

The Marco Polo Kitchen

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A family themed restaurant that focuses on great value with a hearty menu (no pork, no lard) that combines the best of Italian and Asian favourites... It's a culinary adventure that needs to be experienced.

Set Sail with us... The Marco Polo Kitchen is set to open its doors and bring you along for an epic gastronomic adventure that combines the best of both worlds – Italian and Asian; chronicling the travels of Marco Polo.

Our journey begins with the growing affluence of the Johor Bahru population where the younger generation's palate was mainly western while the older generation still loved the local fare. We decided that it was time to 'shake up' the F&B industry with our concept of a place that serves good quality food at great value in a great ambience and most of all, 'passionate service' which is lacking in Johor Bahru. The Marco Polo Kitchen was conceived, combining the best of both worlds of Italian and Asian cooking, paying homage to Marco Polo who voyaged across vast distances, bringing knowledge, culture and taste to our table.

The Marco Polo Kitchen is set to 'dock' in Bukit Indah, right in the heart of the Iskandar development of Johor, Malaysia.

The Marco Polo Kitchen's interior décor is conceptualised towards simplicity with a modern twist; with 'raw' finishing from ceiling to the floor with dusty grey and red stones, this creates a contemporary feel and sets the atmosphere for a culinary experience. The seating has been specially divided according to areas of dining, lounge and bar sitting that overlooks the entire outlet. In fact, patrons are encouraged to move from the dining area once they finish with their meal to the lounge area for their dessert or cakes or simply to chill out with their favourite drink in hand. It's all a part of the dining 'journey' of The Marco Polo Kitchen.

The focal point of The Marco Polo Kitchen has to be our most treasured area called 'the lab room' where all the delectable delights are prepared by our skilled staff in our state-of-the-art kitchen, headed by our Chef Daniel who has worked with prestigious hotels such as Raffles Hotel, Ritz Carlton and even sailed round the world with Holland America cruise for 5 years. Chef Daniel's culinary experience and passion will see him rolling out a myriad of mouth-watering handmade pizzas, fresh pastas, tempting steaks and the unmistakable sound of the 'noisy wok' of Asian favourites plus a whole lot more delicious surprises.

For dessert lovers, the Donata Dessert Bar (named after Marco Polo's wife) on the upper deck is a must visit. You can sit and see our Chef preparing crowd favourites such as classic waffles or crepe suzette. Or you can order your favourite homemade cakes and cookies or tantalising ice-cream delights. One thing for sure, you will be spoilt for choice!

On the upper deck is also where you'll probably find JB's first 'halal' bar! Called 1254 (twelve fifty four) the bar serves mocktails like Mojito, Margarita, Pina Colada and more. No alcohol means everyone from children to grandparents can enjoy these mocktails without worry. If you prefer,

there are also many full bodied Coffee blends of Barista standard that's sure to appeal to the coffee connoisseur.

The Marco Polo Kitchen plans to make a mark as THE place to dine and hang out with family and friends. Free wi-fi access keeps you connected to ensure you are socially connected to the digital world. Our selection of contemporary, chill out music will set the ambience and on sports night, our LCD screens will be showing live BPL matches or F1 races to keep the sports fan happy.

Come experience The Marco Polo Kitchen today. We are sure you'll come back for more!

Our Mission

To Provide A Wholesome Dining Experience with Excellent Food Quality and Service that Exceeds Customer Expectations, at the Best Value.

Our Value

To Keep It Simple, Enjoy Yourself, Give It Your All, Spread The Love, Think Fresh, Grow With Us.

Signature Dishes

Here are a selection of our signature dishes – destined to be crowd favourites and well loved by all.

1. Italian

Baked Calamari
Caesar Salad
Wild Cream Mushroom
Cheese Pizza
Mushroom Pizza
Angel Hair Prawn Aglio Olio
Linguine Vongole
Potato Gnocchi with Red Snapper
Pumpkin Ravioli
Club Sandwich
'BDC' – Bacon Double Cheese
Grill Tenderloin
Classic Fish & Chips
Red Snapper

2. Asian

Thai Salad
Chicken Wings
Nasi Goreng
Seafood Fried Rice
Beef Char Kway Teow
Mee Goreng Mamak

3. Dessert

Tiramisu

Banana Crepe Suzette

Bread & Butter Pudding

Coconut Custard

Thai Pancake

4. Beverages

Fruity Teas

Caramel Macchiato

Hazelnut Latte

Ice Mocha

Margaritas

Lychee Mojito

Oreo Milkshake

Horlicks Milkshake

Raspberry Yoghurt

Chocolate & Walnut Yoghurt