

MARU Japanese Restaurant

Icon Village 12 Gopeng Street, #01-05 To 11, Singapore 078877

T: (65) 6327 1123 | 9757 2219 | F: (65) 6225 8918

E: info@marusg.com | W: marusg.com

MARU CORPORATE / PRIVATE EVENT

CANAPES & SET COURSE MENU

2018



FOOD & DRINK



ABOUT US

MARU seamlessly crafts Japanese modern cuisine to create beautiful dishes in an unforgettable setting.

Embracing quality and productive perfection, MARU's witty sensuality is translated into sharing plates of over-the-top character sushi rolls. She pride herself in viral signature dishes like the White Tuna Tataki and Truffle Wagyu Don. Whether you're looking for an eatery with friends and family, to have a relaxing solitary dinner after work, or for your quarterly company gatherings and networking sessions, MARU continuously strives to create dishes that are second to none .

Besides our stellar array of tantalizing Japanese culinary delights, MARU offer a full bar with myriad list of drinks from draft beer, fine Italian wines to premium whiskeys and sake, leaving you wanting for more and spoilt for choices.

Forget about boundaries and experience the unreserved openness of youth with pop music, unbounded sparks of energy and liveliness at MARU.

OUR LOCATION

Conveniently nestled in Singapore's Central Business District, Tanjong Pagar.

MARU is an 80-seater restaurant with Modern Rustic Interior that is an outright stunner.





THE PERFECT VENUE FOR

Corporate & Private Events

Client Appreciation, Networking, Company D&D, Company Gatherings, Employee Appreciation, Company Product Launches, Workshops, Private events such as Birthday Parties, Bridal Showers, Wedding Solemnizations, Graduation Ceremony and etc "You Name it"

CAPACITY

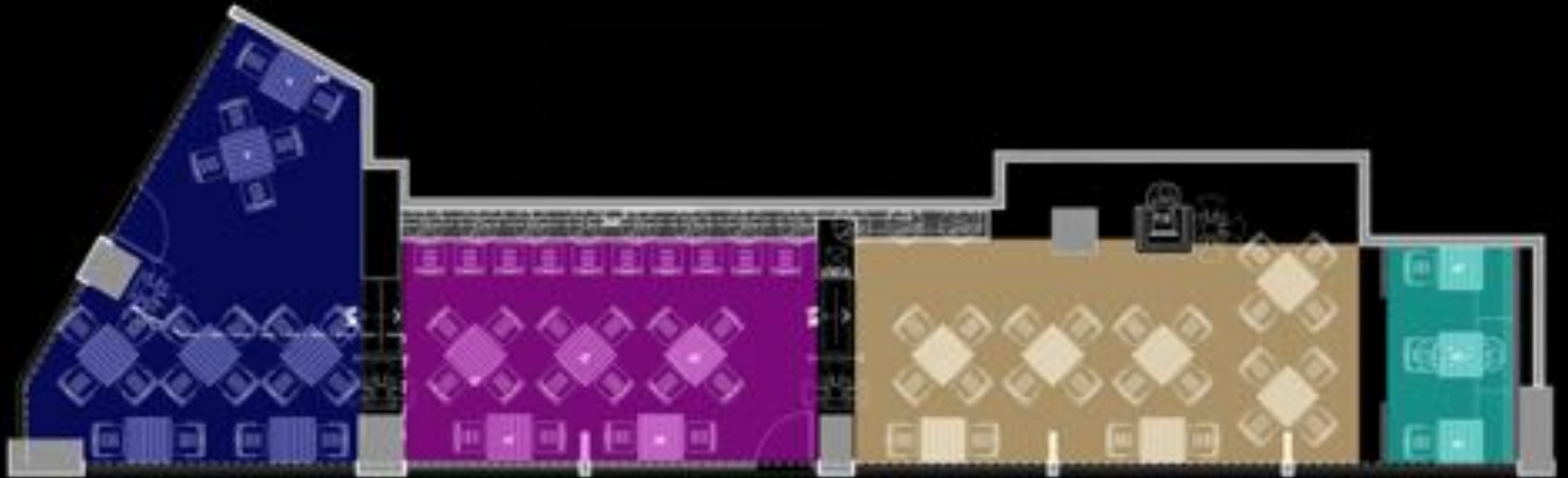
Seating Capacity 80 Seats

Standing Capacity 150 pax

TYPES OF MENUS

Canapés, Set-Course Meal, Free-Flow Drinks

MARU FLOOR PLAN



ESTIMATED AREA: 1500 SQ FT

- SECTION A
- SECTION B
- SECTION C
- VIP AREA

CANAPES A

5 Food Delights at \$60⁺⁺ per pax

Truffle Fries

(Served with Parmesan Cheese, Parsley and Sea Salt)

Tuna Tataki with Whole Grain Mustard

(Seared Tuna Served with Whole Grain Mustard Sauce)

Ume Shiso Kurage

(Marinated Jelly Fish With Plum & Ooba Leaves)

Enoki Bacon

(Grilled Golden Mushroom Wrapped with Bacon)

Aburi Spicy Ebi Fry Roll

(Deep-Fried Breaded Prawn Sushi Roll)

CANAPES B

6 Food Delights at \$80⁺⁺ per pax

Baked Mentaiko Potato Cheese Salad

(Cod Roe, semi-mashed Potatoes Salad)

Truffle Chawanmushi

(Steamed Egg with Salmon Roe and Truffle)

Salmon Nanban

(Deep-Fried Salmon Marinated in Spicy Soy Sauce)

Smoked Duck with Grape Sauce

(Pan-seared Duck Breast with Grape Sauce Vinaigrette)

Tsukune

(Charcoal-Grilled Japanese Chicken Meatball)

Anago Foie Gras Roll

(Sea Eel and Pan-Seared Foie Gras Glazed with Red-Wine Plum Sauce, Balsamico Mayonnaise, Truffle, Teriyaki, Cucumber, Avocado, Tenkatsu Sushi Roll)

CANAPES C

8 Food Delights at \$100⁺⁺ per pax

Vegetarian Roll

(Radish, Japanese Pickles, Avocado, Cucumber and Shiso; Sushi Roll)

Kani Miso

(Baguette Dipped in Crab Roe Sauce)

Beef Carpaccio

(Seared Sliced-Beef with Ponzu Dressing, Truffle, Tobiko)

Unagi Su

(Grilled Japanese Eel with Sweet & Sour Vinegar)

Iberico Pork Jowl Kara Miso Yaki

(Grilled Pork Jowl with Spicy Miso Sauce)

Tori Karaage Citrus Tartar

(Deep-Fried Chicken with Citrus-Infused Mayonnaise Sauce)

Kaki Fry with Uni Miso Sauce

(Deep-Fried Breaded Oyster with Sea Urchin Miso Sauce)

Sakura Ebi Angel Hair Pasta

(Stir-Fried Japanese Shrimp, Shio Kosho, Truffle; Served Chilled)

All Course Packages Above Includes Free Flow Of Beverage for 120 Minutes
(Draft Beer, House Red & White Wine, House Sake, Gin/Vodka, Highball, Soft Drinks)

8 COURSE DELIGHT – SET A

\$80++ per pax

3 Kinds Appetizer

Fugu Mirin Boshi | Tatami Iwashi | Ei Hire
(Grilled Puffer Fish, Sardine Sheets, Stingray Fins)

Beef Carpaccio

(Seared Sliced-Beef with Ponzu Dressing, Truffle, Tobiko)

Shirauo Isobe Age

(Deep-Fried White Bait with Matcha Sauce)

Sashimi Salad

(Assorted Sashimi and Seaweed Salad with Wasabi Dressing)

Iberico Pork Loin Moro Miso Yaki

(Charcoal-Grilled Pork Loin with Barley Miso Sauce)

Unagi Scallop Don

(Flame Seared Scallop, Grilled Eel with Flavoured Sushi Rice)

Asari Miso Soup

(Japanese Clams in Miso Broth)

Dessert of The Day

(Chef's Choice)

9 COURSE DELIGHT SET- B

\$100++ per pax

Shiromi Yukke

(Fresh White Fish with Spicy Soy Sauce and Cashew Nuts)

Tuna Tataki Salad

(Seared Tuna Served with Whole Grain Mustard Sauce)

Aburi Hotate Carpaccio

(Seared Scallop Served with Citrus Soy Sauce)

Ikura Truffle Chawanmushi

(Steamed Egg with Salmon Roe, Truffle)

Sashimi 5 Kinds

(Sashimi Platter of The Day)

Iberico Pork Loin Moro Miso Yaki & Pork

Jowl Kara Miso Yaki

(Charcoal-Grilled Pork Loin with Barley Miso & Charcoal-Grilled Pork Jowl with Spicy Miso)

Beef Cube Don

(Garlic Fried-Rice, Stir-Fried Beef Cubes with Red-Wine Sauce)

Asari Miso Soup

(Japanese Clams in Miso Broth)

Dessert of The Day

(Chef's Choice)

VEGETARIAN COURSE MEAL

\$70++ per pax

3 Kinds Appetizer

Kyuri Bainiku | Tamago Yaki | Edamame
(Plum Sauce with Cucumber, Grilled Japanese Omelette, Japanese Soybeans)

On Salad

(Warm salad, Long Cabbage, Eggplant, Shitake Mushroom, Shishito)

Yasai Kushiyaki

(Assorted Grilled Vegetables on stick)

Tofu Steak

(Tofu Topped with Mushroom and Tomato Sauce)

Truffle Angel Hair Pasta

(Chilled Truffle Angel Hair Pasta Topped with Truffle Slices)

Dessert of The Day

(Chef's Choice)

All Course Packages Above Includes Free Flow Of Beverage for 120 Minutes
(Draft Beer, House Red & White Wine, House Sake, Gin/Vodka, Highball, Soft Drinks)

VENUE

Address Icon Village, 12 Gopeng Street,
#01-05 - 11, Singapore 078877

Contact T: (65) 6327 1123
H: (65) 9757 2219
F: (65) 6225 8918

Email info@marusg.com

Opening Hours Mon - Fri, Sat : 11:30am - 11pm
(Last Order 45 min before closing)
We are closed on Sun.

Website www.marusg.com

Facebook @marusgdinebar

Instagram #marusg

