

# THE MARKET GRILL

www.themarketgrill.com.sg

Wine corkage at \$30 per bottle

Daily specials available on the blackboard



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## TO START WITH

### FRESHLY SHUCKED OYSTERS

1/2 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.

## LIVE ATLANTIC LOBSTERS

Flown in from Maine & Boston, Enjoy it **Steamed** or **Chargrilled**



### 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 mayo-pommery mounted on a toasted brioche roll. Served with salad & fries

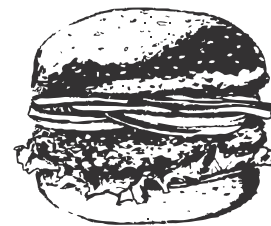
### SURF & TURF \$100

Approx 500g & 200g Respectively  
The best of both worlds—a juicy, tender artisanal cut of beef & a whole lobster.

## 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.



### 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



### SAKURA CHICKEN \$32

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

### TEA-SMOKED DUCK BREAST \$40

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

### 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



### 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.

### RACK OF LAMB \$45

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

### KUHLBARRA BARRAMUNDI \$36

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

### SEAFOOD PLATTER Market Price

Serves 2-3 Guests

## SWEET ENDINGS

### DESSERT OF THE DAY

Kindly refer to our blackboard 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

## STEAKS

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



### — 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

### — PREMIUM CUTS —

### PORTERHOUSE STEAK

Serves 2 - 3 Guest 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

## 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

