



STARTERS	
WATERMELON SALAD Compressed watermelon, cucumber, lychee, passionfruit, fresh mint	12
WARM GOAT CHEESE SALAD Baked goat cheese, tomatoes, shiso, arugula, bread crisp	14
"FISHERMAN'S PIE" Mixed seafood, sauteed shellfish, sweet corn puree	24
PAN SEARED SCALLOPS Parsnip puree, fried capers, bacon, green salsa	25
GRILLED SQUID Salsa, pomelo, fresh herbs, lime vinaigrette, garlic saffron puree	15
BACON-WRAPPED PRAWNS Chilli salsa, micro salad	16
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

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
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
+\$3 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
ADD SALMON ROE	+8
SURF & TURF Whole lobster, artisanal cut of beef (200gm), greens, mash potatoes.	92

**subject to market price fluctuations.*



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 Served medium, sauerkraut, bacon, apple puree	36
SAKURA CHICKEN Roasted vegetables, potatoes	32
BBQ PORK DUROC RIBS HALF PORTION WHOLE PORTION Jack Daniel BBQ sauce, pickles & salad	35/62
LAMB SHOULDER Dorper lamb, baba ganoush, cucumber, zucchini, yogurt dressing	36

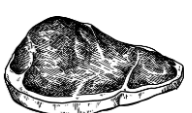
SEAFOOD	
FISH & CHIPS Beer battered pollock, rosemary potatoes, tartare sauce, raisin caper pesto	28
FISH OF THE DAY Refer to board.	
MUSSEL BISQUE 500G GOOD FOR 2 PAX Homemade crustacean bisque, bell peppers, cognac, toast	26



100% FRESH

SIDES	
SAUTEED SAND CARROTS	14
CHARRED BROCCOLINI	15
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 BLACK MARKET 270+ days grain fed, mbs 5+	
RIBEYE 300GM	88
JACK'S CREEK WAGYU 400 days grain fed, mbs 7	
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	
VARLHONA SLUTTY BROWNIE Chocolate chip cookie, framboise cheese, dark chocolate brownie, vanilla ice-cream	18
CHEESE PLATE Poached pear, walnut streusel, seasonal fruits	14
CRÈME BRÛLÉE Madagascar Bourbon vanilla	12
CITRUS BOMB Almond cake, citrus compote, lemon cremeux	16
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.