



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 PREMIUM CAVIAR SELECTION

| | 30gram | 50gram | 100gram | 250gram |
|----------------|--------------|--------------|--------------|---------------|
| OSIETRA | 900 | 1,400 | | |
| BELUGA | 1,300 | 2,000 | 4,000 | 10,000 |

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

INSALATA 3.0 118

Spring vegetables | feta cheese | nettle | cinnamon

BUFALA, BUFALA, BUFALA 98

*Sweet Japanese tomatoes with smoked mozzarella cheese sauce |
tomato purée | burrata cheese & anchovies espuma*

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 cook Sicilian red prawn | basil mayonnaise | béarnaise | caviar

FIORI DI ZUCCA, GAMBERO IMPERIALE 98

Zucchini flower | king prawn | buffalo stracciatella cheese | asparagus

UOVA IN 3 MODI 108

*Egg shells with 3 different condiments
Pecorino, asparagus & egg mimosa | Lasagna |
Scrambled egg, truffles & parmesan cheese espuma*

CIPOLLA 2019 108

Modern onion soup | black truffle | taleggio cheese | rye bread

GRAN CRUDO MARINIS 248

*Fresh from the market, prepared in 4 different ways
lobster, umbrine, scallop & carabineros shrimp*

PASTA E RISOTTI

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 118

Spaghettone | Japanese clams | garlic | chilli

PAPPARDELLE, AGLIO NERO, GAMBERO ROSSO, BURRATA 148

House-made pappardelle pasta | fermented black garlic | Sicilian red prawn | burrata cheese

RAVIOLI DI BRANZINO, ZAFFERANO E CAVIALE 148

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

RISOTTO, SPUGNOLE, FEGATO D'OCA 188

Carnaroli risotto | morel mushrooms | goose liver

SECONDI DI PESCE

ASTICE, MAIONESE DI POMODORO, PISELLI, FAVE E CIPOLLA 168

*Poached lobster | fermented onion | snow peas | fava bean |
sweet Japanese tomato mayonnaise*

ROMBO ALLA MUGNAIA 168

Turbot fish | mugnaia sauce espuma | spinach pesto | anchovies sauce

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

Umbrine fish | potatoes | broccolini | lemon | anchovies

BACCALA, PORRO E OLIVE 168

Cod fish | potato | leek | black olives

SECONDI DI CARNE

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 IBERICO 228

Iberico lamb prepared in 3 different ways

GUANCIA, SALMI, PATATE, VERZA 168

Braised Wagyu beef cheek | potato foam | mille-feuille cabbage

ANATRA, ARANCIA, CAROTA E INDIVIA 178

Duck confit | orange | carrots | braised endive | duck jus

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 3.0**
7 Courses *Spring vegetables | feta cheese | nettle | cinnamon*

RM458.00++ **SFOGLIA DI GAMBERO ROSSO**
5 Courses *Slow cook Sicilian 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
Modern onion soup | black truffle | taleggio cheese | rye bread

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

RISOTTO, SPUGNOLE, FEGATO D'OCA
Carnaroli risotto | morel mushrooms | goose liver

BACCALA, PORRO E OLIVE
Cod fish | potato | leek | black olives

FILETTO DI MANZO
Beef tenderloin | green asparagus | white turnip | truffle butter
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)

CAMOMILA, OLIVE E LAMPONE
Chamomile crèmeux | olive 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 3.0

Spring vegetables | feta cheese | nettle | cinnamon

BUFALA, BUFALA, BUFALA

*Sweet Japanese tomatoes with smoked mozzarella cheese sauce |
tomato purée | burrata cheese espuma*

CIPOLLA 2019

Modern onion soup | 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

CAMOMILA, OLIVE E LAMPONE

Chamomile crèmeux | olive white chocolate | raspberry

CAVIALE DI TIRAMISU

Coffee caviar | mascarpone cheese espuma | valrhona chocolate crumble



DOLCI

CAVIALE DI TIRAMISU 48

Coffee caviar | mascarpone cheese espuma | valrhona chocolate crumble

CAMOMILLA, OLIVE E LAMPONE 58

Chamomile crèmeux | olive white chocolate | raspberry

IL SIGARO IN INVERNO 68

70% Valrhona chocolate rocks | chocolate cigar | hazelnut | caramel

PANNA COTTA ALLA ZUCCA 48

Pumpkin panna cotta | mango purée | blood orange sorbet

UN TOUR IN ITALIA 160 | 88 per person

Selection of classic Italian desserts from north to south

CHEESE TROLLEY SELECTION

1 Slice 28 | 3 Slices 65 | 5 Slices 98

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