

À La Carte

Mara.
Savour the subtle joys of life

Starters to Share



Corn Ribs 88
Cajun, Lime

Jerk Chicken Bite Skewer 118
Grape Salsa, Aji Dressing, Pickles, Seeds

Smoked Salmon Plate 98
Ricotta, Sumac, Pickled Mustard Seeds

Tripe in White Wine Sauce 98
Potato, Salsa Verde

Scallop Crudo 148
Tomato Salsa, Herb Oil, Pickles, Citrus Dressing

Shrimp Toast 128
Seeds, Kimchi Mayo, Pickles

Mushroom Mousse 88
Pickles, Sourdough

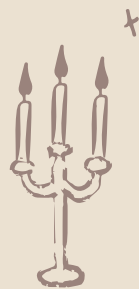
Grilled Broccoli 68
Salsa Macha, Nuts

House Salad 68
Almond, Parmesan, Aji Dressing

Whipped Ricotta with Sourdough 58
Honey

Fries 68
Kimchi Mayo

Padrón Peppers 68



Mains



Shrimp Strozzapreti 168 🌿
Homemade Bisque

Sage Butter Cavatelli 168 🌿
Sausage Ragu, Parmesan

Duck Chorizo Rice 168
Duck Ragu, Hazelnut, Italian Parsley

Scallop Rice 188
Spinach Sauce, Salsa Verde

Octopus Juicy Rice 268
Homemade Bisque, Feta Cream

Grilled Prawns (3 pcs/168, 5 pcs/238)
Hummus, Salsa Verde

Grilled Fish of the Day 228
Potatoes, Herby Cream Sauce

Steak in Beef Broth 248
Ribeye, Fries



Desserts



Knafeh 98
Baked Kadaif, Ricotta, Orange Blossom, Pistachio

Caramel Flan 88
Vanilla Cream

Nama Chocolate 128
Passionfruit, Blood Orange, Vanilla Cream

Mangosteen Sorbet 78
Seasonal Limited



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



Available Everyday

\$238 Per Person

Choose 1 from each section

Starter

Corn Ribs

Cajun, Lime

Jerk Chicken Bite Skewer

Grape Salsa, Aji Dressing, Pickles, Seeds

Smoked Salmon Plate

Ricotta, Sumac, Pickled Mustard Seeds

Mushroom Mousse

Pickles, Sourdough

House Salad

Almond, Parmesan, Aji Dressing

Shrimp Toast +28

Seeds, Kimchi Mayo, Pickles

Main

Duck Ragu Casareccia

Italian Parsley, Parmesan

Shrimp Strozzapreti

Homemade Bisque

Sage Butter Cavatelli

Sausage Ragu, Parmesan

Mushroom Rice

Spinach Sauce, Salsa Verde, Almond, Parmesan

Steak in Beef Broth +48

Ribeye, Fries

Octopus Juicy Rice +58

Homemade Bisque, Feta Cream

Dessert

Panna Cotta +38

Passionfruit, Blood Orange

Madeleine with Vanilla Ice Cream +48

Drink

Includes Hot Tea, Black or White Coffee

Iced +\$5

\$30 Discount on all other drinks

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Dinner Set

Available Everyday

\$428 Per Person

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Starters for the Table

Tomato Cucumber Salad

Feta Cheese, Citrus Dressing

Corn Ribs

Cajun, Lime

Mushroom Mousse

Pickles, Sourdough

Jerk Chicken Bite Skewer

Grape Salsa, Aji Dressing, Pickles, Seeds

Choose Your Main

Beef Ragu Rigatoni

Parmesan

Nduja Ragu Strozzapreti 🍝

Pork Ragu, Cream Sauce, Parmesan

Steak in Beef Broth +48

Ribeye, Fries

Mushroom Rice

Spinach Sauce, Salsa Verde, Almond, Parmesan

Grilled Fish of the Day +38

Potatoes, Herby Cream Sauce

Octopus Juicy Rice +58

Homemade Bisque, Feta Cream

Choose Your Dessert

Knafeh

Baked Kadaif, Ricotta, Orange Blossom, Pistachio

Caramel Flan

Vanilla Cream

Choose Your Drink

House Wine 78

Sparkling, Red, White

Mocktail 78

Cocktail 88

Mix, Match & Sip 228

Pick your favourite 3 glasses to pair with your courses.

House wines, mocktails & cocktails included.

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Sparkling

	By Glass	By Bottle
Pere Ventura Organic Reserva Brut, Spain <i>Smooth, Fruity</i>	95	380
Adriano Adami Prosecco Brut, Italy <i>Sharp, Crisp</i>	110	480
Bollinger Special Cuvée, France <i>Soft, Smooth, Dense</i>	/	800

Red

	By Glass	By Bottle
Ministry of Cloud Shiraz, Australia <i>Medium, Rich</i>	110	380
Pittico Schioppettino di Prepotto, Italy <i>Light, Fruity, Easy-going</i>	120	420
J. Lohr Seven Oaks Cabernet Sauvignon, United States <i>Light, Berries, Juicy</i>	160	580
Domaine Henri Boillot Bourgogne Pinot Noir, France <i>Full, Intense</i>	/	880

White

	By Glass	By Bottle
Nautilus Sauvignon Blanc, New Zealand <i>Dry, Fruity, Light</i>	90	350
Alheit Vineyards Hereafter Here Chenin Blanc, South Africa <i>Citrus, Crisp</i>	110	440
Markus Molitor Alte Reben Riesling Trocken, Germany <i>Sweet, Medium</i>	130	480
Domaine François Carillon Bourgogne Cote d'Or Chardonnay, France <i>Fruity, Medium</i>	/	780



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Cocktail

Strawberry Fizz <i>Rose Wine, Campari, Strawberry</i>	118
Floral Refresher <i>Rosemary infused Hendricks Gin, Elderflower, House-made Cucumber Water</i>	138
Jade Tropics <i>White Rum, Pineapple, Pandan, Lemon, Coconut Milk (Milk-Wash)</i>	128
Oriental Rose Elixir <i>Gin, Rose, Ginseng, Lychee, Oolong Tea, Lemon</i>	138
Passionfruit Tango <i>Tequila, Passionfruit, Black Pepper, Peach, Jasmine Tea</i>	128
Imperial Whisper <i>Vodka, Star Anise, Licorice, Osmanthus, Cinnamon, Brown Sugar, Lemon</i>	138

Mocktail

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

Coffee & Others

	Hot	Iced
Black <i>Espresso, Americano</i>	40	45
White <i>Latte, Flat White, Cappuccino, Piccolo, Mocha</i>	45	50
Espresso Tonic	/	55
Tea <i>English Breakfast, Earl Grey, Ginger & Orange Black, Caramel Apple Rooibos</i>	50	/
Still Water <i>Antipodes Still Water</i>	/	68
Sparkling Water <i>Antipodes Sparkling Water</i>	/	68

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Happy Hour

5pm - 6pm only



Double Your Combo (On Us!)

Choose any 2 drinks + 2 snacks for the price of 1.

Choose your Happy Hour Combo!

Sparkling

Pere Ventura Organic Reserva Brut, Spain 95
Smooth, Fruity

Adriano Adami Prosecco Brut, Italy 110
Sharp, Crisp

Red

Ministry of Cloud Shiraz, Australia 110
Medium, Rich

Pitticco Schioppettino di Prepotto, Italy 120
Light, Fruity, Easy-going

J. Lohr Seven Oaks Cabernet Sauvignon, United States 160
Light, Berries, Juicy

White

Nautilus Sauvignon Blanc, New Zealand 90
Dry, Fruity, Light

Alheit Vineyards Hereafter Here Chenin Blanc, South Africa 110
Citrus, Crisp

Markus Molitor Alte Reben Riesling Trocken, Germany 130
Sweet, Medium

Cocktail

Strawberry Fizz	118
<i>Rose Wine, Campari, Strawberry</i>	
Floral Refresher	138
<i>Rosemary infused Hendricks Gin, Elderflower, House-made Cucumber Water</i>	
Jade Tropics	128
<i>White Rum, Pineapple, Pandan, Lemon, Coconut Milk (Milk-Wash)</i>	
Oriental Rose Elixir	138
<i>Gin, Rose, Ginseng, Lychee, Oolong Tea, Lemon</i>	
Passionfruit Tango	128
<i>Tequila, Passionfruit, Black Pepper, Peach, Jasmine Tea</i>	
Imperial Whisper	138
<i>Vodka, Star Anise, Licorice, Osmanthus, Cinnamon, Brown Sugar, Lemon</i>	

Mocktail

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

Snacks 68

Corn Ribs	House Salad
Smoked Salmon Plate	Grilled Broccolini
Fries	Mushroom Mousse with Sourdough
Padrón Peppers	Whipped Ricotta with Sourdough