

THE MARKET GRILL

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W: www.themarketgrill.com.sg

Wine corkage at \$30 per bottle.



TO START WITH

FRESHLY SHUCKED OYSTERS

1/2 a Dozen Market Price
A Dozen Market Price

LOBSTER SALAD

Half | Approx 250g \$28
Whole | Approx 500g \$52

Chunks of lobster meat with burnt grapefruit, pomelo, baby romaine, shaved fennel, goat cheese, lime & fresh herbs

WAGYU BEEF CARPACCIO

\$22
Sliced Onions, Croutons, Micro Salads & Shitake Dressing

POACHED PRAWNS

\$20
Parma Ham, Seasonal Fruits, Mixed Salad & House Dressing

QUINOA AND ROASTED SQUASH

\$16
Quinoa, Seasoned Squash, Sugar Snap Pea, Goat Cheese & Pomegranate

PAN SEARED SCALLOPS

\$26
Corn Fritters, Corn Puree & Chili Cherry Sauce

OVEN-ROASTED BONE MARROW

\$25
Caramelized Onions, Anchovies, Seasoned Parsley & Garlic-Rubbed Sourdough Crostini.

MUSSEL BISQUE

\$25
Approx 400g
Homemade Crustacean Bisque, White Wine, Brandy, Chili, Garlic & Toasted Sourdough Crostini.

— The world's finest — LIVE ATLANTIC LOBSTERS

Flown in from Maine & Boston,
enjoy it
Steamed or Chargilled



WHOLE LOBSTER \$52

Approx 500g

Served in all its glory, with butter lightly infused with garlic, a hint of lemon, salad and mashed potatoes.

LOBSTER ROLL \$52

Whole Lobster | Approx 500g

Chunks of lobster meat with herbed mayopommery mounted on a toasted brioche roll. Served with salad & fries

SURF & TURF \$100

Approx 500g & 200g Respectively

The best of both worlds—a juicy, tender artisanal cut of beef & a whole lobster.



— All —

STEAKS

Are Chargilled to perfection and served with
Red Wine Jus or Béarnaise
Serve with onion confit and
Mashed Potato or Parsley Potato



— PREMIUM CUTS —

PORTERHOUSE STEAK

Serves 2 - 3 Guests Market Price

US PRIME RIBEYE \$78

350g

BLACK ANGUS SHORT RIB \$78

500g | Sous vide for 24 Hour | Served Medium alongside with roasted seasonal vegetables

— HIGH- LOW CUTS —

Prized for being high in flavor, these cuts are prepared just right to bring out their best.

BLACK ANGUS BEEF BAVETTE

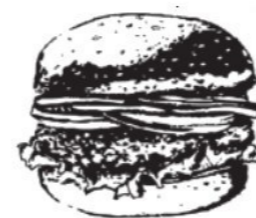
Grain Fed 200g \$42
300g \$58

WAGYU TRI TIP

Grain Fed 200g \$49
300g \$65

SIGNATURE BURGERS

Our standard Beef Burgers are made with Angus Chuck patties (150g)
You can upgrade to Wagyu Beef patties (180g) for an additional \$10
All burgers are served with fries and house-dressed mesclun salad



SWORD FISH \$26

Grilled swordfish fillet cooked to medium paired with herbed mayo, mango salsa, house spices finish with crispy romaine lettuce in a sesame seed bun.

PORTOBELLO \$25/\$35(W)

Juicy beef, creamed Portobello mushroom, bacon, romaine lettuce on a sesame seed bun.

BLEU CHEESE \$25/\$35(W)

Salty bleu cheese, sweet burnt onion marmalade and bacon atop a mouth-watering beef patty. A walnut raisin bun holds together all the goodness.

BBQ \$23/\$33(W)

A robust western favorite of grilled beef patty smothered with tantalizing homemade barbecue sauce, bacon, melted aged cheddar, romaine lettuce and gherkins on a sesame seed bun.

CHICKEN \$24

Only whole thigh is used for this juicy chicken burger. Crispy deep fried chicken topped with roasted bell pepper, anchovy, capers, garlic and chipotle aioli sandwiched in a sesame seed bun.

MANGALICA PORK \$26

Juicy Mangalica patty topped with bacon tomato marmalade, chipotle aioli and grilled pineapple put together in a sesame seed bun.

ADD A SUNNY SIDE UP \$2

MORE

HUNGARIAN MANGALICA

PORK CHOP \$45

Prized for its richly marbled flesh, grilled to juicy perfection. Served medium along with mashed potatoes and burnt onion pork jus.



RACK OF LAMB \$45

Dry rubbed with our house spice blend and chargilled to rare or medium rare. Served with roasted seasonal vegetables, mashed potatoes and tzatziki

TEA-SMOKED DUCK BREAST \$40

Crispy duck skin served medium rare with poached seasonal fruits, cherry coulis and potatoes

KUHLBARRA BARRAMUNDI \$36

Premium barramundi accompanied with bacon, tomato chickpea compote, porcini mushroom and served alongside shaved fennel salad with lemon vinaigrette

SAKURA CHICKEN \$32

Marinated & grilled with in house spices, served with seasonal roasted vegetables, herbed potatoes & chicken jus

SEAFOOD PLATTER

Market Price

Serves 2—3 Guests



SIDES

EGGPLANT WITH GOAT CHEESE \$8

CHARRED LEEKS \$8

ONION MATCHSTICKS \$8

MIX GREEN SALAD \$12

SAUTEED FIELD MUSHROOMS \$12

GRILLED ASPARAGUS \$14

CRISPY PIG EAR \$18



SWEET ENDING

DESSERT OF THE DAY

Kindly refer to our specials board Market Price

GRILLED PINEAPPLE & RUM \$12

Comes with a Scoop of Vanilla Ice Cream

BANANA SPLIT \$15

Banana, whipped cream, One Scoop each of Vanilla, Chocolate & Raspberry

ICE CREAM & SORBET

Mix & match as you wish:
Ice cream - Vanilla / Chocolate / Rum & Raisin
Sorbets - Lemon Lime / Raspberry

SINGLE SCOOP \$5

TRIPLE SCOOP \$13

Prices subject to prevailing taxes.

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