


STARTERS	
LOBSTER SALAD HALF WHOLE Grilled pineapple, avocado, watercress, French beans, greens, lime vinaigrette	30/58
WATERMELON SALAD Compressed watermelon, shaved zucchini, smoked cheese curd, candied pumpkin seeds	12
GRILLED EGGPLANT Miso-glazed, tomatoes, cucumbers, shaved onions, served warm	12
PAN SEARED SCALLOPS Celeriac puree, fried capers, bacon, green salsa	25
JUMBO TIGER PRAWNS HALF PORTION WHOLE PORTION Salsa, plum, fresh herbs, lime vinaigrette	14/26
LOBSTER BISQUE Prawns, cream, cognac, croutons	18
OVEN ROASTED BONE MARROW Caramelized onions, anchovies, puffed quinoa, seasoned parsley, grilled toast	22
TUNA TARTARE Avocado, pickles, deep fried shallots, quail egg, capers, micro herbs, lime mirin, served with toast	18
BLACKMORE WAGYU TARTARE Classic condiments, quail egg, panko crumbed squid, micro herbs	24
GNOCCHI (VEGETARIAN) HALF PORTION WHOLE PORTION Roasted corn, mushrooms, asparagus, panko crumbed poached egg, white wine butter sauce	18 / 28

SNACKS	
CRISPY PIG EARS Deep fried served with Asian-style vinaigrette	18
ONION MATCHSTICKS Caramelised onion crisps	8

David is now great at small talk and no longer feels like a fish out of water.



BURGERS	
SIGNATURE CHEESE BURGER Bacon, grilled red onions, melted aged cheddar, Jalepeno, lettuce, pickles, house sauce	20/28 (W)
PORTOBELLO Creamed Portobello mushroom, bacon, emmental cheese, lettuce, house sauce	21/29 (W)
BLEU CHEESE Salty bleu cheese, sweet burnt onion marmalade, bacon, lettuce, walnut raisin bun, house sauce	21/29 (W)
COD FISH Black cod, vine-ripened cherry tomatoes, lettuce, parmesan bun, house sauce.	29
CHICKEN Deep-fried chicken thigh, soft cheese, bell pepper relish, lettuce, harissa aioli, marmalade	22
FALAFEL Breaded falafel patty, cucumber, vine-ripened tomatoes & greek yoghurt	24
BURGER OF THE MONTH Please refer to board.	



PIMP YOUR BURGER


BEEF PATTY \$7 | \$15(W)
FOIE GRAS \$17
SUNNY SIDE UP \$2
BACON \$3

Our standard Beef Burgers are made with Angus Chuck patties (150g). You can upgrade to Wagyu (W) Beef patties (180g) +\$8.

MAKE IT A COMPLETE SET
+\$2 FOR FRIES | +\$2 FOR SALAD

NO° 208
TELOK AYER STREET
S.068642

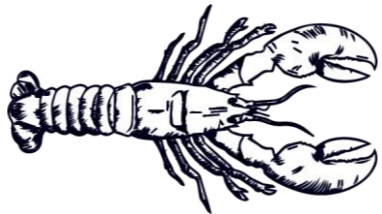
THE MARKET GRILL takes a step back in the days of traditional diners where it is all about a fun-filled dining experience.



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.

@themarketgrillsg fb.com/themarketgrill

LOBSTERS	
WHOLE LOBSTER Garlic butter sauce, greens, mashed potatoes	56
LOBSTER ROLL Whole lobster, herbed pommery mayonnaise, toasted brioche roll, greens, fries	48
SURF & TURF Whole lobster, artisanal cut of beef (200gm), greens, mash potatoes.	92



FLOWN IN FROM MAINE & BOSTON

ENJOY IT STEAMED, CHARGRILLED OR THERMIDOR STYLE (+\$5)
(APP. 500G)




LOBSTER INDEX
LOB - SGD -0.163 -4.2%

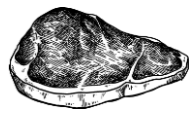
* SUBJECT TO MARKET PRICE FLUCTUATIONS.

MEATS	
DUROC PORK CHOP Burnt grapes, bell peppers, mashed potatoes & apple puree	35
SAKURA CHICKEN Roasted vegetables, potatoes	32
BBQ PORK SHORT RIBS HALF PORTION WHOLE PORTION Jack Daniel BBQ sauce, pickles & salad	35/62
VEAL SCHNITZEL Pickled cucumber salad, anchovies & deep-fried capers	38
LAMB SHOULDER Dorper lamb, eggplant puree, cucumber, zucchini, crème fraiche, pine nuts	36


SEAFOOD	
FISH & CHIPS Beer battered pollock, rosemary potatoes, tartare sauce, raisin caper pesto	28
FISH OF THE DAY Refer to board.	
MUSSEL BISQUE 500G GOOD FOR 2 PAX Homemade crustacean bisque, bell peppers, cognac, toast	26



SIDES	
CREAMED SPINACH	14
BRUSSEL SPROUTS	12
3-CHEESE MAC & CHEESE	12
SAUTEED WILD MUSHROOMS	12
GRILLED ASPARAGUS	14
GRILLED BREAD	6

STEAKS	
GRILLED TO PERFECTION	
SERVED WITH CHIMICHURRI OR BÉARNAISE. SERVED WITH ONION CONFIT & MASHED POTATO OR PARSLEY POTATO	
	
STEAK CUTS FOR SHARING Please refer to black board.	
RANGERS VALLEY WX 350 days grain fed, mbs 6+ wagyu cross	
FLANK 220GM	55
DAVID BLACKMORE WAGYU 600 days grass fed, mbs 9+	
RIB CAP 220GM	49
SKIRT 200GM	58
JACK'S CREEK WAGYU 400 days grain fed, mbs 6	
TRI TIP 200GM 300GM	47/65
TENDER VALLEY 200 days grain fed, black angus	
RUMP CAP 220GM	40
ADD-ON Foie Gras	17

SWEET ENDINGS	
DESSERT OF THE DAY Kindly check with the server.	
BURNT CHEESECAKE Brown butter pears, walnut streusel	15
CRÈME BRÛLÉE	10
GRAPE & ELDERFLOWER GRANITA Prosecco gelée & citrus meringue	15
ICE CREAM & SORBET Vanilla Chocolate Yogurt Raspberry Sorbet	5



THE MARKET GRILL

*Wine corkage at \$30 per bottle

*Prices subjected 10% service charge and prevailing taxes.