



## **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.*

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## ANTIPASTI

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### MARINI'S PREMIUM CAVIAR SELECTION

	30gram	50gram	100gram	250gram
<b>OSIETRA</b>	<b>900</b>	<b>1,400</b>		
<b>BELUGA</b>	<b>1,300</b>	<b>2,000</b>	<b>4,000</b>	<b>10,000</b>

*crispy bread | assorted condiment | choice of 2 Beluga vodka shots or  
2 glasses of G.H. Mumm champagne*

### INSALATA 2.0 128

*Autumn vegetables | feta cheese | beetroot pesto*

### BURRATA, ACCIUGHE E POMODORO DOLCE 88

*Puglia burrata cheese | anchovies foam | sweet Japanese tomatoes*

### FEGATO, PAIN D'EPICES, MELA VERDE E BALSAMICO 198

*Pan-seared duck liver | goose liver pâté | pain d'epices | granny smith apple | balsamic reduction*

### CAPESANTE 188

*Slow cooked sliced Hokkaido scallop | lemon mayonnaise | caviar*

### CARNE SALADA DI WAGYU, PORCINI E PARMIGIANO 128

*House-made air dried wagyu beef | porcini mushrooms | aged parmesan cheese*

### TARTARE DI TROTA, RAPA BIANCA, BOTTARGA 108

*Petuna ocean trout tartare | white turnip | bottarga | green mayonnaise*

### BUFALA E AVOCADO 88

*Buffalo mozzarella cheese | Japanese momotaro tomatoes | avocado*

### MARINI'S MINESTRONE 98

*Classic Italian tomato soup | seasonal vegetables | broccoli powder | tomato chips*

### UOVA IN 3 MODI 98

*Egg shells with 3 different condiments*

*Marini's style Russian salad | duck carbonara |  
Scrambled egg, truffles & parmesan cheese espuma*

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## PASTA E RISOTTI

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### **TAGLIATELLE AL TARTUFO 228**

*House-made tagliatelle | truffles | 32-month aged parmesan cheese*

### **CAPPELLINI ALL'ARAGOSTA 188**

*Angel hair | Maine lobster tail | fresh tomato sauce*

### **RAVIOLO DI BAGOSS E TARTUFO 148**

*House-made ravioli with bagoss cheese | brown butter |  
balsamic reduction | shaved truffles*

### **SPAGHETTONE VONGOLE CREMA DI AGLIO E PEPERONCINO 98**

*Spaghettoni | Japanese clams | garlic | chilli*

### **RISOTTO PEPERONE, COZZE AFFUMICATE E BASILICO 98**

*Carnaroli risotto | capsicum | smoked mussels | basil foam*

### **TAGLIATELLE, RICCI DI MARE E CAFFE 158**

*House-made tagliatelle with 32 egg yolks | sea urchin | coffee*

### **RISOTTO, SUGO DI MANZO, PORCINI E TARTUFO 118**

*Carnaroli risotto | porcini mushrooms | shaved truffles | beef jus*

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## SECONDI DI PESCE

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**ASTICE, POMODORO DOLCE, CIPOLLA FONDENTE 168**

*Poached lobster | smoked onions | sweet tomatoes | autumn vegetables*

**ROMBO, RADICCHIO E BALSAMICO 168**

*Turbot | radicchio | balsamic vinegar*

**OMBRINA, PATATE, CIME DI RAPA, LIMONE E ACCIUGHE 158**

*Umbrine fish | potatoes | broccolini | lemon | anchovies*

**TRIPPETTE DI BACCALA, MAIS DOLCE, CIPOLLA  
ACIDA E PREZZEMOLO 168**

*Cod fish | cod tripe | sweet corn purée | pickled red onions | parsley*

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## SECONDI DI CARNE

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**FILETTO, ASPARAGI VERDI, MINI RAPA E TARTUFO**

*Beef tenderloin | green asparagus | baby turnip | shaved truffles*

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

180gm Wagyu tenderloin (Marbling score 5 & above) **428**

180gm Wagyu tenderloin (Marbling score 9 & above) **598**

**AGNELLO, MILLEFOGLIE DI VERZA E CAVOLO NERO 198**

*Lamb loin | kale purée | cabbage mille-feuille | lamb jus*

**GUANCIA, PASTICANA E VEGETALI 168**

*Braised Wagyu beef cheek | parsnip purée | sautéed baby vegetables*

**ANATRA E RAPA BBQ 178**

*Duck confit | barbeque beetroot | duck jus*

**FARAONA POMODORO PICCANTE E MELANZANA 158**

*Guinea fowl prepared in 3 different ways*

*Sweet spicy Japanese tomato jam | eggplant | jus gras*

**TAGLIATA DI RIBEYE, FUNGHI ESTIVI E MOUSSELINE DI PATATE 428**

*Sliced dry-aged Wagyu ribeye (M9) | sautéed mushroom | potato mousseline*

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

**RM558.00++** **INSALATA 2.0**  
**7 Courses** *Autumn vegetables | feta cheese | beetroot pesto*

**RM458.00++** **BURRATA, ACCIUGHE E POMODORO DOLCE**  
**5 Courses** *Puglia burrata cheese | anchovies foam | sweet Japanese tomatoes*

**CARNE SALADA DI WAGYU, PORCINI E PARMIGIANO**  
*House-made air dried wagyu beef | porcini mushrooms | aged parmesan cheese*

**MARINI'S MINESTRONE**  
*Classic Italian tomato soup | seasonal vegetables | broccoli powder |  
tomato chips*

**RISOTTO, SUGO DI MANZO, PORCINI E TARTUFO**  
*Carnaroli risotto | porcini mushrooms | shaved truffles | beef jus*

**RAVIOLO DI BAGOSS E TARTUFO**  
*House-made ravioli with bagoss cheese | brown butter | balsamic reduction |  
shaved truffles*

**TRIPPETTE DI BACCALA, MAIS DOLCE, CIPOLLA  
ACIDA E PREZZEMOLO**  
*Cod fish | cod tripe | sweet corn purée | pickled red onions | parsley*

**FILETTO DI MANZO**  
*Black Angus tenderloin | green asparagus | white turnip | shaved truffles*  
*Add RM68++ for Wagyu tenderloin (Marbling score 5 & above)*  
*Add RM128++ for Wagyu tenderloin (Marbling score 9 &  
above)*

**MELA E ROSMARINO**  
*Apple | rosemary | white chocolate crèmeux*

**MARINI'S SFERA**  
*70% Valrhona chocolate sphere | caramel milk chocolate mousse |  
raspberry ganache*

**RM428.00++**  
**7 Courses**

## **DEGUSTAZIONE VEGETARIANA**

**\*PRICE QUOTED PER PATRON**

### **ENTRÉE**

*Deep fried Taggiasca olive with Mozzarella cheese |  
deep fried sundried tomato with capers*

### **INSALATA 2.0**

*Autumn vegetables | feta cheese | beetroot pesto*

### **BUFALA E AVOCADO**

*Buffalo mozzarella cheese | Japanese momotaro tomatoes | avocado*

### **MARINI'S MINESTRONE**

*Classic Italian tomato soup | seasonal vegetables | broccoli powder | tomato chips*

### **RAVIOLO DI BAGOSS E TARTUFO**

*House-made ravioli with bagoss cheese | brown butter |  
balsamic reduction | shaved truffles*

*OR*

### **TAGLIATELLE AL TARTUFO**

*House-made tagliatelle | truffles | 32-month aged parmesan cheese*

### **MARINI'S SFERA**

*70% Valrhona chocolate sphere | caramel milk chocolate mousse | raspberry ganache*

### **MELA E ROSMARINO**

*Apple | rosemary | white chocolate crèmeux*



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## DOLCI

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### **CAVIALE DI TIRAMISU 45**

*Coffee caviar | mascarpone cheese espuma | valrhona chocolate crumble*

### **FORESTA D' AUTUNNO 58**

*Cherries | chocolate | crumbs*

### **MARINI'S SFERA 58**

*70% Valrhona chocolate sphere | caramel milk chocolate mousse | raspberry ganache*

### **MELA E ROSMARINO 45**

*Apple | rosemary | white chocolate crèmeux*

### **MINISTRONE DI FRUTTA E VERDURA 48**

*Fruits & vegetables salad | cassis & basil sorbet*

### **CHEESE TROLLEY SELECTION**

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

*Cheese selections | house-made dried-fruits | pan-brioche  
| grissini | assorted jam*