

# MARILO

## ENTREE 前菜

Grilled edamame, five spice, ginger (GF, V)	9
Scallop sashimi, flying fish roe, chilli yuzu sauce	26
Prawn toast, lemon mayo, pickled ginger	22
Vegetable san choy bao, peanuts, lettuce (N, V) Add prawn	19 5
Crispy calamari, coriander lemon sauce (GF)	24
Tea smoked duck breast, handmade pancake, cucumber, hoisin sauce	48

## DIM SUM 點心

Pork xiao long bao	17
Jade prawn dumplings (GF)	22
Crispy prawn and calamari dumpling	19
Lobster and prawn dumplings (GF)	24
Mushroom and coriander dumplings (GF,V)	17
Pork and chive dumplings	16
Sichuan-style pork and prawn wontons with chilli and sesame	18
Signature spring rolls with king brown mushrooms (V)	4.5ea
Shallot pancakes (V) (2pcs)	12

## SEAFOOD 海鮮

Wok fry prawn cutlet, chilli garlic sauce	36
Typhoon shelter soft shell crab	36
Steamed market fish fillet, ginger, shallot, soy sauce	39
Steamed Glacier 51 toothfish, shiitake mushroom, Shaoxing wine, soy sauce	78

## MEAT 肉食

Kung pao chicken with peanuts and dried chilli (N)	36
Wok fried beef fillet, greens, black pepper, red onion, butter	45
Wagyu steak, salted shallot, crispy eschalot, garlic oil, thickened soy	68
Chilli glazed lamb ribs, Chinese cabbage pickle, chilli oil	36

## VEGE & TOFU 蔬菜 & 豆腐

Salt and pepper tofu with sesame dressing (GF)	21
Steamed snow peas, broccolini, baby corn, garlic (V)	19
Brussels sprouts, aged vinegar, chilli, coriander (V)	24
Steamed Asian greens, soy and sesame (V)	18

## RICE & NOODLE 飯 & 面

Dan dan noodles, pork mince, dry chilli oil, cucumber, crushed peanuts (N)	24
Marilo wok fried rice, duck, coriander, mustard seeds	32
Wok fried vegetarian rice, pickle mustard, olive leaf	29
Steamed rice (pp)	5

(GF) Gluten free - \* Can be GF | V Vegan | N Contains Nuts |  
10% surcharge on Sundays | 15% surcharge on public holidays |  
10% service charge for parties of 10 and over | Parties of 10 and  
above must choose from the banquet menu's | 1.5% for all credit  
cards (Visa, Mastercard, Amex and Diners) and 0.7% for all debit  
cards.

# MARILO

## BANQUET 79PP

For 4 or more

Grilled edamame, five spice, ginger (GF,V)

Jade prawn dumpling

Pork xiao long bao

Crispy calamari, coriander lemon sauce

Tea-smoked duck breast, handmade pancake, cucumber, hoisin sauce

Steamed fish fillet, ginger, shallot, soy sauce

Wok fried beef fillet, greens, black pepper, red onion, butter

Kung pao chicken with peanuts and dried chilli

Steamed Asian green with soy and sesame oil

Steamed rice

## BANQUET 109PP

For 4 or more

Grilled edamame, five spice, ginger (GF,V)

Scallop sashimi, flying fish roe, chilli yuzu sauce

Sichuan-style pork and prawn wontons with chilli and sesame

Lobster and prawn dumplings (GF)

Typhoon shelter soft shell crab

Tea-smoked duck breast, handmade pancake, cucumber, hoisin sauce

Wok fried beef fillet, greens, black pepper, red onion, butter

Wok fry prawn cutlet, chilli garlic sauce

Steamed Glacier 51 toothfish, shiitake mushroom, Shaoxing wine, chicken broth

Steamed snow peas, broccolini, baby corn, garlic (V)

Steamed rice

## TASTING BANQUET 79PP

For 2-3 people

Grilled edamame, five spice, ginger (GF,V)

Scallop sashimi, flying fish roe, chilli yuzu sauce

Jade prawn dumplings (GF)

Pork xiao long bao

Crispy calamari, coriander lemon sauce

Wok fry prawn cutlet, chilli, garlic sauce

Kung pao chicken with peanuts and dried chilli

Steamed snow peas, broccolini, baby corn, garlic (V)

Steamed rice

## TASTING BANQUET 109PP

For 2-3 people

Grilled edamame, five spice, ginger (GF,V)

Scallop sashimi, flying fish roe, chilli yuzu sauce

Lobster and prawn dumplings (GF)

Pork xiao long bao

Tea-smoked duck breast, handmade pancake, cucumber, hoisin sauce

Steamed Glacier 51 toothfish, shiitake mushroom, Shaoxing wine, soy sauce

Wok fry beef fillet, greens, black pepper, red onion, butter

Steamed snow peas, broccolini, baby corn, garlic (V)

Steamed rice

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