



## **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
<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 4.0 118

*Summer vegetables | feta cheese | watercress*

### BUFALA, BUFALA, BUFALA 98

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

### FEGATO, GAUFRE, CILIEGIE E BALSAMICO 198

*Pan-seared duck liver | goose liver pâté | waffle | cherries | balsamic*

### CAPELANTE 188

*Pan-seared Hokkaido scallop | truffle | asparagus | coral espuma*

### INSALATA DI WAGYU 128

*House-made air dried wagyu beef | croutons | condiments | caesar dressing*

### SFOGLIA DI GAMBERO ROSSO 148

*Slow cook Sicilian red prawn | basil mayonnaise | béarnaise | caviar*

### TARTARE, SALSA ALL'UOVO, CAVIALE E TARTUFO 128

*black Angus beef tartare | truffle cheese | avruga caviar*

### UOVA IN 3 MODI 108

*Egg shells with 3 different condiments  
smoked duck carbonara | olivier salad & salmon roe |  
Scrambled egg, truffles & parmesan cheese espuma*

### CIPOLLA 2019 108

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

### GRAN CRUDO MARINIS MOSAICO 248

*4 types of seafood | citrus gel | green tomato sauce*

---

## **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 tomatoes*

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

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

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

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

### **SPAGHETTONE VONGOLE CREMA DI AGLIO E PEPERONCINO, BOTTARGA 118**

*Spaghettoni | Japanese clams | garlic | chilli | bottarga*

### **RISOTTO AI FRUTTI DI MARE 168**

*Carnaroli risotto | seafood | saffron*

---

## 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 178**

*Turbot | mugnaia sauce espuma | porcini mushrooms | spinach pesto*

### **ORATA GIAPPONESE, SCAROLA, PEPERONI, ACCIUGHE 168**

*Pan-seared Japanese sea bream | red capsicum | escarole | anchovies sauce*

### **BACCALA, VONGOLE, PORRO E OLIVE 168**

*Cod fish | clams | 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, PATATE, CIPOLLA, PUREE ESTIVE 168**

*Braised Wagyu beef cheek | potato Lyonnaise | summer purée*

### **ANATRA, AGLIO NERO, RAPA BBQ 178**

*Duck confit | black garlic | barbequed beetroot | duck jus*

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

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

**RM628.00++**  
**10 Courses**

## **DEGUSTAZIONE A MANO LIBERA**

*\*PRICES QUOTED PER PATRON*

**RM558.00++**  
**7 Courses**

### **INSALATA 4.0**

*Summer vegetables | feta cheese | watercress*

**RM458.00++**  
**5 Courses**

### **SFOGLIA DI GAMBERO ROSSO**

*Slow cook Sicilian red prawn | basil mayonnaise | béarnaise | caviar*

### **INSALATA DI WAGYU**

*House-made air dried wagyu beef | croutons | condiments | caesar dressing*

### **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 truffle*

### **RISOTTO AI FRUTTI DI MARE**

*Carnaroli risotto | seafood | saffron*

### **BACCALA, PORRO E OLIVE**

*Cod fish | potato | leek | black olives*

### **FILETTO DI MANZO**

*Beef tenderloin | green asparagus | baby 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)*

### **PISTACCHIO E CILIGIE**

*Pistachio crèmeux | mirliton sponge | cherry soup*

### **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 4.0**

*Summer vegetables | feta cheese | watercress*

### **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*

### **PISTACCHIO E CILIGIE**

*Pistachio crémeux | mirliton sponge | cherry soup*

### **CAVIALE DI TIRAMISU**

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



---

## DOLCI

---

### **CAVIALE DI TIRAMISÙ 48**

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

### **PISTACCHIO E CILIEGIE 58**

*Pistachio crèmeux | mirliton sponge | cherry soup*

### **PESCA MELBA 58**

*Peach | raspberries | almond gelato*

### **FRAGOLA, RABARBARO E JOGURT 48**

*Strawberries | rhubarb | yogurt espuma*

### **IL SIGARO 68**

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

### **CHEESE TROLLEY SELECTION**

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

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