

- THE - MARKET GRILL

Introducing The Market Grill on Telok Ayer Street

October 2017 - One of the first concepts to introduce lobster rolls to Singapore, THE MARKET GRILL is still going strong with its emphasis on honest, hearty and delicious grilled fare. The restaurant lets the freshness and quality of their meat and seafood offerings speak for themselves with simple cooking techniques, seasonings and preparations. Lobsters are served up from tank to table and diners can expect a fun dining experience where they watch their dishes grilled before them in an inviting open kitchen.

Established in 2013, lobsters are still the most popular item on The Market Grill's menu after 5 years since the restaurant's launch. To start, guests can enjoy a **Lobster Salad** served with burnt grapefruit, pomelo, fennel, goats cheese and lime. For mains, savour Maine and Boston lobsters whole, **steamed or chargrilled** with a lightly infused garlic butter and a host of sides. Alternatively, indulge in the restaurant's signature **Lobster Roll** where succulent meat from a whole lobster is laced with a delicious combination of herbed mayonnaise and pommery mustard before being sandwiched between a toasted brioche roll.

Executive Chef, Kenneth Lin, formerly of La Cuisson, has taken over the helm of The Market Grill kitchen this year, introducing his own secret recipes to the menu. All meat and seafood at The Market Grill are lovingly grilled to perfection using a "Woodstone" Charbroiler, resulting in a moist, flavourful interior and a distinctive smoky chargrilled exterior. Chef Kenneth's menu features a selection of different cuts of steaks for all price ranges. Guests will also enjoy the **Black Angus Short Rib**, sous vide for 24 hours in a secret seasoning before being finished on the Charbroiler.

Well-loved for their burger selections, menu offerings include a delicious **Sword Fish Burger**, drizzled with herbed mayonnaise, mango salsa and house spices. Also, tuck into classics like the **Bleu Cheese Burger** and savour a juicy Angus Chuck beef patty topped with savoury blue cheese, sweet burnt onion marmalade and bacon- all sandwiched between a walnut and raisin bun.

The Market Grill has also introduced a new Chef Counter experience which offers an exclusive menu platter to share for guests occupying their counter seats.

Inspired by retro American dine & grill and traditional butcheries, the interior boasts a distinctive vintage counter with high stools and an iconic lighted wood signage. A 1.5m long live lobster tank showcasing the finest air-flown Atlantic lobsters remains one of the key focal points of the restaurant.

About The Market Grill:

The Market Grill is yet another exciting project by The Unlisted Collection by renowned Singapore hotelier and restaurateur Loh Lik Peng. Unlisted Collection binds design-driven venues in Singapore, Shanghai, London and Sydney that include boutique hotels and Michelin starred restaurants.