

## STARTERS

V Cream of Porcini mushroom With truffle espuma	58 rm
V Marble 8 salad Deep fried zucchini with feta cheese and mint, served with parmesan cheese sauce Add Bottarga 10rm	98 rm
Spinach Salad Baby spinach salad with toasted pine nuts, 32-months aged parmesan cheese and extra virgin olive oil	98 rm
Liver duo Pan-seared duck liver and goose liver pâté served with cinnamon biscuit and green apple compote	188 rm
Wagyu beef tartare Dry-aged Wagyu beef tartare served with tuna mayonnaise	188 rm
Lobster salad Poached Maine lobster tail served with lemon and tomato confit, basil mayonnaise, red pickled onions and sliced green apple	168 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				
	30grams	50grams	100grams	250grams
OSIETRA	900rm	1,400rm		
BELUGA	1,300rm	2,000rm	4,000rm	10,000rm

## MAIN COURSES

Risotto tomato trio Carnaroli risotto with Puglia burrata cheese and 3 types of tomatoes, Japanese momotaro tomatoes, cherry tomatoes and plum tomatoes	148 rm
Angel hair pasta with Maine lobster tail, bottarga and house-made chilli paste	178 rm
M Wagyu bolognese Tagliatelle pasta with Wagyu beef ragout and 32-months aged parmesan cheese sauce	108 rm
Rigatoni E.S. Rigatoni pasta with premium vodka, smoked salmon, onions and cream	128 rm
Grilled rosemary spring chicken Served with grilled potatoes and Greek salad of cucumbers, Momotaro tomatoes, sweet onions, Kalamata olives and goat cheese	158 rm
Roasted rack of lamb Served with thyme lamb jus, roasted potatoes and sautéed asparagus	188 rm
Pan-seared Norwegian salmon with cauliflower puree, salmon roe and sautéed seasonal vegetables	158 rm
Live Boston lobster Grilled with the shell, served with spaghetti aglio olio	100gm 58 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 will be 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.

<b>Wagyu Ribeye (Marble score 5 &amp; above)</b> <i>Recommended for 1 person. This cut is very tender and extremely flavoursome. Chef's personal favourite</i>	300 grams	348 rm
<b>Wagyu Ribeye (Marble score 7 &amp; above)</b> <i>Recommended for 1 person. This cut is very tender and extremely flavoursome, and has high fat distribution. Chef's personal favourite</i>	300 grams	458 rm
M <b>Tenderloin on the bone</b> <i>Recommended for 1 person. This is a Marble 8 speciality cut not often seen with the bone attached. Tenderloins are renowned for being lean and succulent</i>	350 grams	468 rm
M <b>Wagyu Tenderloin (Marble score 9 &amp; above)</b> <i>Recommended for 1 person. Tenderloin are renowned for being lean and succulent</i>	200 grams	548 rm
M <b>Prime Rib on the bone</b> <i>Ideal for 2-4 person. This cut is tender, extremely juicy and very flavoursome</i>	1,100 grams	1,068 rm
M <b>Tomahawk steak</b> <i>Ideal for 4-6 person. Has medium fat distribution. Takes a minimum of 30 minutes to cook beyond medium</i>	1,600 grams	1,658 rm
M <b>Dry-aged Bistecca Fiorentina Marble 8 style</b> <i>Ideal for 2-4 person, aged Black Angus T-bone served with Tuscan olive oil, garlic, rosemary and seasonal vegetables</i>	1,200 grams	938 rm
<b>Wagyu Sirloin (Marble score 7 &amp; above)</b> <i>Recommended for 1 person. Has medium fat covering and a robust flavour</i>	300 grams	428 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.

<b>Black Angus filet mignon</b> <i>Recommended for 1 person. This meat is lean but very tender and juicy</i>	180 grams	168 rm
<b>Black Angus cajun ribeye</b> <i>Recommended for 1 person. Juicy and tender, this ribeye is prepared with a special spice rub to enhance the natural flavours of the meat.</i>	350 grams	278 rm
<b>Black Angus T-bone</b> <i>Ideal for 1-2 person. 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</i>	800 grams	388 rm
<b>Wagyu tenderloin (marble score 5 &amp; above)</b> <i>Recommended for 1 person. Tenderloins are renowned for being lean and succulent</i>	200 grams	428 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	21 rm	Caesar salad with garlic croutons, crispy beef bacon and shaved pecorino cheese	31 rm
V Steak fries with truffle mayonnaise	21 rm	V Grilled green asparagus with romesco sauce and apple balsamic	31 rm
V Baked portobello mushrooms with garlic and chilli salsa	21 rm	V Sautéed french beans with garlic and rosemary	21 rm
V Creamy mash with truffle butter	21 rm	V Creamed baby spinach	31 rm
V Rucola salad with asian pear and walnut served with Monte Verde extra virgin olive oil dressing	21 rm		

M Marble 8 Signature Dish

V Vegetarian Dish