



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.

ANTIPASTI

MARINI'S CAVIAR SELECTION

OSETRA	1,390
BELUGA	2,000

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

INSALATA DELL'ORTO 128

Marini's signature selection of seasonal vegetables served with Feta cheese mousse, olive crumbs & condiments

VARIAZIONI DI BUFALA 98

*4 ingredients prepared in 5 different textures.
Buffalo Mozzarella cheese, Burrata Cheese, Japanese Momotaro tomatoes & Basil leaves*

DUO DI FEGATO 188

Goose liver pâté with chocolate pan brioche & pan-seared duck liver escalope with apple sauce

TARTARE DI TROTA 98

Australian Petuna ocean trout tartare served with Sicilian lemon mayonnaise, thyme & caviar

CAPESANTE 188

Pan-seared Hokkaido scallop with parsnip purée & shaved truffle

POLIPO, PATATE E MELANZANA 128

Roasted octopus served with potato & tomato terrine, soy sauce & balsamic vinegar marinated eggplant & béarnaise sauce

CARNE SALADA E BAGOSS 138

House-made air-dried beef served with baby spinach & Bagoss cheese foam

TARTARE E CAVIALE 158

Smoked Black Angus tartare served with Sevruga caviar

MARINI'S MINISTRONE 98

Classic Italian tomato soup with mixed seasonal vegetables served with broccoli powder & tomato chips

PASTA E RISOTTI

LASAGNA APERTA, SOGLIOLA E GRANCHIO 138

Open Lasagna with sole fish & crab ragout, served with Alaskan king crab bisque & espuma

TAGLIOLINI AL TARTUFO 228

House-made tagliolini pasta with unpasteurized butter, 32-month aged Parmesan cheese & shaved truffle

CAPPELLINI ALL'ARAGOSTA 188

Angel hair pasta with Maine lobster tail & fresh tomato sauce

PAPPARDELLE ANATRA E FUNGHI 98

House-made flat broad pasta with duck ragout, sautéed Portobello mushrooms & jus gras

RISOTTO AI PORCINI 178

Carnaroli risotto served with Porcini mushrooms, Porcini mushroom foam & bordelaise sauce

RAVIOLO DI WAGYU 148

House-made ravioli with Wagyu beef cheek filling, served with roasted capsicum sauce, 32-month aged Parmesan cheese foam & beef jus

SPAGHETTONI RICCI, BOTTARGA E LIMONE 148

Spaghettoni pasta with sea urchin, raw mullet egg & lemon confit

SECONDI DI PESCE

BRANZINO DEL MEDITERRANEO 198

Baked Mediterranean Sea bass with 4 types of herb crumbs, served with Beetroot terrine & Mediterranean sauce

ZUPPA DI PESCE 198

Mix seafood served with saffron fish bisque & fresh focaccia bread with herbs

MERLUZZO, POMODORO, OLIVE E FEGATO GRASSO 228

Sous-vide cod fish confit served with pan-seared duck liver, Taggiasca olive crumbs, parsnip purée & tomato jam

SPIGOLA, ASPARAGI, UOVO E CAVIALE 228

Italian sea bass 'Spigola' served with marinated egg crème anglaise, green asparagus & Sevruga caviar

SECONDI DI CARNE

FILETTO DI MANZO

Roasted beef tenderloin served with baby carrots, bone marrow & caramelized onions

180gm Black Angus tenderloin (Marbling score 3 & above) 189

180gm Wagyu tenderloin (Marbling score 8) 398

AGNELLO, ROSMARINO E VERDURE ESTIVE 198

Roasted lamb loin served with spring vegetables & rosemary cream sauce

GUANCIA DI MANZO 168

Braised Wagyu beef cheek served with braised cabbage, polenta velouté & bordelaise sauce

ANATRA CONFIT 158

Crispy duck confit served with potato espuma & blackberry jus

MARINI'S CHATEAUBRIAND 580 (2 pax)

500 grams Wagyu bone-in tenderloin (Marbling Score 5) served with buttered vegetables, Lyonnaise potatoes, grilled mushrooms, béarnaise sauce & beef jus

RM628.00++ **DEGUSTAZIONE A MANO LIBERA**
10 Courses *PRICES QUOTED PER PATRON

RM558.00++ **INSALATA DELL'ORTO**
7 Courses *Marini's signature selection of seasonal vegetables served with Feta cheese mousse, olive crumbs & condiments*

RM458.00++ **TARTARE DI ANGUS AFFUMICATA**
5 Courses *Smoked Black Angus tartare served with spring truffle espuma, onion custard & condiments*

CARNE SALADA E BAGOSS
House-made air-dried beef served with baby spinach & Bagoss cheese foam

MARINI'S MINESTRONE
Classic Italian tomato soup with seasonal mixed vegetables served with broccoli powder & tomato chips

PAPPARDELLE ANATRA E FUNGHI
House-made flat broad pasta with duck ragout, sautéed Portobello mushrooms & jus gras

LASAGNA APERTA, SOGLIOLA E GRANCHIO
Open lasagna with sole fish & crab ragout, served with Alaskan king crab bisque & espuma

GUANCIA DI MANZO
Braised Wagyu beef cheek served with braised cabbage, polenta velouté & bordelaise sauce

ANATRA CONFIT
Crispy duck confit served with potato espuma & blackberry jus

PANNACOTTA E LIMONE
Madagascan vanilla panna cotta with flower jelly served with lemon sugar sphere

ZABAJONE
Sabayon with raspberry & vanilla gelato

RM428.00++ **DEGUSTAZIONE VEGETARIANA**
7 Courses *PRICE QUOTED PER PATRON

ENTRÉE

Deep fried Taggiasca olive with Mozzarella cheese & deep fried sundried tomato with capers, served with garlic parsley mayonnaise

INSALATA DELL'ORTO

Marini's selection of seasonal vegetables served with Feta cheese mousse, olive crumbs & condiments

VARIAZIONI DI BUFALA

4 ingredients prepared in 5 different textures. Buffalo Mozzarella cheese, Burrata cheese, Japanese Momotaro tomatoes & basil leaves

MARINI'S MINESTRONE

Classic Italian tomato soup with mixed seasonal vegetables served with broccoli powder & tomato chips

RISOTTO AI PORCINI

Carnaroli risotto served with Porcini mushrooms & Porcini mushroom foam

OR

TAGLIOLINI AL TARTUFO

House-made tagliolini pasta with unpasteurized butter, 32-month aged Parmesan cheese & shaved truffle

PANNACOTTA E LIMONE

Madagascan vanilla panna cotta with flower jelly served with lemon sugar sphere

GIOIA DI FRAGOLE

Textures of strawberries served with vanilla gelato



DOLCI

MARINI'S TIRAMISÚ 45

Traditional Italian dessert with espresso crust, Marsala wine mascarpone & Kahlua gelato

FONDENTE AL CIOCCOLATO 48

70% Valrhona chocolate fondant served with vanilla gelato

Please allow 15 minutes preparation time

TARTE TATIN 58

Apple tarte tatin served with Chantilly cream & raspberries

GIOIA DI FRAGOLE 58

Textures of strawberries served with vanilla gelato

PANNACOTTA E LIMONE 38

Madagascan vanilla panna cotta with flower jelly served with lemon sugar sphere

MARINI'S SFERA 58

*70% Valrhona chocolate sphere with caramel milk chocolate mousse
& raspberry ganache*

ZABAJONE 48

Sabayon with raspberry & vanilla gelato

CHEESE TROLLEY SELECTION

1 Slice 28 | 3 Slices 65 | 5 Slices 98

*Cheese selections are served with house-made dried-fruits, pan-brioche, grissini, fig jam,
onion marmalade & Lombardy Cremona mustard*