

MARBLE & CO.



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STARTERS

Organic salmon & Brittany oyster tartare *^{GC}^{OS}
Lemon caviar, dill, buckwheat, Kampot pepper, oyster leaves

Roasted beets in salted crust ^{VC}^{GC}
Goat cheese Sainte-Maure, Alps apricot balsamic

Jumbo lump crab meat salad ^{GC}
Pomelo, avocado, roasted peanuts, coconut, miang sauce

Slow cooked pork belly ^{GC}
Baby carrots, orange glaze, aged apple vinegar reduction

MARBLE & CO. Signature

Crushed fingerling potatoes & Normandy Butter ^{GC}^{OS}
Chives, Calvisius Oscietra caviar, crème fraîche*

Roasted vegetable tian ^{PB}^{GC}
Pesto-cashew mayo, arugula, Nyons olives, Banyuls vinegar jus

SALADS

Tuscan Kale salad ^{GC}
Black foot rotisserie chicken, peanut dressing, white cabbage, Parmigiano Reggiano cheese

Marbled artichoke & truffle salad ^{PB}
Iceberg lettuce, baby greens, snow peas, radishes, Granny Smith apple, sesame-truffle dressing

Classic Caesar salad
Paprika croutons, Don Bocarte anchovies, Parmigiano Reggiano, Caesar sauce (prepared tableside)

SOUPS

Lobster Bisque

Single malt whisky, whipped cream

FISH & LOBSTER

Roasted Atlantic bone-in halibut *^{GC}
Combava-seaweed, Hollandaise sauce

MARBLE & CO. Signature

Mediterranean tuna steak “Au Poivre” *^{GC}^{OS}
Smoked Madagascan pepper, red onion compote, passion fruit Hollandaise, mango salad

Lobster Brioche
Butter-toasted brioche, lobster tail, aji amarillo aioli, spring onions, mustard cress

BEEF

Sweden, Swami *^{GC}
Grilled sirloin steak, aged 45 days, 300–320g (10.6–11.3 oz)

France, Jersiaise “Ferme des Belles Robes” *^{GC}
Grilled prime rib, aged 30 days, 400–450g (14.1–15.9 oz)

France, Aubrac *^{GC}
Beef filet, aged 20 days, 160g (5.6 oz)

USA, Black Angus *^{GC}
Grilled USDA Prime porterhouse steak, aged 30 days, 500g (17.6 oz)

USA, Black Angus *^{GC}
Grilled USDA Prime rib-eye steak, aged 45 days, 300–320g (10.6–11.3 oz)

USA, Black Angus *^{GC}
Grilled USDA Prime sirloin steak, aged 45 days, 250g (8.8 oz)

MARBLE & CO. Signature Burger

Jersey beef patty, Viennese bun, Tête de Moine cheese, grilled pancetta, roasted beefsteak tomato, red onion pickles, olive jam, truffle dip, Parmigiano Reggiano fries*

VEAL, PORK, LAMB & POULTRY

“Terre et Mer” * ^{GC}
Grilled veal medallions, Maine lobster tail, truffle mash potatoes, bisque jus, Béarnaise

Iberico de Bellota roasted pork rack *^{GC}
Taggiasca olive crust

Sweet spice-grilled French lamb chops ^{GC}
Cinnamon, paprika, coriander, celery flakes, cumin

Black truffle butter-roasted chicken ^{GC}
Farm raised – Mr. Daudet, Mayenne, France

SIDE CASSEROLES ^{VG} ^{GC}

Roasted buckwheat, goat cheese cream, butternut, crispy sweet potatoes

Fried Brussels sprouts, ricotta cream, roasted shallots

Swiss chard gratin, Mornay sauce, aged Gruyère, crispy Parmigiano Reggiano

SIDE DISHES ^{VG} ^{GC}

Curved French fries / Franck’s mashed potatoes / Truffle mashed potatoes / Butter-baked potatoes / Creamed spinach / Seasonal vegetable gratin

SAUCES

Béarnaise ^{GC} / Hollandaise ^{GC} / Au poivre / Creamy Roquefort ^{GC} / Truffle demi-glace

Plant Based ^{PB} Vegetarian ^{VC} Gluten Conscious ^{GC} Omega 3 Oily Fish ^{OS}

*In case of any food allergy, allergens queries, or dietary requirements, please inform our Hosts before ordering.
Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

MARBLE & CO.



CHEESE AND DESSERTS Selection of European AOP cheeses

GC

Peppered black currant fruit paste

Explora Journeys' signature chocolate brownies

Caramel, fleur de sel, Madagascan vanilla sauce

Yuzu cheesecake

Hibiscus infused raspberries

70% dark chocolate mousse

Crispy allumette royale

Eton mess

GC

Meringue, Chantilly, mascarpone, fresh berries

"Sorrento Mio"

PB

Lime curd, coconut crumble, tofue spuma, lemon sorbet

REFRESHING

Madagascan vanilla ice cream

GC

Peanut butter ice cream

GC

Chocolate sorbet

PB

GC

Berry sorbet

PB

GC

Meyer lemon sorbet

PB

GC

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