

## APPETIZERS

<b>Crab Tian</b>	<b>\$24</b>
crab meat, beetroot texture, parmesan tuille	
<b>Burrata Cheese</b>	<b>\$27</b>
caramelised apple, mustard frills, hazelnuts, pesto balsamic	
<b>Grilled Cauliflower Steak</b>	<b>\$20</b>
hummus, mixed salad, french radish, pine nut	
<b>Baked Brie Cheese</b>	<b>\$22</b>
rosemary, honey, black garlic, hazelnut, toasted baguette	
<b>Salted Crab Cake</b>	<b>\$27</b>
cucumber, radish, chive, spicy mayo	
<b>Pan Seared Foie Gras</b>	<b>\$28</b>
mushroom ragout, sous vide egg, caviar	
<b>Grilled Octopus</b>	<b>\$36</b>
potato in brine, baby spinach, garlic aioli sauce	

---

## SOUPS

<b>Black Truffle Mushroom Emulsion</b>	<b>\$18</b>
shaved black truffle, crispy kale, puffed wild rice	
<b>Lobster Bisque</b>	<b>\$30</b>
grilled lobster tail, apple, fennel, dill, brioche	

---



Chef Otto's culinary creations are a testament to Farmd by Otto. Our commitment to nature's finest offerings, cultivated year-round in a pristine farm, ensures that every bite you savor defies perfection, bringing you an exquisite blend of beauty and flavor.

Step into Chef Otto's world, where Farmd by Otto is a promise of culinary excellence. Our farm, kissed by spring, summer, autumn, and winter, inspires every dish, ensuring that the perfect taste, shape, and color are a daily reality for our clients.

## SALAD FROM BLACK MARBLE FARM

<b>Chickpea Salad</b>	<b>\$20</b>
cucumber, cherry tomato, sweet corn, feta cheese, garlic herb dressing	
<b>Caesar Salad</b>	<b>\$24</b>
romaine lettuce, sous vide egg,crispy garlic crouton, parmesan	
<b>Kale Salad</b>	<b>\$24</b>
sous vide egg, crouton, grilled chicken, horseradish dressing	
<b>Tuna Salad</b>	<b>\$24</b>
mixed salad, white tuna, sesame seed, avocado, quinoa, pear, ponzu dressing	

# BLACK MARBLE

by *Otto*

## BLACK MARBLE'S grilled with simplicity and perfection

all served with garlic confit, seasonal vegetables  
and your choice of our homemade sauce

red wine jus | herb butter | chimichurri | black pepper mushroom

### GRILLED SPECIALITIES

Black Angus Striploin, Argentina (200gm)	\$40
Black Angus Ribeye, Australia (200gm)	\$40
Wagyu Hanging Tender MB5, Australia (200gm)	\$46
White Pyrenees Lamb Rack, Australia (350gm)	\$52
Black Angus Tenderloin, Australia (200gm)	\$56
Wagyu Beef Striploin MB5, Australia (200gm)	\$58

### Sharing Portions

<b>Butcher's Plate</b>	<b>\$145</b>
wagyu striploin, wagyu hanging tender, lamb chop, duck breast, served with fries and seasonal vegetables	
<b>21 Days Salt-Dry Aged Tomahawk 1kg, Roscrea, Ireland</b>	<b>\$168</b>

### CHEF'S SIGNATURE PASTAS

<b>Penne with Pesto</b> 	<b>\$28</b>
pine nut, parmesan, basil and parsley	
<b>Chicken Cacciatore Spaghetti</b>	<b>\$30</b>
capsicum stew, tomato sauce	
<b>Tiger Prawn Aglio Olio</b>	<b>\$30</b>
spaghetti, garlic, fresh herb	
<b>Wagyu Beef Stroganoff</b>	<b>\$32</b>
sliced beef, pickles, egg white, fresh herbs, sour cream sauce	
<b>Spicy Seafood Capellini</b>	<b>\$36</b>
hokkaido scallop, tiger prawn, white clam, spicy zoug paste	

### CHEF'S RECOMMENDATIONS

<b>Pan Seared Salmon</b>	<b>\$34</b>
cream potato, braised fennel, lemon beurre blanc	
<b>Baked Fish Florentine</b>	<b>\$36</b>
seabass, baby spinach, aged parmesan	
<b>Pan Seared Duck Breast</b>	<b>\$38</b>
asparagus, polenta, chicken jus	
<b>Lobster &amp; Hokkaido Scallop Risotto</b>	<b>\$46</b>
grated bottarga, sweet peas, parmesan, chive	

 Vegetarian

\*with prevailing GST and service charges

## SIDES

Baguette and Butter	\$10
Sauteed Mushroom	\$12
24 Hours Brine Thick Cut Fries yuzu mayo, parmesan, chive	\$12
Black Truffle Mashed Potato	\$14

---

## DESSERTS

Buttermilk Waffle with Caramelised Banana mixed berries compote, hazelnut, chocolate-banana gelato	\$15
Chocolate Lava Cake strawberry, stracciatella gelato	\$15
Signature Tiramisu mascarpone, cocoa powder, kahlua coffee, lace sponge fingers	\$15
Sticky Date Pudding medjool dates, candied walnut, butterscotch sauce, stracciatella gelato	\$15

---

## BEVERAGES

### Coffee

Long Black    Flat White 	\$5
Latte    Cappuccino 	\$6
Mocha	\$7

### Coffee Special

Caramel Macchiato 	\$7
Iced Coffee Soda 	

### Coffee Martini

Vodka, Kahlua, Espresso, Sugar Syrup	\$18
--------------------------------------	------

### Tea

 English Breakfast Tea   Earl Grey Tea   Chamomile Tea   Oolong Tea   Green Tea   Peppermint Tea	\$5
---	-----

### Hot Chocolate

 Hot Chocolate	\$8
Green Tea Latte 	\$8

### Water

Evian Still Water   Evian Sparkling Water	\$8
---	-----

### Soft Drink

Coke    Coke Zero 	\$5
Sprite    Soda Water    Root Beer 	
Tonic Water    Ginger Ale 	



Nutri-Grade is based on default preparation (before addition of ice)