


STARTERS	
SEASONAL SALAD Ask crew for more details.	
WARM GOAT CHEESE SALAD	14
Baked goat cheese, tomatoes, shiso, arugula, bread crisp	
"FISHERMAN'S CROQUETTE"	19
Mixed seafood, sauteed shellfish, sweet corn puree (may contain bones)	
PAN SEARED SCALLOPS	25
Sweet corn puree, fried capers, green salsa	
GRILLED SQUID	15
Salsa, pomelo, fresh herbs, lime vinaigrette, garlic saffron puree	
LOBSTER BISQUE	18
Prawns, cream, cognac, croutons	
OVEN ROASTED BONE MARROW	22
Caramelized onions, anchovies, puffed quinoa, seasoned parsley, grilled toast	
TUNA TARTARE	18
Avocado, pickles, deep fried shallots, quail egg, capers, micro herbs, lime mirin, served with toast	
WAGYU TARTARE	25
80g hand-cut wagyu, classic condiments	

SNACKS	
CRISPY PIG EARS	18
Deep fried served with Asian-style vinaigrette	
ONION MATCHSTICKS	8
Caramelised onion crisps	
CHICKEN POPPERS	17
Grilled drumlets, bacon & dates served with bleu cheese dip	



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

BURGERS	
SIGNATURE CHEESE BURGER	20
Bacon, grilled red onions, melted aged cheddar, Jalapeno, lettuce, pickles, house sauce	28 (WAGYU)
PORTOBELLO	21
Creamed Portobello mushroom, bacon, emmental cheese, lettuce, house sauce	29 (WAGYU)
BLEU CHEESE	21
Salty bleu cheese, sweet burnt onion marmalade, bacon, lettuce, walnut raisin bun, house sauce	29 (WAGYU)
COD FISH	29
Black cod, vine-ripened cherry tomatoes, lettuce, parmesan bun, house sauce.	
CHICKEN	22
Deep-fried chicken thigh, soft cheese, bell pepper relish, lettuce, harissa aioli, marmalade	
TINDLE™ CHICKEN (V)	22
100% plant-based chicken, sundried tomatoes, lettuce, melt reblochon, harissa aioli	

PIMP YOUR BURGER


BEEF PATTY \$7 | \$15 (WAGYU)
 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

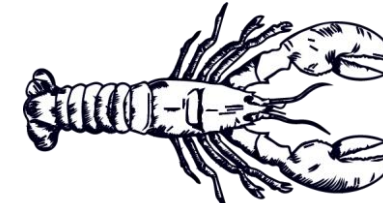
LOBSTER ROLL	MARKET PRICE
Whole lobster, herbed pommery mayonnaise, tobiko, toasted brioche roll, greens, fries	
ADD SALMON ROE	+8
SURF & TURF	92
Whole lobster, artisanal cut of beef (200gm), greens, mash potatoes.	
SURF & TURF (PREMIUM)	138
Whole lobster, ribeye (300gm), greens, mash potatoes.	

WHOLE LOBSTER
 Garlic butter sauce, greens, mashed potatoes

MARKET PRICE
 ENJOY IT STEAMED, CHARGRILLED OR THERMIDOR STYLE (+\$5)

(APPROX. 500G) FOR BIGGER LOBSTER PLEASE ASK CREW.

*Lobster prices subject to market price fluctuations.




LOBSTER INDEX
 LOB - SGD -0.163
 -4.2%

* SUBJECT TO MARKET PRICE FLUCTUATIONS.

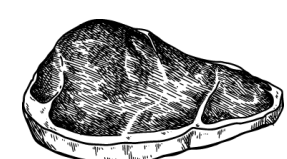
MEATS	
DUROC PORK CHOP	36
Served medium, sauerkraut, bacon, apple puree	
BBQ DUROC PORK RIBS	35/62
HALF PORTION WHOLE PORTION Jack Daniel BBQ sauce, pickles & salad	
LAMB SADDLE	42
Bone in saddle, hummus, greek salad	
TINDLE™ CHICKEN STRUDEL (V)	32
100% plant-based chicken, puff pastry, chestnuts, mushrooms, carrot puree	

SEAFOOD	
FISH & CHIPS	28
Beer battered grouper, rosemary potatoes, tartare sauce	
BARRAMUNDI	32
Grilled barramundi, cauliflower puree, sauteed cauliflower, bagna cauda	
MUSSEL BISQUE	26
700G GOOD FOR 2 PAX Homemade crustacean bisque, bell peppers, cognac, grilled bread	

100% FRESH



SIDES	
CHARRED BROCCOLINI	15
3-CHEESE MAC & CHEESE	12
SAUTEED WILD MUSHROOMS	12
GRILLED ASPARAGUS	14
GRILLED BREAD	6
CORN BREAD	8

STEAKS	
GRILLED TO PERFECTION	
SERVED WITH CHIMICHURRI OR BÉARNAISE. SERVED WITH ONION CONFIT & MASHED POTATO OR ROSEMARY POTATO	
	
STEAK CUTS FOR SHARING Please refer to black board.	
USDA PRIME STRIPLOIN	68
200+ days grain fed 250GM	
RANGERS VALLEY RIBEYE	88
Black Market Angus, 270+ days grain fed, mbs 5+ 300GM	
RANGERS VALLEY WAGYU TRITIP	47/65
360 days grain fed, mbs 7 200GM 300GM	
BLACKMORE WAGYU KARUBI	58
600 days grass fed, mbs 9+ 200GM	
ADD FOIE GRAS	+17

SWEET ENDINGS	
CHEESE PLATE	24
Chef's collection of cheese, walnut streusel, seasonal fruits	
VALRHONA SLUTTY BROWNIE	18
Chocolate chip cookie, framboise cheese, dark chocolate brownie, vanilla ice-cream	
CRÈME BRÛLÉE	12
Madagascar bourbon vanilla	
CITRUS LEMON TART	12
Citrus compote, lemon cremeux	
WAFFLES & ICE CREAM	12
Vanilla Chocolate Fig & Honey Raspberry Sorbet	



THE MARKET GRILL

*Wine corkage at \$30 per bottle

*Prices subjected 10% service charge and prevailing taxes.