



## **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

	30grams	50grams	100grams	250grams
<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

*Seasonal vegetables / feta cheese / beetroot pesto*

### BURRATA, PEPERONI ITALIANI, ACCIUGA DEL CANTRABICO 98

*Puglia burrata cheese / anchovies foam / Italian capsicum*

### 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

*Pan seared Hokkaido scallop / truffle cauliflower / coral espuma*

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

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

### SFOGLIA DI GAMBERO ROSSO 148

*Slow cookl red prawn / basil mayonnaise / béarnaise / caviar*

### BUFALA E AVOCADO 88

*Buffalo mozzarella cheese / Japanese momotaro tomatoes / avocado*

### MARINI'S MINISTRONE 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*

### CIPOLLA 2019 108

*Onion soup new style / winter black truffle / taleggio cheese / rye bread*

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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**

*Spaghettonne / Japanese clams / garlic / chilli*

### **PAPPARDELLE, AGLIO NERO, GAMBERO ROSSO , BURRATA 148**

*House-made pappardelle pasta / fermented black garlic / red prawn / burrata cheese*

### **RAVIOLI DI BRANZINO, ZAFFERANO E CAVIALE 148**

*House-made ravioli with 32 egg yolks / sea bass / saffron / caviar*

### **RISOTTO, SUGO DI MANZO, PORCINI E TARTUFO 158**

*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 / seasonal vegetables*

**ROMBO, CARCIOFI, PANE PROFUMATO 198**

*Turbot / artichokes / garlic / bisque / lemon*

**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 / truffle butter*

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, ZUCCA, SENAPE, CAVOLO NERO 198**

*Lamb loin / kale / pumpkin / mustard*

**GUANCIA, SALMI, PATATE, VERZA 168**

*Braised Wagyu beef cheek / potato foam / mille-feuille cabbage*

**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 *Seasonal vegetables | feta cheese | beetroot pesto*

**RM458.00++** **SFOGLIA DI GAMBERO ROSSO**  
5 Courses *Slow cook red prawn | basil mayonnaise | béarnaise | caviar*

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

**CIPOLLA 2019**  
*Onion soup new style | winter black truffle | taleggio cheese | rye bread*

**RAVIOLI DI BRANZINO, ZAFFERANO E CAVIALE**  
*House-made ravioli with 32 egg yolks | sea bass | saffron | caviar*

**RISOTTO, SUGO DI MANZO, PORCINI E TARTUFO 158**  
*Carnaroli risotto | porcini mushrooms | shaved truffles | beef jus*

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

**FILETTO DI MANZO**  
*Beef tenderloin | green asparagus | white turnip | shaved truffles*  
**Black Angus tenderloin (Marbling score 3 & above)**  
*Add RM68++ for Wagyu tenderloin (Marbling score 5 & above)*  
*Add RM128++ for Wagyu tenderloin (Marbling score 9 & above)*

**CAMOMILLA, OLIVE E LAMPONE**  
*Chamomile crèmeux | olives white chocolate | raspberry*

**CAVIALE DI TIRAMISU**  
*Coffee caviar | mascarpone cheese espuma | valrhona chocolate crumble*

**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**

*Seasonal vegetables / feta cheese / beetroot pesto*

### **BUFALA E AVOCADO**

*Buffalo mozzarella cheese / Japanese momotaro tomatoes / avocado*

### **CIPOLLA 2019**

*Onion soup new style / winter black truffle / taleggio cheese / rye bread*

### **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*

### **CAMOMILLA, OLIVE E LAMPONE**

*Chamomile crèmeux / olives white chocolate / raspberry*

### **CAVIALE DI TIRAMISU**

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



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## DOLCI

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### **CAVIALE DI TIRAMISU 48**

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

### **CAMOMILLA, OLIVE E LAMPONE 58**

*Chamomile crémeux / olives white chocolate / raspberry*

### **IL SIGARO IN INVERNO 68**

*70% Valrhona chocolate rocks / chocolate cigar / hazelnuts and caramel*

### **PANNACOTTA ALLA ZUCCA 48**

*Pumpkin panna cotta / mango puree / blood orange sorbet*

### **UN TOUR IN ITALIA 160 / 88 per person**

*Selection of typical Italian dessert / from north to south*

### **CHEESE TROLLEY SELECTION**

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

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