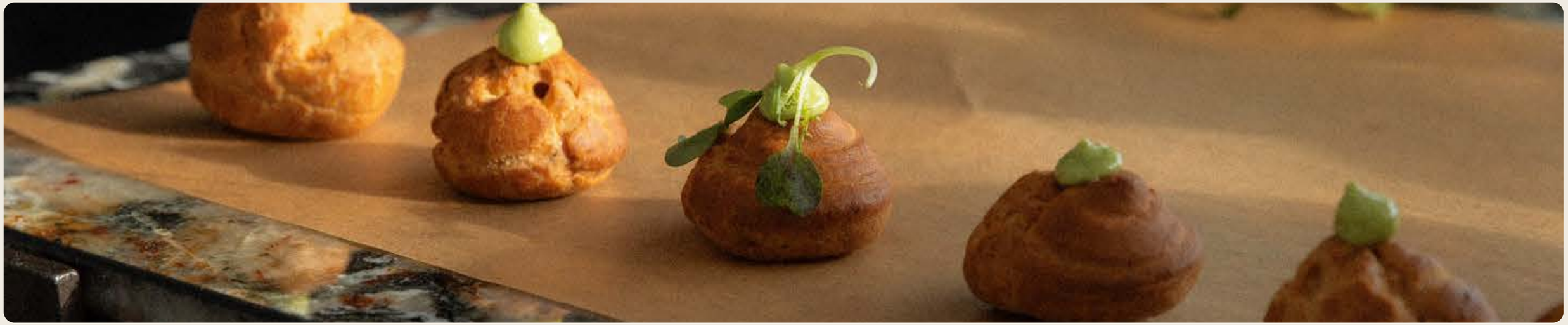
Marquet

SAMPLE MENU





01 Korean

Gochujang & Sesame

Proteins	Gochujang-glazed chicken thigh · Tamari bulgogiflank steak
Vegetarian	Gochugaru-roasted crispy tofu
Base	Scallion-ginger rice
Toppings	Kimchi, pickled cucumber, sesame spinach, charred broccolini, shiitake, napa cabbage, carrot, watermelon radish, mayak eggs (overnight soy-cured), scallions.
Sauces	Gochujang-glazed chicken thigh · Tamari bulgogiflank steak
Accents	Gochujang-glazed chicken thigh · Tamari bulgogiflank steak

02 Levantine

Saffron & Sumac

Proteins	Za'atar roast chicken · Spiced lamb kofta
Vegetarian	Shawarma-spiced cauliflower
Base	Saffron rice with currants and herbs
Toppings	Persian cucumber, blistered tomatoes, pickled turnips, roasted eggplant, charred peppers, kalamata olives, whipped feta, sumac onion, parsley and mint, little gem
Sauces	Herbed tahini dressing · Amba
Accents	Pomegranate seeds · Crispy za'atar chickpeas

03 Mexican

Charred Corn & Lime

Proteins	Chipotle-lime chicken · Citrus carne asada
Vegetarian	Achiote mushroom al pastor
Base	Cilantro-lime rice
Toppings	Charred corn, black beans, pico de gallo, romaine, pickled red onion, avocado, roasted poblano, radish, cotija, pickled jalapeños
Sauces	Tomatillo salsa verde · Chipotle crema
Accents	Crispy tortilla strips · Tajín



04 Japanese — Miso & Yuzu

Proteins	Tamari chashu pork · Tamari-ginger teriyaki chicken
Vegetarian	Miso-roasted eggplant
Base	Chilled buckwheat soba (gluten-free)
Toppings	Edamame, cucumber, avocado, marinated shiitake, red cabbage, carrot ribbons, pickled ginger, daikon, wakame, scallions
Sauces	Yuzu ponzu · Spicy Kewpie mayo
Accents	Furikake · Crispy shallots

05 Vietnamise — Lemongrass & Mint

Proteins	Lemongrass chicken · Shaking beef
Vegetarian	Five-spice glazed tofu
Base	Chilled rice vermicelli
Toppings	Pickled daikon and carrot, cucumber, bean sprouts, butter lettuce, Thai basil, mint, cilantro, red cabbage, jalapeño, charred scallions
Sauces	Nước chấm · Sriracha-lime aioli
Accents	Rice paper crackers · Chili-lime mango

06 Italian — Rosemary & Lemon

Proteins	Lemon-oregano chicken · Rosemary steak tagliata
Vegetarian	Chickpea panisse, herbed white beans
Base	Crispy rosemary smashed potatoes
Toppings	Arugula, shaved fennel, roasted tomatoes, marinated artichokes, roasted peppers, Castelvetrano olives, charred zucchini, garlic broccolini, Parmigiano, pickled shallots
Sauces	Lemon-capervinaigrette · Nut-free basil pistou
Accents	Lemon gremolata · Calabrian chili oil