



REIMAGINED FRENCH CLASSICS

INSPIRED BY THE TIMELESS ELEGANCE OF MARBLE, MARMO BISTRO
INVITES YOU TO SAVOUR THE BEAUTY OF CLASSIC FRENCH FARE.

OUR SEASONAL MENU HIGHLIGHTS HONEST, CAREFULLY SOURCED
INGREDIENTS—FEATURING THE FINEST MEATS, FRESHEST SEAFOOD.
WITH THE WARMTH OF A NEIGHBOURHOOD BISTRO, MARMO IS THE
PERFECT PLACE TO GATHER WITH FRIENDS AND FAMILY AROUND A
COSY TABLE.

La Dégustation

Entrées TO SHARE

SARDINES FUMÉES

Smoked Spanish Sardines, Tomato Butter, Croutons

FOIE GRAS TORCHON

Homemade Duck Liver Terrine, Figs Chutney, Toasted Sourdough

SALADE LYONNAISE

Poached Egg, Frisée Lettuce, Crispy Pork Rillon, Chicken Liver, Black Pepper Vinaigrette

Billecart-Salmon, Brut Reserve NV

Entremises

GRATINÉE À L'OIGNON

Gratinated Onion Soup, Gruyère & Comté Cheese

Pattes-Loup, Chablis, Burgundy 2022

Les Plats

CABILLAUD BONNE FEMME

Roasted Black Cod, Champignon de Paris, Chablis, Fine Herbs, Rice Pilaf

OR

FILET DE BOEUF AU POIVRE

Beef Tenderloin, Black Peppercorn, Cognac, Natural Jus, Hand-Cut Potato Fries

Domaine Armand Heitz, Bourgogne 2023

Dessert

CRÈME BRÛLÉE

Burnt Vanilla Custard

Henri Giraud Ratafia Champenois

988 PER PERSON

398 PREMIUM WINE PAIRING

 SUSTAINABLE

 VEGETARIAN

 VEGAN

This menu is not eligible for any offers & discounts. Kindly note that the set menu is required for the entire table.
If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order.

All prices are in HKD and subject to 10% service charge.

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change.