

The Mars Bar

DINNER MENU

MAINS

MARS Wagyu Ribeye with In-House Sauce 	34
Phoenix wagyu ribeye 200g, micro-greens salad, in-house sauce	
Grilled Salmon with Thyme Citrus Sauce	25
Cured salmon, asparagus, lemon, herb oil, micro-greens salad, citrus sauce	
Chicken Ballotine with Alfredo Sauce	28
Chicken thigh, truffle paste, mixed mushroom, coral tuile	
Wagyu Burger with Fries and Mesclun Salad 	24
Beetroot soft bun, wagyu patty, tomato, caramelised onion, parmesan, mesclun salad	
Fish Burger with Fries and Mesclun Salad	22
Beetroot soft bun, breaded barramundi, egg, tar tar, parmesan, light spices, mesclun salad	
MARS Salad with Smoked Duck or Burrata 	18 / 22
Mesclun salad, raddish, pickled onion, cherry tomatoes, sesame, apple cider vinaigrette	
Tomato Stracciatella with Sourdough	22
Burrata, assorted tomatoes, microgreens, toasted sourdough	

PIZZA

Napolitana	22
Fior di latte julienne, confit gralic tomato sauce, basil, freshly grated parmesan, maldon sea salt	
Pepperoni	22
Salchichon, tomato sauce, dried oregano, spicy honey, fior di latte julienne	
Parma Ham	26
fior di latte julienne, tomato sauce, parma ham, rocket, balsamic glaze, grated parmasan, maldon sea salt	
Truffle Onsen Egg	24
fior di latte julienne, shitake, morell, organic onsen egg, freshly sliced parmesan	

DESSERT FRESHLY BAKED

Brownie Tiramisu Basque Cheesecake	12 / 14
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SIDES

Mushroom Soup with Bread 	14
Chicken Karaage with Devilled Chilli Mayo 	16
Grilled Sausage with Devilled Chilli Mayo	16
Dory Fish Fingers with Tar Tar Sauce	16
Breaded Calamari with Garlic Mayo	16
Nachos with Guacamole & Beetroot Hummus	16
Truffle Fries with Grated Cheese and Garlic Mayo	14
Crispy Fries with Garlic Mayo	12
Lightly Spiced Peanuts / Spicy Chilli Peanuts 	6
Wagyu Beef Cubes	23
Grilled Octopus Leg with Microherbs	23
Sakoshi Bay Oysters 3pc / 6pc	13 / 23

PASTA

Creamy Truffle Alfredo 	26
Shitake, morell, truffle pate, muschroom powder, organic onsen egg, freshly sliced parmesan	
Spicy Tiger Prawn Aglio Olio 	22
Garlic, butter, tiger prawn, chill, baby basil, dried chilli julienne	
Tiger Prawn Aglio Olio	22
Garlic, butter, tiger prawn, baby basil, oregano, basil leaf, olive oil	
Scallop Pesto VEGAN OPTION AVAILABLE	24
Pan seared scallops, sundried tomato, pine nuts, microgreens, herbaceous pesto, olive oil	

DRAFT BEER

Asahi Super Dry	14
Asahi Black Kuronama	14
Pure Blonde	14
Fuller's Black Cab Stout	14

HIGHBALL

Asahi Taruhai Club Chuhai	14
1800 Reposado Highball	16
1800 Coconut Mojito	16
Refresher Boozde Highball	16

HOUSEPOUR WINES

Man Skaapveld Shiraz RED	14
Piccini Costa Toscana Rosso RED	14
Man Chenin Blanc WHITE	14
Piccini Vermentino Costa Toscana WHITE	14
Piccini Prosecco Venetian Rose SPARKLING	14
Torpez Bravade ROSE	16

COCKTAILS

TMB - The Martian Booze	20
Garden Elixir	20
Take It Easy	20
Sweet Irish	20
Artichoke Hold	20
Singapore Sling	20
1800 Blanco Paloma	20
Frozen Lime Margarita	20
Old Fashioned	20
Negroni	20
Espresso / Classic Martini	20
Mojito	20
Aperol Spritz	20
Long Island Tea	20

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For reservations : contact@themarsbar.sg | +65 9618 1013