

# THE MARKET GRILL

The first concept to introduce lobster rolls to Singapore. At THE MARKET GRILL, we only serve honest, hearty and delicious grilled fare! We let the freshness and quality of the meat and seafood offerings speak for themselves with simple cooking techniques, seasonings and preparations.

THE MARKET GRILL takes a step back in the days of traditional diners where it is all about a fun-filled dining experience.

## STARTERS

**LOBSTER SALAD** \$28|\$52  
Half | Whole

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

**SALAD OF THE DAY** Refer to board

**CLAM CHOWDER** \$18

New England style clam chowder, white wine, brandy, croutons. Sautéed garlic butter clams

**LANGOUSTINE CRAB CROSTINI** \$22

Peas, fava beans, comté, Grand Marnier, fried langoustine heads with crème fraîche

**WAGYU STEAK TARTARE** \$22

Classic condiments, quail's egg, arugula & watercress salad, grilled toast

**PAN SEARED SCALLOPS** \$26

Bacon wrapped scallops, eggplant puree, baby corn

**OVEN ROASTED BONE MARROW** \$23

Caramelized onions, anchovies, seasoned parsley & grilled toast

**BEETROOT & SQUASH** \$16

Quinoa, pickled beetroot, roasted squash, sugar snap peas, goat cheese & pomegranates

**CRISPY WHITE BAIT** \$12

Beer battered fresh white bait, served with home made cocktail sauce

**CRISPY PIG EARS** \$18

Savoury & addictive, perfect with beer

**ONION MATCHSTICKS** \$8

Thinly sliced caramelized onion crisps



## LIVE ATLANTIC LOBSTERS

Flown in from Maine & Boston  
Enjoy it **Steamed, Chargrilled**  
or **Thermidor style +\$10**  
(Approx. 500g)



**WHOLE LOBSTER** \$52

Served with garlic infused butter, with a hint of lemon, mesclun salad and mashed potatoes

**LOBSTER ROLL** \$52

Whole lobster deshelled with herbed pommery mayo mounted on a toasted brioche roll. Served with salad & fries

**SURF & TURF** \$88

The best of both worlds - a juicy, tender, artisanal cut of beef (200gm) & a whole lobster

\* Subject to market price fluctuations.

## SEAFOOD

**ATLANTIC BLACK COD** \$52

160g  
Pea puree, peas, fava beans, confit fennel, porcini, chorizo, crustacean jus

**MUSSEL BISQUE** \$26

Approx 400g  
Homemade crustacean bisque, white wine, brandy, bell peppers and toasted sourdough crostini

**SEAFOOD TOWER** \$78

Regular | Deluxe (with lobster) \$118  
Serves 2  
Fresh oysters, scallops, crayfish, mussels prawns, served chilled

\* Seasonal seafood items may vary

## SIGNATURE BURGERS

Our standard Beef Burgers are made with Angus Chuck patties (150g). You can upgrade to Wagyu (W) Beef patties (180g). All burgers are served with fries and house-dressed mesclun salad.



**B.L.T** \$24/\$32 (W)

The good ol' classic burger. Bacon, lettuce, tomatoes, beef patty. Extra juicy and tasty.

**PORTOBELLO** \$25/\$33(W)

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

**BLEU CHEESE** \$25/\$33(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.

**CHEESE BURGER** \$23/\$31(W)

Grilled beef patty, bacon, grilled red onions, melted aged cheddar, Jalepeno, romaine lettuce and gherkins in a sesame seed bun.

**COD FISH** \$33

Grilled pommery-marinated buttery Atlantic cod, vine cherry tomatoes, romaine lettuce, lemony herbed mayo in a parmesan bun.

**CHICKEN** \$24

Crispy and juicy, deep fried chicken thigh topped with roasted bell peppers, anchovies, capers, garlic, chipotle aioli, sesame seed bun.

**PULLED PORK** \$24

Asian inspired BBQ sauce, slaw, fresh herbs, sesame seed bun.

**PIMP YOUR BURGER** \$7 | \$15 (W)

BEEF PATTY \$18  
FOIE GRAS \$2  
SUNNY SIDE UP \$3  
BACON \$3

## SWEET ENDINGS

**DESSERT OF THE DAY**  
Kindly check with server

**GRILLED STONE FRUITS** \$12  
w/ vanilla ice cream

**CRÈME BRÛLÉE** \$10

**ICE CREAM SUNDAE** \$12

Vanilla ice cream with candied lemon strips & chocolate crisps

**ICE CREAM & SORBET** \$5

Vanilla | Chocolate | Fig & Honey | Raspberry Sorbet

**CHEESE PLATTER** \$25

Artisanal French cheeses and homemade compotes

## STEAKS

Chargrilled to perfection and served with **Chimichurri** or **Béarnaise**. Served with onion confit & **Mashed Potato** or **Parsley Potato**

**BLACK ANGUS PORTERHOUSE** \$168

1.1kg, serves 2 - 3  
\* Bigger sharing portions available

**WAGYU TRI TIP** \$49|\$65

Grain fed,  
200g | 300g

**TOURNEDOS ROSSINI** \$78

Timeless classic, tenderloin, foie gras, Maderira Jus

**USDA PRIME RIB EYE** \$75

Brandt 360 day grain-fed 350g

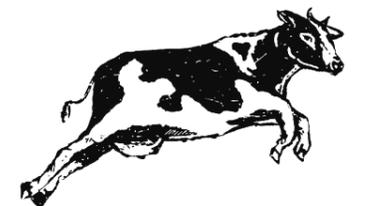
**BLACKMORE WAGYU** \$48

Grass-fed, Grade 9+ Pearl onion, mushrooms, sautéed vegetables, Beef Jus

**Black Angus Bavette** \$40

Grain-fed, 200g

\* Please refer to our boards for special cuts of the day.



**ADD-ON**  
SHRIMP \$20  
FOIE GRAS \$18

## OTHERS

**DUROC PORK CHOP** \$40

Richly marbled, grilled to juicy perfection. Served medium, with apple sage salad, mashed potatoes & apple puree



**CHICKEN KIEV** \$32

Celeriac mash, beetroot relish, Brussel sprouts, walnut salsa

**BBQ ST. LOUIS RIBS** \$35

House made Jack Daniel BBQ sauce, slaw

**LAMB CHOPS** \$40

Cous cous, mint, diced tomatoes, eggplant, piquillo peppers

## SIDES

**EGGPLANT WITH APPLE MINT CELERIAC** \$8

**CREAMED SPINACH** \$14

**BRUSSEL SPROUTS** \$12

**PULLED PORK MAC & CHEESE** \$12

**MIX GREEN SALAD** \$12

**SAUTEED FIELD MUSHROOM** \$12

**GRILLED ASPARAGUS** \$14

**GRILLED VEGETABLES** \$12



Wine corkage at \$30 per bottle

Prices subjected 10% service charge and prevailing taxes.