



## **Welcome to Marini's on 57**

*Our culinary philosophy focuses on Italian contemporary dining with a twist in innovative methods.*

*Led by our award-winning chefs, we are delighted to present their menus and dishes inspired by our founder's belief in organic farming and traceability of all our produce sourced from around the world. Relish in personalized cut steaks specially sourced from one of largest feedlots in Australia, freshly grown vegetables from our private farms in the highlands, to freshly grown herbs right from our very own herb garden intimately cultivated on the terrace of Marini's on 57.*

*Here, we hope to provide you with only the best, from your Christofle silverware to the exclusive linens and stemware provided, as we serve to please your entire dining experience with us.*

*At our Chef's request, all food items are prepared in-house. Although due care is taken, dishes may still contain traces of certain ingredients which may cause allergic reactions to some guests.*

*If you have any known allergies, kindly inform your server prior to placing your order.*



### **MARINI'S PREMIUM CAVIAR SELECTION**

30grams 50grams

**BELUGA 1,300 2,000**

*Complimentary choices of 2 Beluga vodka shots **or** 2 glasses of G.H. Mumm champagne*

*served with crispy bread | scrambled eggs | egg white | egg yolk | sour cream | Italian parsley | paprika | capers | onions*

*Our Marini's Premium Caviar is from sturgeon. The caviar is soft, clear, and glossy, with large, pea-sized eggs. They range in color from light silver-gray to black and have a creamy, almost buttery taste. The eggs have a prominent dark spot called an "eye" which is the actual egg itself. The surrounding gel is the egg sac. It is considered the highest premium grade available.*

# MARINI'S A LA CARTE MENU

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## ANTIPASTI

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### INSALATA 98

*Winter Vegetables | Feta Cheese | Black Olive Crumbs*

### BUFALA PANNA COTTA 98

*Bufala Mozzarella Cheese Crèmeux | Sun-dried Tomatoes | Smoked Burrata | Basil*

### SFOGLIA DI GAMBERO 128

*Sicilian Red Prawns | Basil Béarnaise | Avruga Caviar*

### POLIPO 138

*Roasted Octopus | Black Garlic | Corn Purée | Smoke Paprika*

### FEGATO 168

*Pan-seared Duck Liver | Duck Liver Crème Brûlée | Apple chutney |  
Moscato Sauce and Brioche Bread*

### CAPESENTA 198

*Hokkaido Bay Scallop | Parsnips | Black Truffle | Sea Urchin Foam*

### ZUPPA DI PATATE, FUNGHI E TARTUFO 108

*Potato Soup | Mushrooms | Black Truffle | Chives*

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## PRIMI PIATTI

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### **TAGLIATELLE 208**

*House-made Tagliatelle 36 Eggs | 32-month Aged Parmesan Cheese | Black Truffles*

### **RAVIOLO 148**

*House-made Bagòss Cheese Ravioli | Brown Butter | Balsamic Reduction | Black Truffles*

### **RISOTTO PORCINI E ZAFFERANO 158**

*Carnarolo Risotto | Saffron | Porcini Mushrooms | Bone Marrow Espuma*

### **CAPPELLINI 188**

*Angel Hair Pasta | Maine Lobster Tail | Lobster Bisque*

### **PASTA DI MARE 148**

*Calamarata Pasta | Seafood | Crustaceans | Saffron | Bottarga Foam*

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## SECONDI PIATTI

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### **FILETTO DI MANZO**

<i>Beef Tenderloin   Roasted Vegetables   Truffle Mashed Potatoes   Beef Jus</i>	
<i>180gms Angus Tenderloin</i>	<i>198</i>
<i>180gms Wagyu Tenderloin (Marbling Score 5)</i>	<i>398</i>

### **GUANCIA DI MANZO 168**

*Braised Wagyu Beef Cheek | Celery Root | Wild Mushrooms | Parmesan Cream*

### **AGNELLO 198**

*Lamb Prepared In Two Different Ways*  
*Breaded Rack | Slow Cook Leg | Leek Gratin | Pecorino | Potato Croquette*

### **MERLUZZO 168**

*Roasted Cod Fish | Cod Tripe | Black Garlic | Broccoli | Bottarga*

### **ASTICE 198**

*Maine Lobster Tail prepared in 2 different ways  
Citrus Espuma | Broccoli | Avruga Caviar*

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## **DOLCI**

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### **TIRAMISÚ 68**

*Savoardi | Espresso | Mascarpone Cheese Espuma | Black Truffles*

### **CHEESE TROLLEY SELECTION**

**1 Slice 28 | 3 Slices 65 | 5 Slices 98**

*Cheese Selections | House-made Dried-fruits | Pan-brioche | Assorted Jam*

### **TARTE TATIN 58**

*Pear Tarte Tatin | Caramel | Vanilla gelato*

### **FONDENTE AI CIOCCOLATO 58**

*70% Valrhona Chocolate Fondant | Vanilla Gelato | Almond Tuile  
(Please allow 20 minutes of preparation time)*

**MARINI'S BLACK TRUFFLE SET DINNER MENU**  
**RM488++ PER PERSON**

I  
**UOVA**

*Truffle Scrambled Eggs | Parmesan Foam | Black Truffle*

II  
**SFOGLIA DI GAMBERO**

*Sicilian Red Prawns | Truffle Béarnaise | Black truffle*

**OR**

**MANZO**

*Sliced Beef Angus | Truffle Taleggio Purée | Porcini Mushrooms | Black truffle*

III  
**TAGLIATELLE**

*House-made Tagliatelle 36 Eggs | 32-month Aged Parmesan Cheese | Black Truffle*

**OR**

**RISOTTO**

*Carnaroli Rice | Beef Consommé | 32-month Aged Parmesan Cheese | Black Truffle*

IV  
**MERLUZZO**

*Roasted Cod Fish | Mushrooms | Parsnips | Black truffle*

**OR**

**MANZO**

*Sautéed Sliced Beef | Mushrooms | Truffle Mashed Potatoes | Chives*

**OR**

**FILETTO DI WAGYU SCORE 5 (ADD RM 90++)**

*Beef Tenderloin | Morel Mushrooms | Truffle Mashed Potatoes | Beef Jus | Black truffle*

V  
**TIRAMISÚ**

*Savoiardi | Espresso | Mascarpone Cheese Espuma | Black Truffle*

**OR**

**FORMAGGI**

*Italian Cheese Selections | House-made Dried Fruits | Pan-Brioche | Assorted Jams*

**OR**

**FONDENTE AI CIOCCOLATO (ADD RM38++)**

*70% Valrhona Chocolate Fondant | Vanilla Gelato | Almond Tuile*  
(Please allow 20 minutes of preparation time)

**MARINI'S ITALIAN SET DINNER MENU**  
**RM338++ PER PERSON**

I  
**UOVA**

*Truffle Scrambled Eggs | Parmesan Foam | Black Truffle | Parmesan Chips*

II  
**CAPESENTA**

*Hokkaido Scallop | Parsnip | Black Truffle | Sea Urchin Foam*

OR

**FEGATO ( ADD RM 78++)**

*Pan-Seared Duck Liver | Duck Liver Crème Brûlée | Apple Chutney |  
Moscato Sauce & Brioche Bread*

III

**ZUPPA DI PATATE, FUNGHI E TARTUFO**

*Potato Soup | Mushrooms | Black Truffle | Chives*

OR

**RISOTTO PORCINI E ZAFFERANO**

*Carnarolo Risotto | Saffron | Porcini Mushrooms | Bone Marrow Espuma*

OR

**CAPPELLINI (ADD RM 68++)**

*Angel Hair Pasta | Maine Lobster Tail | Lobster Bisque*

IV

**GUANCIA DI MANZO**

*Braised Wagyu Beef Cheek | Celery Root | Wild Mushrooms | Parmesan Cream*

OR

**MERLUZZO**

*Roasted Cod Fish | Cod Tripe | Black Garlic | Broccoli | Bottarga*

OR

**FILETTO DI WAGYU SCORE 5 (ADD RM 90++)**

*Beef Tenderloin | Roasted Vegetables | Truffle Mashed Potatoes | Beef Jus*

V

**TIRAMISÚ**

*Savoiardi | Espresso | Mascarpone Cheese Espuma | Black Truffle*

OR

**FORMAGGI**

*Italian Cheese Selections | House-made Dried Fruits | Pan-Brioche | Assorted Jams*

OR

**FONDENTE AI CIOCCOLATO (ADD RM38++)**

*70% Valrhona Chocolate Fondant | Vanilla Gelato | Almond Tuile*  
**(Please allow 20 minutes of preparation time)**

**MARINI' VEGETARIAN SET DINNER MENU**  
**RM288++ PER PERSON**

I  
**INSALATA**

*Autumn Vegetables | Feta Cheese | Black Olives Crumb*

II  
**BUFALA PANNA COTTA**

*Bufala Mozzarella Cheese Crèmeux | Sun-dried Tomatoes | Smoked Burrata | Basil*

III  
**ZUPPA**

*Vegetarian Consommé with Autumn Vegetables | Garlic Bread*

IV  
**RAVIOLO**

*House-made Bagòss Cheese Ravioli | Brown Butter | Balsamic Reduction | Black Truffle*

**OR**

**RISOTTO ZAFFERANO E PORCINI**

*Carnaroli Risotto | Saffron | Porcini Mushrooms |*

V  
**FUNGHI**

*Tempura Mushrooms | Truffle Sauce | Shaved Black Truffles*

VI  
**TRUFFLE TIRAMISÚ**

*Italian Tiramisú | Black Truffle*

**OR**

**FORMAGGI**

*Italian Cheese Selections | House-made Dried Fruits | Pan-Brioche | Assorted Jams*

**OR**

**FONDENTE AL CIOCCOLATO**

*70% Valrhona Chocolate Fondant | Vanilla Gelato | Almond Tuile*

(Please allow 20 minutes of preparation time)



