

STARTERS

V House-made kale soup Served with quinoa and broccoli	58 rm
V Cream of Porcini mushroom With truffle espuma	48 rm
V Zucchini fritter Deep fried zucchini with feta cheese and mint, served with parmesan cheese sauce	78 rm
V Marble 8 salad Seasonal vegetables with kale, raddicchio, fennel and orange Add Bottarga 10rm	108 rm
Spinach Salad Baby spinach salad with toasted pine nuts, 32-months aged parmesan cheese and extra virgin olive oil	78 rm
Liver duo Pan-seared duck liver and goose liver pâté served with figs, chocolate brioche and pear compote	158 rm
Wagyu beef tartare Dry-aged Wagyu beef tartare served with parmesan truffle purée	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

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

MAIN COURSES

Risotto Porcini Carnaroli risotto with Porcini mushrooms, saffron, 32-months aged parmesan cheese	118 rm
V Pappardelle Truffle House-made pappardelle pasta with butter sage and shaved black truffles	188 rm
Angel hair pasta with Maine lobster tail, bottarga and house-made chilli paste	148 rm
M Wagyu bolognese Tagliatelle pasta with Wagyu beef ragout and 32-months aged parmesan cheese sauce	88 rm
M Rigatoni E.S. Rigatoni pasta with premium vodka, smoked salmon, onions and cream	108 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
Grilled lamb cutlet Served with grilled seasonal vegetables and lamb jus	158 rm
Pan-seared Norwegian salmon Served with sautéed asparagus, roasted potatoes and hollandaise sauce	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 Gratin style with roasted seasonal vegetables 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 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.

Wagyu Ribeye (Marble score 5 & above) <i>Recommended for 1 person. This cut is very tender and extremely flavoursome.</i>	300 grams	288 rm
Wagyu Ribeye (Marble score 7 & above) <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	338 rm
Wagyu Sirloin (Marble score 7 & above) <i>Recommended for 1 person. Has medium fat covering and a robust flavour</i>	300 grams	358 rm
M Tenderloin on the bone <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	390 rm
M Wagyu Tenderloin (Marble score 9 & above) <i>Recommended for 1 person. Tenderloin are renowned for being lean and succulent</i>	200 grams	458 rm
M Prime Rib on the bone <i>Ideal for 2-4 person. This cut is tender, extremely juicy and very flavoursome</i>	1,100 grams	890 rm
M Tomahawk steak <i>Ideal for 4-6 person. Has medium fat distribution. Takes a minimum of 30 minutes to cook beyond medium</i>	1,600 grams	1,380 rm
M Dry-aged Bistecca Fiorentina Marble 8 style <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	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 <i>Recommended for 1 person. This meat is lean but very tender and juicy</i>	180 grams	138 rm
Black Angus cajun ribeye <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	228 rm
Black Angus T-bone <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	333 rm
Wagyu tenderloin (marble score 5 & above) <i>Recommended for 1 person. Tenderloins are renowned for being lean and succulent</i>	200 grams	358 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 Grilled green asparagus with romesco sauce and apple balsamic	26 rm
V Baked portobello mushrooms with garlic and chilli salsa	18 rm	V Creamed baby spinach	26 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		

M Marble 8 Signature Dish

V Vegetarian Dish