18 rm	V Creamed baby spinach	26 rm
V Rucola salad with asian pear and walnut served with Monte Verde extra virgin olive oil dressing	18 rm		

M Marble 8 Signature Dish

V Vegetarian Dish