



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

	30grams	50grams
OSIETRA	900	1,400
BELUGA	1,300	2,000

*Crispy breads / Assorted condiments /
Choice of 2 Beluga vodka shots or 2 glasses of G.H. Mumm champagne*

OSTRICA 38

Gallagher oyster / Onions / Red wine vinegar / Lemon

INSALATA 118

Winter vegetables / Feta cheese / Olive crumbs

BUFALA 98

*Bufala mozzarella cheese cannolo / Sweet Japanese tomatoes / Smoked burrata cheese /
Basil / Eggplant purée*

FEGATO 198

Pan-seared duck liver / House-made waffle / Cherry

CAPELANTE 188

Pan-seared Hokkaido scallops / Celeriac / Sea urchin espuma / Caviar

GAMBERO 148

Zucchini flower / Sicilian red prawns / Saffron béarnaise

CARPACCIO 128

Angus beef carpaccio / Figs / Balsamic caviar / 32-month aged parmesan cheese

UOVA 118

Scrambled eggs, Black truffle & Parmesan cheese espuma

ZUPPA 108

Potato & porcini mushrooms soup / Poached quail egg / Black truffles

CRUDO 158

3 types of seafood / Caviar / Basil béarnaise

PASTA E RISOTTI

TAGLIATELLE 228

House-made tagliatelle / 32-month aged parmesan cheese / Black truffles

CAPPELLINI 188

Angel hair / Maine lobster tail / Fresh tomatoes

RAVIOLO 148

House-made Bagòss cheese ravioli / Brown butter / Balsamic reduction / Black truffles

TORTELLLO 138

House-made duck ravioli / Smoked tomato confit / Shallot purée / Pecorino foam

PAPPARDELLE 148

House-made pappardelle / Fermented black garlic / Sicilian red prawn / Burrata cheese

SPAGHETTONE 138

Spaghettone / Japanese clams / Garlic / Chilli / Bottarga

RISOTTO 168

Carnaroli risotto / Porcini mushrooms / Parmesan espuma / Gold leaves

SECONDI DI PESCE

ASTICE 198

*Maine lobster tail prepared in 2 different ways
Gratin with porcini mushroom / Charcoal with basil purée and tomato / Bisque foam /
Caviar*

ORATA 168

Pan-seared sea bream / Cauliflower / Beurre blanc / Caviar

IYOTORI 178

Pan-seared Japanese threadfin bream / Horseradish & dill sauce / Shallots

MERLUZZO 168

Roasted cod fish / Cod tripe / Kalamata olive / Celeriac / Broccolini / Bottarga

SECONDI DI CARNE

FILETTO DI MANZO

Beef tenderloin / Green asparagus / Baby turnip / Truffle mashed potatoes
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 218

*Lamb prepared in 2 different ways
Lamb rack with mushroom & black truffles crust / Braised slow cooked lamb leg /
Leek fondant / Black truffles*

GUANCIA 168

Braised Wagyu beef cheeks / Potato foam / Baby carrot

ANATRA 178

Duck breast / Black garlic / Barbeque beetroot / Duck jus

TAGLIATA RIBEYE 428

*Sliced dry-aged Wagyu ribeye (Marbling score 9) / Porcini mushrooms /
Potato mousseline / Black truffles*

RM628.00++
10 Courses

DEGUSTAZIONE A MANO LIBERA

*PRICES QUOTED PER PATRON

RM558.00++
7 Courses

INSALATA

Winter vegetables / Feta cheese / Olive crumbs

RM458.00++
5 Courses

CAPELANTE

Pan-seared Hokkaido scallops / Celeriac / Sea urchin espuma / Caviar

GAMBERO

Zucchini flower / Sicilian red prawns / Saffron béarnaise

ZUPPA

*Potato & porcini mushrooms soup / Poached quail egg /
Black truffles*

RAVIOLO

*House-made Bagòs cheese ravioli / Brown butter / Balsamic reduction /
Black truffles*

RISOTTO

Carnaroli risotto / Porcini mushrooms / Parmesan espuma / Gold leaves

MERLUZZO

*Roasted cod fish / Cod tripe / Kalamata olive / Celeriac / Broccolini /
Bottarga*

FILETTO DI MANZO

*Beef tenderloin / Green asparagus / Baby turnip / Truffle mashed potatoes
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)

RICORDO DI UNO STRUDEL

Apple strudel new style

TIRAMISÙ

Savoardi / Espresso / Mascarpone cheese espuma / Black truffles

RM428.00++
7 Courses

DEGUSTAZIONE VEGETARIANA

*PRICE QUOTED PER PATRON

INSALATA

Winter vegetables / Feta cheese / Olive crumbs

FUNGHI

Sautéed Autumn mushrooms / Parmesan cheese / Parsley oil

BUFALA

*Burrata cheese / Sweet Japanese Tomatoes /
Smoked mozzarella cheese sauce / Tomato purée*

ZUPPA

Potato & porcini mushrooms soup / Poached quail egg / Black truffles

RISOTTO

Carnaroli risotto / Winter vegetables

TAGLIATELLE

*House-made tagliatelle / 32-month aged parmesan cheese /
Black truffles*

RICORDO DI UNO STRUDEL

Apple strudel new style



DOLCI

TIRAMISÙ 68

Savoardi / Espresso / Mascarpone cheese espuma / Black truffles

RICORDO DI UNO STRUDEL 58

Apple strudel new style

LAMPONE,LAMPONE,LAMPONE 48

Raspberry crèmeux / Almond crumbs / Raspberry sorbet

FONDENTE AI CIOCCOLATO 58

70% Valrhona chocolate fondant / Vanilla gelato / Almond tuile
(Please allow 20 minutes of preparation time)

CHEESE TROLLEY SELECTION

1 Slice 28 | 3 Slices 65 | 5 Slices 98

Cheese selections / House-made dried-fruits / Pan-brioche / Assorted jams