



STARTER

Sous vide spiced pumpkin, house- made fresh cheese blueberries, home-grown honey and calamansi dressing
690

Baeri Caviar blinis, whipped cream traditional garnishes
30g 7,350

Salmon tartare, tobiko and yuzu ponzu dressing
750

Burrata di bufala, fresh citrus salsa, basil, extra virgin olive oil and ciabatta (v)
650

Roquefort cromesqui, iberico ham, tomato concasse arugula (p)
880

Crab and cucumber cannelloni, tzatziki sauce fresh herbs, 3 grams caviar (s)
1,150

Pan-seared foie gras, miso and orange sauce sesame crisp can be paired with 5cl velvety and silky fortified wine Black Vintage Clos Triguédina (add Php500)
60g 980 | 120g 1,950

Homemade pork and duck pate baked in a pastry dough served with shallot pickles and grain mustard (p)
860

Seafood vol au vent, tarragon white wine cream crustacean jus (s)
750

Fresh vegetable tartine, roasted pepper hummus dukkah seeded bread (n)(v)
550

Fresh zucchini noodles, arugula and watercress sauce crisp lentils, goat cheese and walnut (n) (v)
550

SOUP

Cauliflower velouté, smoked fish, seasoned with lemon and curry (s)
550

Crustacean bisque, potato and aioli espuma golden crouton (s)
790

PASTA & RISOTTO

Braised beef cheek tortellini, spinach and coriander emulsion
1,150

Spinach and roasted mushroom risotto, pine nuts, aged parmesan (n)
1,100

Roasted vegetable penne pasta, cauliflower, asparagus broccoli, chili and tomato sauce (v)
750

Seared zucchini noodles, white bean confit lemon miso condiment (v)
750

Pumpkin and pine nut raviolis, clams emulsion pancetta, basil (n)
1,100

MAIN COURSE

From the Land

French free range chicken supreme, creamy shallot purée porcini mushroom and baby spinach
1,650

Australian pan-seared grass-fed beef tenderloin compressed potato, parmesan, mushroom beef jus
2,450

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

Grilled Australian beef rib eye, homemade rosemary and parmesan shoe string fries, arugula salad and béarnaise sauce 300g
2,700

Roasted lamb fillet, eggplant and confit shoulder roasted tomato lamb jus
2,100

Grilled free range duck breast, celeriac puree green apple and duck jus
2,100

From the Sea

Pan-seared catch of the day, roasted butternut and puree, watercress emulsion (s)
1,050

Tasmanian grilled salmon, lemon mashed potato bokchoy, ginger vinaigrette (s)
1,250

DESSERTS

65% Maracaibo mousse with chocolate ice cream truffle cake and hazelnut crunch (n)
650

Coconut curd, fresh mango, and pineapple soup (v)
500

Red berries mille-feuilles: Madagascar vanilla mousseline cream and berries compote with berries sorbet
750

Orange crème brûlée, cinnamon sable
500

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.