

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 Half Whole	\$28 \$52
Chunks of lobster meat with burnt grapefruit, pomelo, baby romaine, shaved fennel, goat cheese, lime & fresh herbs	
SALAD OF THE DAY	Refer to board
BEETROOT & ROASTED SQUASH	\$16
Quinoa, pickled beetroot, seasoned squash, sugar snap peas, goat cheese & pomegranate	
LANGOSTINE CRAB CROSTINI	\$22
Peas, fava beans, comté, Grand Marnier, fried prawn 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	
LOBSTER BISQUE	\$22
House made crustacean bisque, white wine, brandy, chilli, garlic & grilled toast	
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 or Chargrilled
(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	
THERMIDOR STYLE	+\$10

* Subject to market price fluctuations.

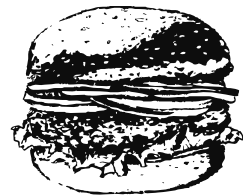
SEAFOOD

ATLANTIC BLACK COD 160g	\$52
Pea puree, peas, fava beans, confit fennel, porcini, chorizo, crustacean jus	
SHRIMP BOIL	\$48
500g, good for sharing Prawns, corn, bell peppers, crustacean stock	
SEAFOOD TOWER	\$88
Regular Deluxe (with lobster)	\$128
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.



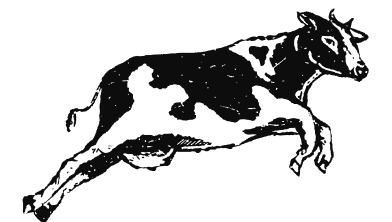
B.L.T	\$24	COD FISH	\$33
The good ol' classic burger. Bacon, lettuce, tomatoes, beef patty. Extra juicy and tasty.		Grilled pommery-marinated buttery Atlantic cod, vine cherry tomatoes, romaine lettuce, lemony herbed mayo in a parmesan bun.	
PORTOBELLO	\$25	CHICKEN	\$24
Juicy beef, creamed Portobello mushroom, bacon, romaine lettuce in a sesame seed bun.		Crispy and juicy, deep fried chicken thigh topped with roasted bell peppers, anchovies, capers, garlic, chipotle aioli, sesame seed bun	
BLEU CHEESE	\$25	PULLED PORK	\$24
Salty bleu cheese, sweet burnt onion marmalade and bacon atop a mouth-watering beef patty. A walnut raisin bun holds together all the goodness.		Asian inspired BBQ sauce, slaw, fresh herbs, sesame seed bun	
BBQ	\$23	PIMP YOUR BURGER	\$7 \$15 (W)
A robust western favourite of grilled beef patty smothered with tantalizing homemade barbecue sauce, bacon, melted aged cheddar, romaine lettuce and gherkins in a sesame seed bun.		Beef patty Foie gras Sunny side up Bacon	
	\$32 (W)		\$18 \$2 \$3

STEAKS

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

BLACK ANGUS PORTERHOUSE 1.1kg, serves 2 - 3 * Bigger sharing portions available	\$168	USDA PRIME RIB EYE 350g	\$78
WAGYU TRI TIP Grain fed, 200g 300g	\$49 \$65	BLACKMORE WAGYU Grass-fed, Grade 9+ from Australia	\$48
BLACK ANGUS SHORT RIB Sous vide for 24 hours, 650g Served medium alongside with house-made condiments	\$78	STEAK FRITES Black Angus Bavette Grain-fed, 220g	\$45

* 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	
BRAISED LAMB SHOULDER	\$40
Cous cous, mint, diced tomatoes, eggplant, baba ganoush	

SIDES

EGGPLANT WITH APPLE	\$8	MIX GREEN SALAD	\$12
MINT CELERIAC		SAUTEED FIELD MUSHROOM	\$12
CREAMED SPINACH	\$14	GRILLED ASPARAGUS	\$14
BRUSSEL SPROUTS	\$12	CORN ON COB	\$6
PULLED PORK MAC & CHEESE	\$12		

