

Enjoy your set course meal with a choice between a main course, starter and dessert at Php 1,800
or a main course with a starter or dessert at Php 1,500



STARTERS

Roasted tomato soup, croutons, basil, yoghurt foam

or

Beef carpaccio, capers, arugula, shallot vinaigrette
(Add 250)

or

Compressed watermelon, goat cheese, Iberico,
balsamic pearl (p)

or

Lentil salad, mixed greens, apricot, olive

MAINS

Pan-seared catch of the day, spinach, fennel and
artichoke compote, Pernod cream (s)

or

Oven roasted chicken supreme, garlic confit, potato
purée, pesto

or

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

or

Sundried tomato, chorizo, and olives in linguini pasta (p)

DESSERTS

Rosemary infused white chocolate peach mousse
gateaux

or

Citrus mascarpone pavlova with mint foam

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

Php 300 per glass

WHITE

Talamonti, Trebi– Italy
Trebiano d' Abruzzo

or

Piqueras– Almansa, Spain
Sauvignon Blanc

RED

Terrazas Altos del plata– Argentina
Cabernet Sauvignon

or

Piqueras– Almansa, Spain
Syrah & Monastrell

Php 500 per glass

SPARKLING

Toso Prosecco Spumante – Veneto, Italy
Extra Dry

NON-ALCOHOLIC

Chilled Juice

Orange | Mango | Apple | Pineapple

Sodas

Coke | Coke Light | Coke Zero | Sprite |

Coffee

Cappuccino

Café Latte

Café Americano

Espresso

(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.