

SOUP

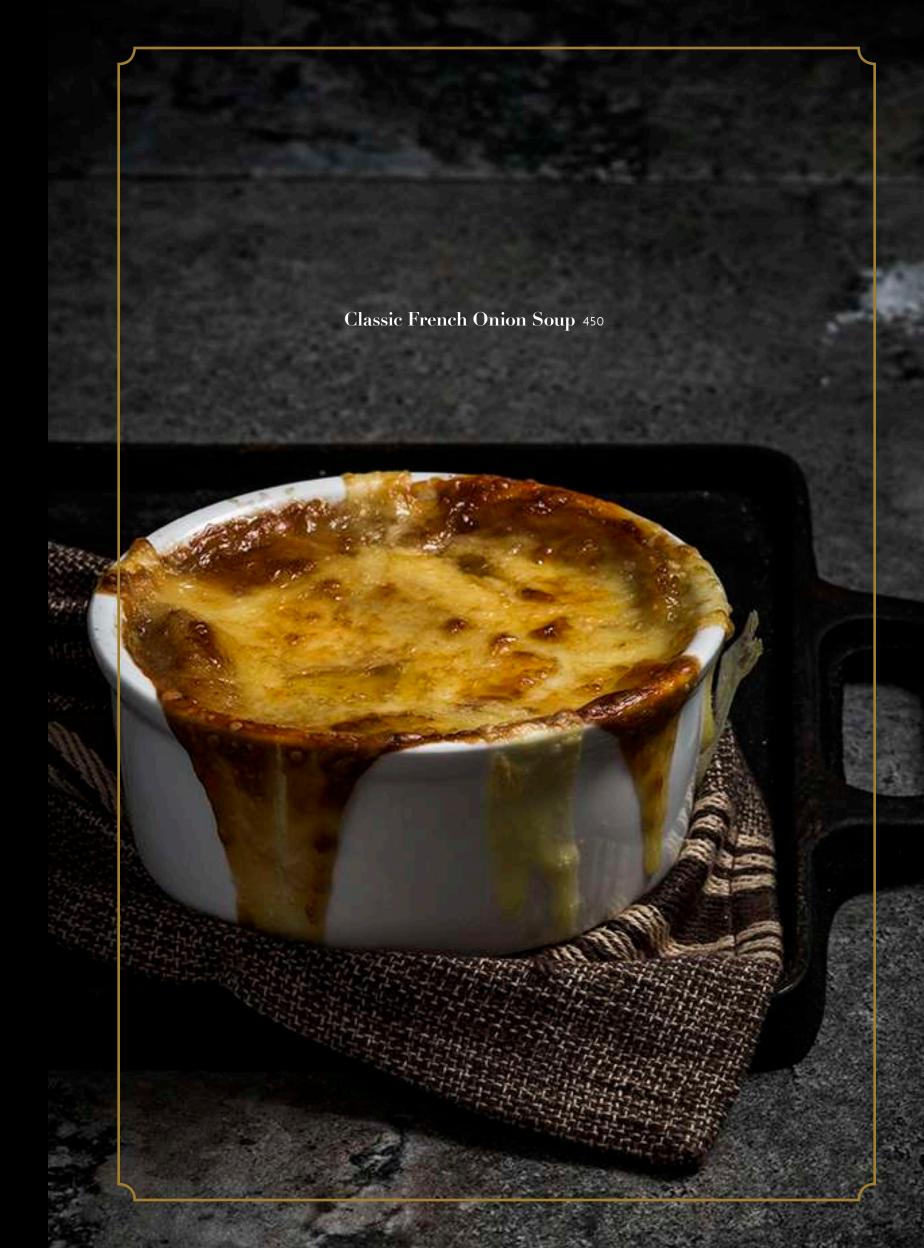


→ Pumpkin with Chestnut 375



♦ Vegetable Barley with Herbs 350





SALAD

Seared Pepper and Sesame Tuna 495

Grilled Tiger Prawns and Crispy Scallops with Tropical Fruits in Sesame Dressing 850

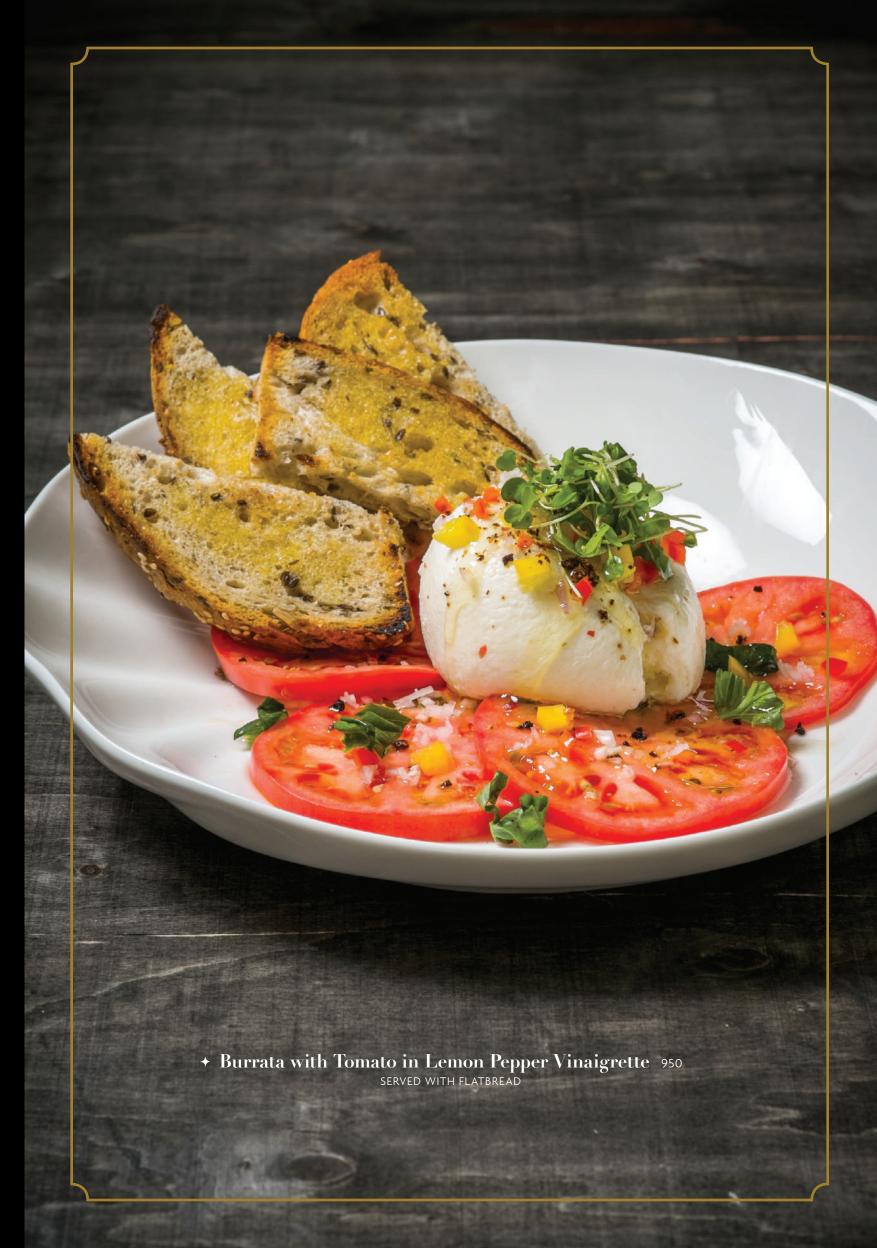
Feta Cheese, Prunes and Pecan Nuts Salad with Lemon Vinaigrette 550

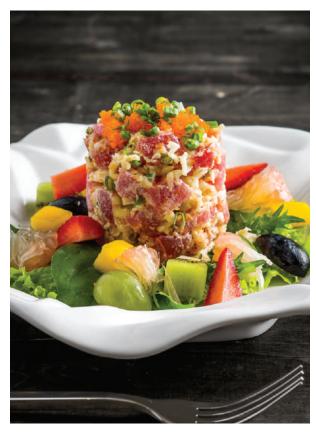
Caesar Salad 475

ROMAINE LETTUCE, PICNIC BACON, HERB CROUTONS, PARMESAN SHAVINGS, WITH HOMEMADE CAESAR DRESSING

WITH MAPLE BACON STEAK 660
WITH TIGER PRAWNS & SPICY SRIRACHA 795



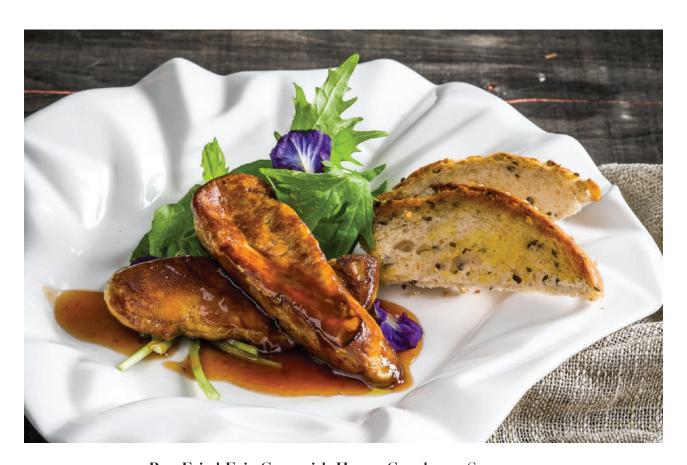




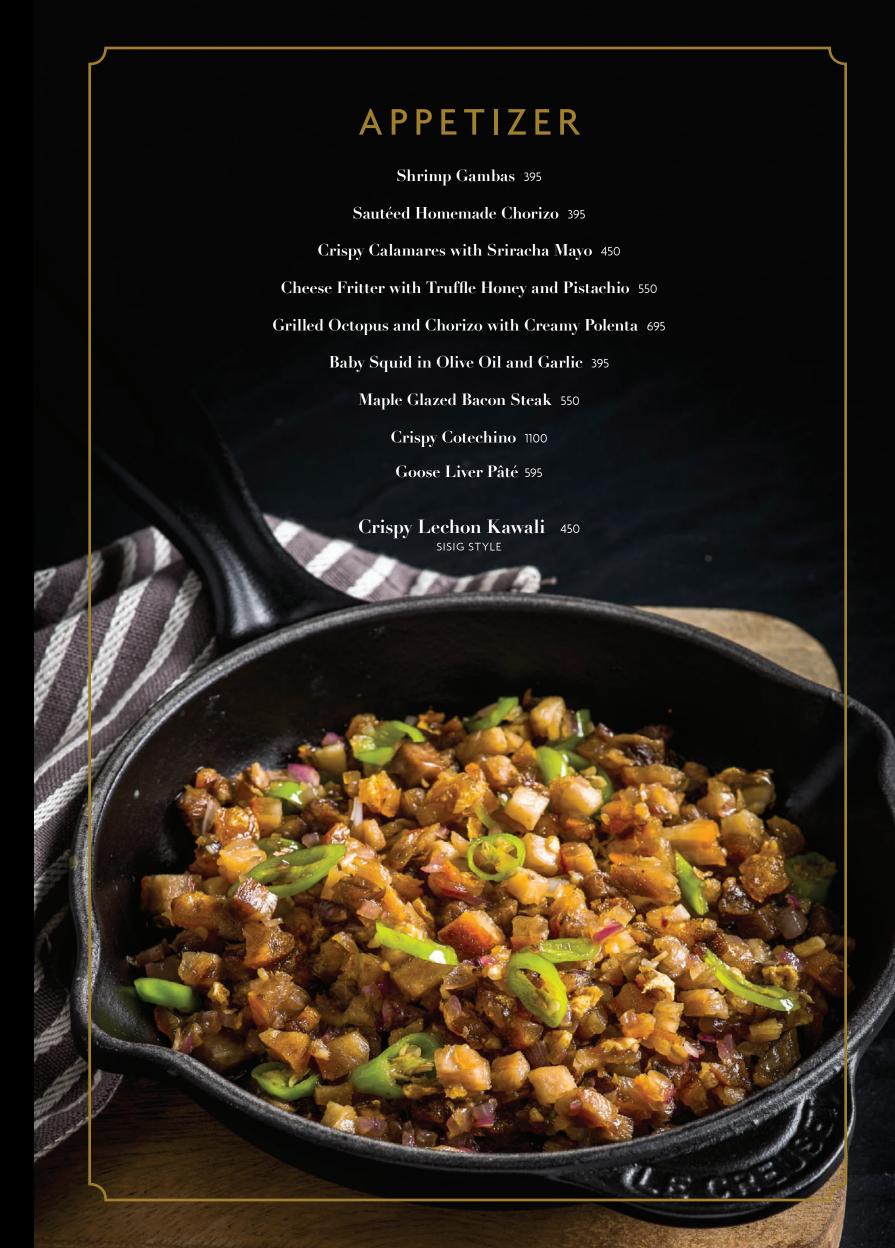
Spicy Tuna Salad 450 WITH TROPICAL FRUITS IN LIGHT SESAME DRESSING



♦ Watermelon and Goat Cheese with Almonds 475

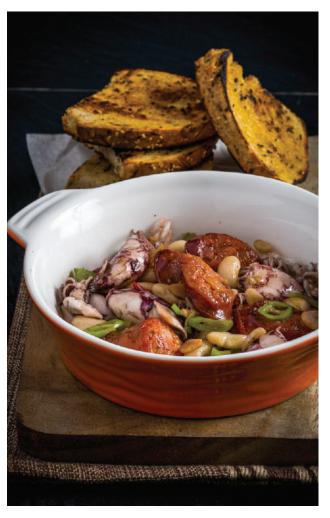


Pan-Fried Foie Gras with Honey Cranberry Sauce 785





Prawns and Vermicelli in Rice Paper 295 WITH PEANUT HOISIN DIP



Sautéed Baby Squid with Housemade Chorizo 425



ALL PRICES ARE 12% VAT INCLUSIVE AND SUBJECT TO 10% SERVICE CHARGE



BURGER

Foie Gras Burger 970

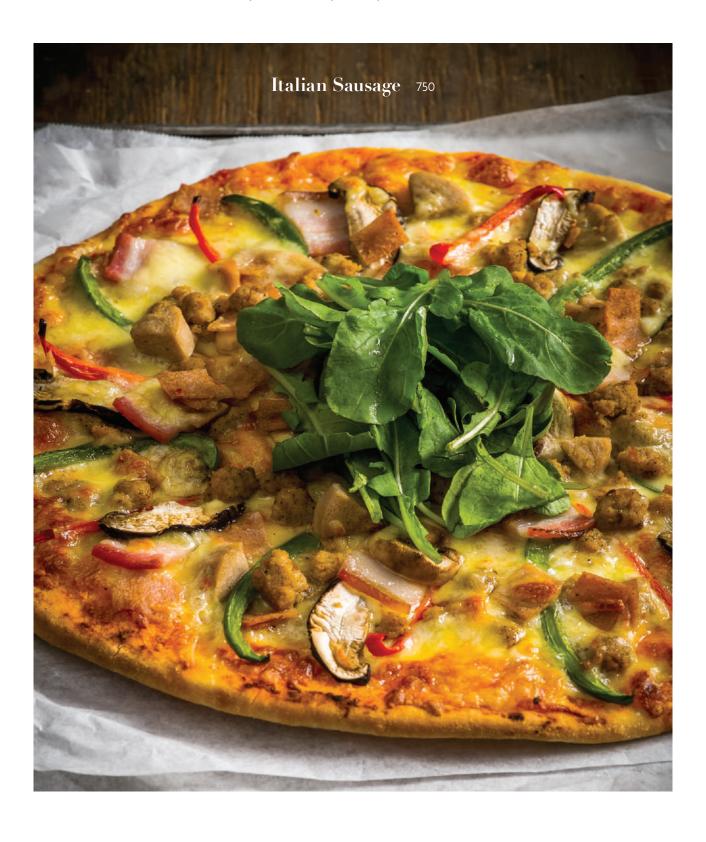
* U.S. Angus Burger with Cheese, Sautéed Mushrooms, and Sweet Onion 695 SERVED WITH HOUSEMADE FRIES



PIZZA

Bacon Rockefeller with Spinach 625

- ♦ Three-Mushroom Pizza with Goat Cheese and Caramelized Onions 750
 - → Mushroom, Artichoke, Olive, and Feta Cheese 695



PASTA

Choice of spaghetti or rigatoni | add 75 for quinoa

Uni with Prawns 695

Housemade Puttanesca with Burrata Cheese 695

Spanish Sardines with Sun-Dried Tomatoes, Fennel, and Pistachio in Olive Oil 495

Homemade Mushroom Ravioli with Crispy Parma Ham in Truffle Cream Sauce 750

Black Pasta with Shrimp, Anchovy and Roasted Tomato in Olive Oil 625

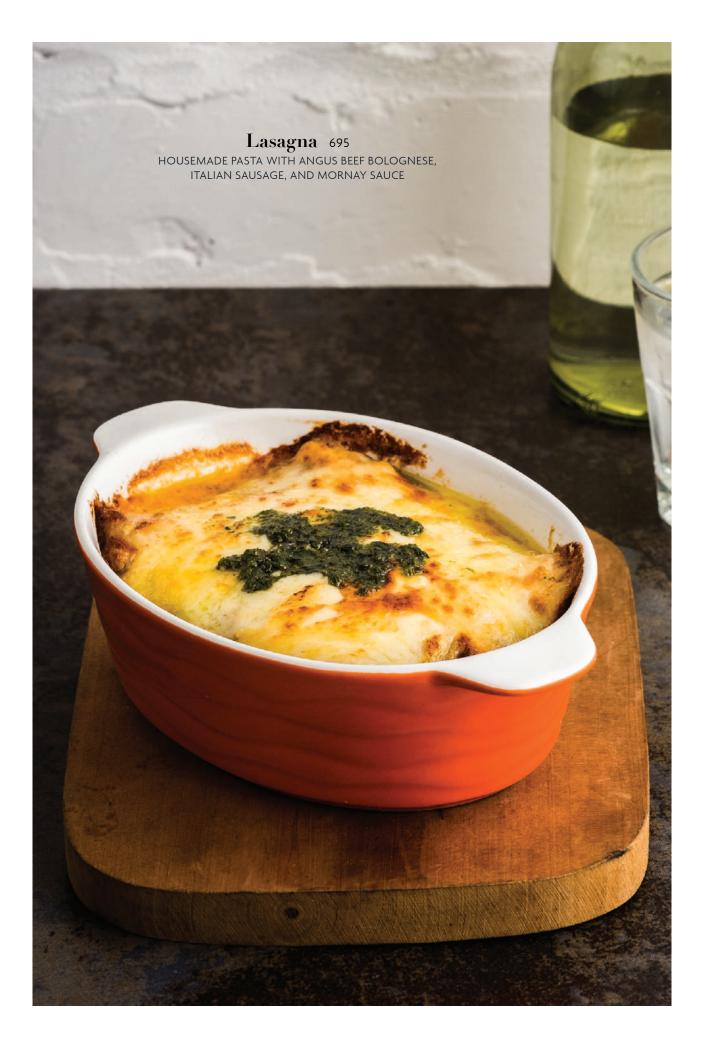
All-Meat 650 sausage, salami, frankfurters, and mushroom in basil pesto

Angulas 575
PASTA WITH BABY EEL SAUT ED IN OLIVE OIL AND GARLIC

Mac and Cheese 550 GOOD FOR SHARING









Prawns Kare-Kare 850

SERVED WITH WHITE RICE, NATIVE VEGETABLES, AND TAMARIND SHRIMP PASTE

U.S. Angus Rib-Eye Beef Salpicao 1200 SERVED WITH STEAK RICE AND SAUT ED VEGETABLES

Crispy Halibut with Anchovy Butter and Haricot Vert 925 SERVED WITH CREAMY MASHED POTATO

Grilled Prawns and Salmon in Uni Lemon Butter Sauce 950 SERVED WITH ADLAI TRUFFLE RICE

Pan-Fried Sea Bass in Lemon Caviar Butter Sauce, and Foie Gras 1450

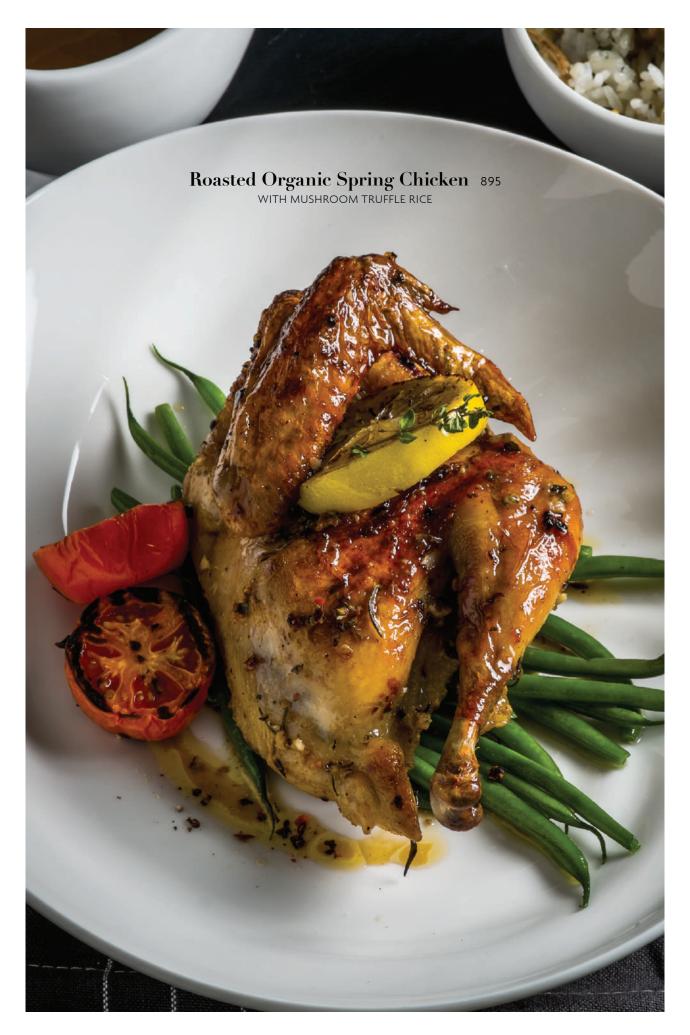




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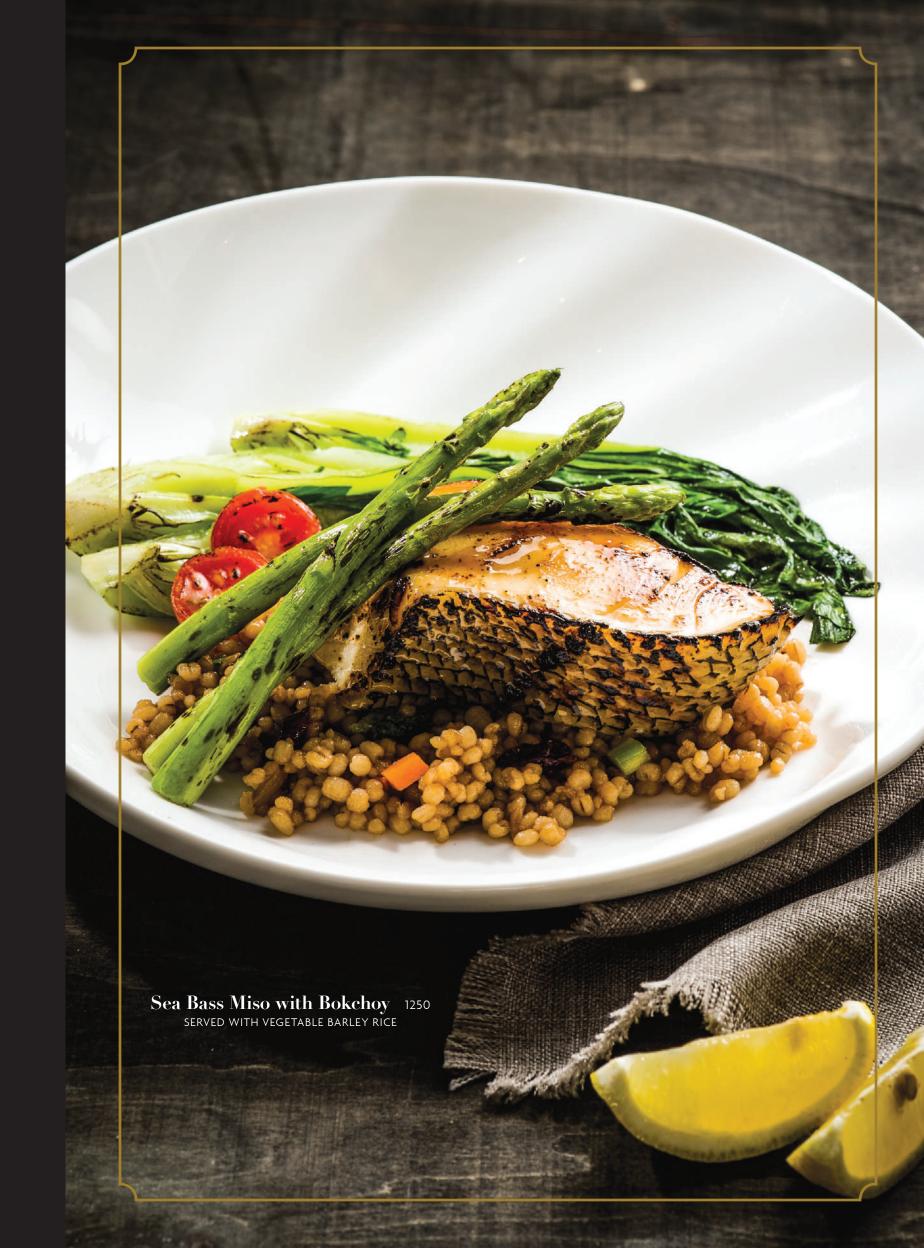
U.S. Angus Beef Steak Tagalog with Fried Eggplant 1025



Barbecued Baby Back Ribs 950 WITH CREAMED CORN, CAESAR SALAD, AND TWICE-BAKED POTATOES



Seared Halibut with Shrimp Gambas and Saffron Rice 1100



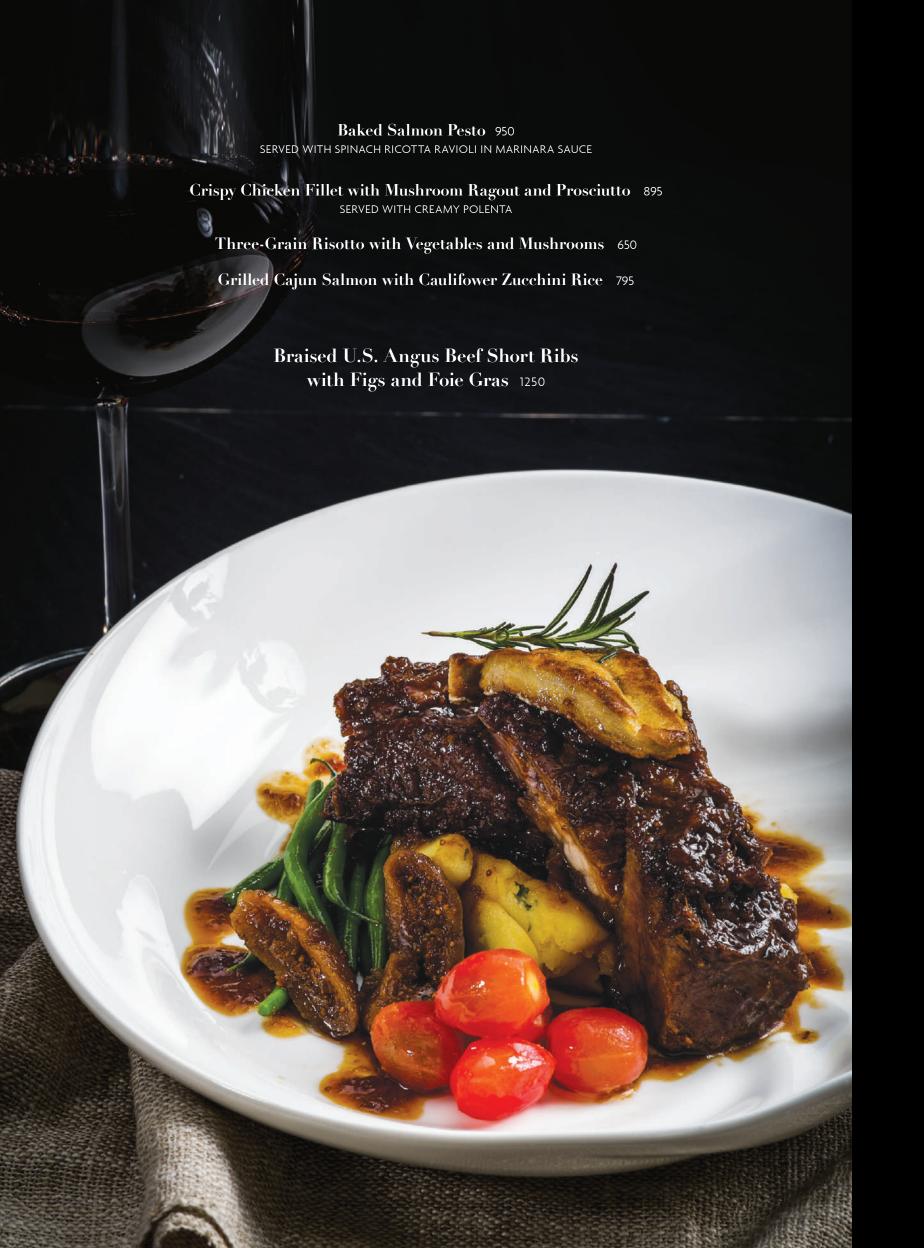




Seared Halibut with Haricot Vert, Mushrooms, and Picnic Bacon in Pommery Mustard Sauce 925



Lechon Kawali with Taro Leaves 550



ASIAN MENU

Crispy Whole Local Sea Bass with Green Mango Sauce and Crabfat Rice 950

Free Range Green Chicken Curry with Crispy Papadum, Mango Chutney, Jasmine Rice 750

US Angus Beef Bulgogi with Kimchi Fried Rice and Egg $\,$ 825 $\,$

Crispy Catfish with Pomelo and Green Mango Salad 495

Callos Madrilena with Grilled Garlic Bread 595

Phad Thai with Tiger Prawns 750











Frozen Brazo de Mercedes 350

Warm Molten Chocolate 395
SERVED LA MODE

Ice Cream PER SCOOP 225
PLEASE ASK FOR FLAVOR AVAILABILITY

Valrhona Chocolate Tartlet 375 WITH MANGO CHUTNEY



