

Enjoy your set course meal with a choice between a main course, starter and dessert at Php 1,500

or a main course with a starter or dessert at Php 1,300

Available from Wednesday to Saturdays from 11:30am to 2:30pm



STARTERS

Zucchini velouté, black olive gnocchi, and basil (v)

or

Crab and cucumber cannelloni, tzatziki sauce
fresh herbs (s) (Add 150)

or

Sautéed mixed mushroom and lentil salad, garlic
chips, and pickled shallots (🌱)

or

Open-faced tartine, tomato concasse, Iberico ham
arugula and parmesan cheese (p)

MAINS

Pan-seared catch of the day, black garlic purée
asparagus, and lemon beurre blanc (s)

or

Grilled Australian striploin 200g, rosemary french
fries, homemade béarnaise sauce (Add 250)

or

Roasted chicken supreme, confit garlic, marbled
potatoes, fresh basil

or

Vegetable and homemade pasta, sun-dried tomato
and pine nuts (🌱)

DESSERTS

Mixed berry pavlova, Madagascar vanilla chantilly

or

Lavender crème brûlée, hazelnut sable (n)

Your set course meal comes with a non-alcoholic beverage of your choice as well as coffee or tea.

WINE | Php 250 per glass

WHITE

Tribu – Mendoza, Argentina
Chardonnay

or

Talamonti Trebi – Abruzzo, Italy
Trebbiano d'Abruzzo

RED

Tribu – Mendoza, Argentina
Cabernet Sauvignon

or

Balmoral Milberit - La Mancha, Spain
Tempranillo and Cabernet Sauvignon

ROSE

Gérard Bertrand Gris Blanc –
Languedoc, France
Grenache and Rosé Blend

or

Consigna - La Mancha, Spain
Garnacha

Php 350 per glass

SPARKLING

Prosecco Romio Extra Dry– Italy
Glera

(p) pork · (n) contains nuts · (s) seafood · (v) vegetarian · (🌱) vegan

Allow us to fulfill your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.

Prices are inclusive of VAT and subjected to 10% service charge and local taxes.