

MARO'S MENU

SALADS

Maro's Signature Salad - \$12.80

Lobster Salad, Mixed Nuts and Fruits, Egg, Balsamic Onion Dressing

Organic Tofu Salad - \$12.80

Prawns, Japanese Seaweed, Bonito Flakes and Ikura with Balsamic Onion Dressing

Chicken Cutlet Salad - \$12.80

Crispy Fried Chicken, Corn, Cherry Tomato, with Sesame Dressing

TAPAS

Edamame - \$5.00

Boiled Edamame Sprinkled with Salt

Lotus Roots Chip - \$6.00

Deep Fried to Crips with Maro's Seasoning

Gobo Chip - \$6.00

Deep Fried Burdock Roots with Maro's Seasoning

Momoniku Yakitori - \$6.00

Chicken Thigh Meat Skewer covered in Yakitori Sauce

Truffle Fries - \$8.00

Golden Fries Topped with Parmesan Cheese & Bonito Flakes

Tobiko with Mayo - \$8.00

Tobiko Flying Fish Roe match with Mayonnaise

Croquette - \$6.00

Kani Creamy & Pumpkin 2 Pcs Each

Kawa Ebi - \$8.00

Deep Fried River Shrimp

Mozzarella Cheese Stick - \$10.00

Deep Fried Mozzarella Cheese Stick, Infuse with herbs.

Maro's Roll Bites - \$12.00

Japanese Cucumber, Lettuce with Shredded Cheese, Salami, Tobiko

MAIN COURSE

Braised Pork Rice - \$9.80

Authentic Taiwanese Braised Pork served with Japanese Pickles Braised Egg and Chinese Broccoli

Signature Laksa - \$9.80

Local Full Flavour Laksa, Sliver Noodles served with Prawns, Fried Beancurd and Egg

Chicken Cutlet Rice - \$9.80

Chicken Cutlet Served with Thai Chilli Sauce and Coleslaw

Dry Tossed Noodles - \$9.80

Egg Noodles Dry Tossed with Signature Braised Pork & Braised Egg

Squid Ink Pasta - \$12.80

Butter Sauce with Prawns and Chinese Broccoli

Vietnamese Wrap - \$8.80

Choice of Braised Pork, Chicken Cutlet or Prawn.

Unagi Rice Bowl - \$13.80

Fresh Unagi Fish Served with Salad and Ikura

Chilli Crab Penne - \$13.80

Penne Tossed in Chilli Crab Sauce Served with Soft Shell Crab

Maro's Chicken Chop - \$13.80

Choice of Black Pepper Sauce, Chilli Crab Sauce or Sambal Sauce. Served with Potato Salad & Corn

Sea Perch Fillet - \$18.80

Pan Seared Premium Sea Perch

Ribeye Steak 200g - \$18.80

Australian 150 Days Grain Fed, Served with Potato Salad Choice of Black Pepper Sauce or Sea Salt

Ribeye Steak 400g - \$38.00

Australian 150 Days Grain Fed, Served with Potato Salad Choice of Black Pepper Sauce or Sea Salt

 - Chef Recommendation  - Mild Spicy

*Prices are subjected to GST & Service Charge

TURN OVER FOR MORE >>

COLD CUT

Duck Rillettes - \$15.00 🍴

Served with Mixed Nuts, Dried Fruits and Crackers

Duck Liver Terrine - \$20.00

Served with Mixed Nuts, Dried Fruits and Crackers

Antipasto Trio - \$25.00

3 Types of Ham Consisting of Salami, Coppa, Prosciutto

Iberico Pata Negra - \$38.00

48 months aged, 75grams

Cheese Platter - \$38.00

Served with Mixed Nuts, Dried Fruits and Crackers
Brie, Cambozola, Parmigiano

Mixed Platter - \$30.00

Served with Mixed Nuts, Dried Fruits and Crackers
Cambozola, Parmigiano, Spanish Ham aged 18 months

DESSERTS

Lava Cake - \$5.50

Piping Hot Lava Cake Topped with Vanilla Ice Cream Drizzle in Chocolate Syrup

Japanese Gelato - \$4.50

Choice of Yuzu, Black Sesame or Red Bean Flavour,
Served with Red Bean and Nata de Coco

Custard Pudding - \$4.50

Custard pudding with Caramel Sauce

Weekly Cake (Small) - \$2.80

As per displayed in fridge

DRINKS

Canned Drinks - \$2.80

(Coke, Coke Zero, Sprite, Chrysanthemum Tea, Ice Lemon Tea)

PH Infinity Artesan Water - \$3.50

(Bottle Water 350ml)

Purete Sparkling Water - \$7.50

(Italian Sparkling Water 750ml)

A LA CARTE

Ngoh Hiang - \$10.00

Deep Fried Shrimp with Chicken or Pork mixture in Beancurd Skin
8Pcs

Cocktails Prawns - \$10.00

Prawns in Cocktail Sauce Served with Greens and Tomato

Prawn Paste Chicken - \$12.00

Chicken Wings Only, 8pcs, Marinated in Prawn Paste

Tortilla Butter Dip - \$12.00

Butter Prawn Dip, Mild Spicy Served with Tortilla Chips

Organic Tofu with Ikura - \$15.00

Organic Tofu served with Ikura, Bonito Flakes

Maro's Duck Liver - \$15.00

Pan Fried Duck Liver in Cranberry Sauce

Sambal Cuttlefish - \$16.00

Cuttle Fish in Sambal Sauce with Tomatoes, Onions and Capsicum
(Available in Black Pepper)

Butter Cuttlefish - \$16.00

Deep Fried Cuttle fish then tossed in homemade butter sauce
(Available in Prawns)

Chilli Crab Prawns - \$16.00

Fresh Prawns tossed in Maro's Signature Chilli Crab Sauce

Chilli Crab Combo - \$20.00

Everyone's favourite Chilli Crab Sauce Served with Golden Fried
Buns & Soft Shell Crab

Beef and Mushroom - \$20.00

Sauteed Beef in Black Pepper Sauce with Swiss Brown Mushroom

Wagyu Beef Cube - \$28.00

Premium Wagyu Beef Cube

BOTTLE BEERS

Asahi Super Dry - \$8.00/Bottle

(Bucket of 5 Bottles @ \$35.00)

Heineken - \$8.00/Bottle

(Bucket of 5 Bottles @ \$35.00)

Corona Extra - \$8.00 /Bottle

(Bucket of 5 Bottles @ \$35.00)

COFFEE & TEAS

Hot

Espresso (2oz) - \$4.00

Cafe Macchiato (2oz) - \$4.00

Long Black (8oz) - \$4.00

Americano (8oz) - \$4.00

Cappuccino (8oz) - \$5.00

Flat White (8oz) - \$5.00

Matcha Latte (8oz) - \$5.00

Latte (12oz) - \$5.50

Mocha (8oz) - \$5.00

Caramel Macchiato (12oz) - \$6.00

Iced

Iced Long Black - \$4.00

Iced Americano - \$4.00

Iced Cappuccino - \$5.00

Iced Latte - \$5.00

Iced Matcha Latte - \$5.00

Iced Mocha - \$5.50

Iced Caramel Macchiato - \$5.50

Mocha Frappe - \$5.50

Caramel Frappe - \$5.50

Colonial Breakfast - \$4.50

Assam and Ceylon Black Tea

Pandan Earl Grey - \$4.50

Black Tea, Bergamot, Blue Corn Flower and Pandan Leaves

Tigress Mint - \$4.50

*Peppermint, Verbena and Lemon Peel
100% Caffeine- Free*

Jibun Sencha - \$5.00

Japan Green Tea

Iron Goddess - \$5.00

China Oolong Tea

Chamomile Lavender Tea - \$5.00

Chamomile Flowers, Lavender and Marigold

Others

Hot Chocolate - \$4.00

Hot Chocolate with Milk

Honey Lemon - \$4.00

Pure Honey with Lemon

Coke Float - \$4.00

Classic Coke with Topped with Vanilla Ice Cream

Cranberry Ice-Blended - \$4.00

Ice Blended Cranberry Juice served with Lime