

Savour the subtle  
*joys of life*

*Mara.*

@mara\_hk

# A la carte

## Starters

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### Corn Ribs 88

Cajun, Feta Cream

### Butter Mushroom 88

Cauliflower Purée, Seeds, Spiced Butter

### Pumpkin Fritter 98

Cauliflower Purée, Za'atar

### Mortadella Sandwich 128

Pistachio Mortadella, Whipped Mascarpone, Aji Dressing

### Jerk Chicken Bite Skewer 118

Grape Salsa, Aji Dressing, Pickles, Seeds

### Fried Tripe 128

Herb Salt, Feta Cream

### Scallop Crudo 148

Grape Salsa, Salsa Macha, Pickle Watermelon Radish, Coconut Broth

### Shrimp Toast 128

Seeds, Kimchi Mayo, Pickles

## Mains

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### Shrimp Strozzapreti 168

Homemade Bisque

### Duck Chorizo Rice 168

Duck Ragu, Italian Parsley

### Sage Butter Cavateli 188 🍷

Sausage Ragu, Parmesan Cheese

### Steak in Beef Broth 228

Ribeye, Fries

### Octopus Juicy Rice 268

Homemade Bisque, Feta Cream



## Sides

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Fries 68

Padrón Peppers 68

House Salad 68

Whipped Ricotta with Focaccia 58

## Desserts

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Lemon Garden 98

Lemon Curd, Housemade Tart, Strawberry, Pistachio

Banana Bread Tiramisu 118

Banana Bread, Coffee Liqueur, Mascarpone Cream, Orange Compote

Poached Pear 118

Earl Grey Cream, Almond Crumble, Osmanthus, Honey

*Mara.*

Savour the subtle *joys of life*

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

Please let us know if you have any food allergies.

Corkage Fee HK\$200/Bottle, Cake Cutting Fee HK\$180/Cake



# Lunch Set

## Starter

### House Salad

Aji Dressing, Parmesan Cheese

### Corn Ribs

Cajun, Feta Cream

### Shrimp Toast

Seeds, Kimchi Mayo, Pickles

### Whipped Ricotta with Focaccia

Honey Ricotta

### Jerk Chicken Bite Skewer

Grape Salsa, Aji Dressing, Pickles, Seeds

## Main

### Mushroom Pappardelle

Butter Sauce, Italian Parsley, Parmesan Cheese

### Duck Ragu Pappardelle

Italian Parsley, Parmesan Cheese

### Shrimp Strozzapreti

Homemade Bisque

### Steak in Beef Broth +38

Ribeye, Fries

### Octopus Juicy Rice +58

Homemade Bisque, Feta Cream

## Dessert

### Lemon Tiramisu

Lemon Curd, Dacquoise, Strawberries, Almond Crumble

### Chocolate Banana Tart

Vanilla Cream, Nuts

## Drink

Hot Tea, Black and White Coffee

Iced +\$5

All other drinks \$20 discount on original price

3 Courses

(Select One Starter, Main & Drink Each) \$238

4 Courses

(Select One Starter, Main, Drink & Dessert Each) \$268

Lunch set available weekdays only, excluding public holidays.

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

Please let us know if you have any food allergies.





# Cocktails

## Cocktail

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| <b>Strawberry Fizz</b><br><i>Rose Wine, Campari, Strawberry</i>                                       | 118 |
| <b>Floral Refresher</b><br><i>Rosemary infused Hendricks Gin, Elderflower,<br/>Housemade Cucumber</i> | 138 |
| <b>Hot Pumpkin Pie</b><br><i>Gold Rum, Frangelico, Angostura, Pumpkin,<br/>Cinnamon Brown Sugar</i>   | 128 |
| <b>Pineapple Sour</b><br><i>White Rum, Pineapple, Yoghurt, Lemon</i>                                  | 128 |
| <b>Frozen Rose</b><br><i>Calamansi Gin, Sweet Vermouth, Rose, Lychee</i>                              | 128 |
| <b>Espresso Martini</b><br><i>Vodka, Coffee Liqueur, Espresso</i>                                     | 138 |

## Mocktail

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|---|-----|
| <b>Coconut Spice</b><br><i>Coconut Water, Seedlip Spice, Lemon, Elderflower</i> | 118 |
| <b>Gardeners</b><br><i>Cranberry, Earl Grey, Peach Tea, Lemon</i>               | 98  |
| <b>Wake Up</b><br><i>Orange, Pineapple, Lemon, Grenadine</i>                    | 98  |
| <b>Virgin Mojito</b><br><i>Lime, Mint Leaves</i>                                | 88  |



# Wine list

## Red

	By Glass	By Bottle
<b>Château Odilon Peyre-Lebade</b> <i>2020, Bordeaux, France</i>	100	380
<b>Ministry of Cloud Shiraz</b> <i>2023, McLaren Vale, Australia</i>	120	420
<b>Domaine Drouhin Roserock Pinot Noir</b> <i>2023, Oregon, United States</i>	160	580
<b>Pitticco Migale Riserva</b> <i>2021, Friuli, Italy</i>	/	900

## White

	By Glass	By Bottle
<b>Nautilus Sauvignon Blanc</b> <i>2024, Marlborough, New Zealand</i>	90	350
<b>Stellenrust Barrel Fermented Chenin Blanc</b> <i>2023, Stellenbosch, South Africa</i>	110	440
<b>Markus Molitor Alte Reben Riesling Trocken</b> <i>2022, Mosel, Germany</i>	130	480
<b>Bruno Colin Bourgogne Hautes Cotes de Beaune Blanc</b> <i>2021, Burgundy, France</i>	/	780

## Champagne

	By Glass	By Bottle
<b>Devaux Grande Réserve Brut</b> <i>Bar-sur-Seine, Côte des Bar</i>	140	680
<b>Bollinger Special Cuvée</b> <i>Aj, Vallée de la Marne</i>	180	800
<b>Philippe Lancelot Cramant Extra Brut Grance Cru</b> <i>2018, Cramant, Côte des Blancs</i>	/	1,400

