

Enjoy your set course meal with a choice between a main course, starter, soup and/or dessert.

**2-course at PHP 1,800 • 3-course at PHP 2,200 • 4-course at PHP 2,400**

(Main Course + Starter / Soup / Dessert)

(Main Course + Starter & Soup /  
Starter & Dessert / Soup & Dessert)



## STARTERS

Beetroot hummus with sprouts and crispy vegan bread 🌱  
or  
Poached prawns with olive and tomato coulis with shaved parmesan (s)  
or  
Feta cheese, olive and capsicum salad on marinated cucumber and extra virgin olive oil (v)

## SOUP

Truffle infused cauliflower soup with Italian parsley 🌱  
or  
Pot au feu with vegetables and dumplings

## MAIN COURSE

Blackened celery root, roasted garlic puree, pickled celery and carrots 🌱  
or  
Marinated seafood skewer, pesto sauce, green vegetables and shallot rice (s) ♻️  
or  
Chicken Saltimbocca with ham, sage, broccoli and penne in tomato sauce (p)  
or  
Grilled Australian striploin 200g (add 350)  
or Australian beef tenderloin (add 500)

**Your choice of sauce:** Sauce Bearnaise, Red Wine sauce or Creamy Black Pepper sauce

**Your choice of vegetable:** Sautéed green beans, ratatouille or side salad

**Your choice of potatoes:** Olive crushed potatoes, mashed potatoes or potato gratin

## DESSERTS

Tiramisu Mirêio  
or  
Jellied berries with mint and raspberry sherbet 🌱

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

## PHP 350 / glass

### WHITE

Terrazas Altos del Plata - Argentina  
Chardonnay  
or  
Piqueras - Almansa, Spain  
Sauvignon Blanc

### RED

Terrazas Altos del plata - Argentina  
Cabernet Sauvignon  
or  
Castillo de Almansa - Almansa, Spain  
Grenache

## PHP 600 / 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 · ♻️ certified sustainable

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## STARTERS

Beetroot hummus with sprouts and crispy vegan bread 🌱  
or  
Marinated mussels with garden greens in raspberry vinaigrette (s)  
or  
Feta cheese, olive and capsicum salad on marinated cucumber and extra virgin olive oil (v)

## SOUP

Roasted pumpkin soup with fresh Mediterranean herbs 🌱  
or  
Pot au feu with vegetables and dumplings

## MAIN COURSE

Blackened celery root, roasted garlic puree, pickled celery and carrots 🌱  
or  
Pan fried filet of snapper with thyme infused velouté on olive crushed potatoes (s) ♻️  
or  
Chicken Saltimbocca with ham, sage, broccoli and penne in tomato sauce (p)  
or  
Grilled Australian striploin 200g (add 350)  
or Australian beef tenderloin (add 500)

**Your choice of sauce:** Sauce Bearnaise, Red Wine sauce or Creamy Black Pepper sauce

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### Coffee

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Mixêio

## STARTERS

Lentil salad with apricot, olive and mixed greens ♻️  
or  
Marinated mussels with garden greens in raspberry vinaigrette (s)  
or  
Air dried beef rolls with truffle infused cabbage salad lime emulsion

## SOUP

Roasted pumpkin soup with fresh Mediterranean herbs ♻️  
or  
Smoked tomato soup, croutons, basil and yogurt foam

## MAIN COURSE

Cauliflower tempura with eggplant and tomato sugo ♻️  
or  
Pan fried filet of snapper with thyme infused velouté on olive crushed potatoes (s) ♻️  
or  
Sautéed strips of beef on homemade tagliatelle in gorgonzola sauce and melted tomatoes  
or  
Grilled Australian striploin 200g (add 350)  
or Australian beef tenderloin (add 500)

**Your choice of sauce:** Sauce Bearnaise, Red Wine sauce or Creamy Black Pepper sauce

**Your choice of vegetable:** Sautéed green beans, ratatouille or side salad

**Your choice of potatoes:** Olive crushed potatoes, mashed potatoes or potato gratin

## DESSERTS

Panna cotta with salted caramel ice cream  
or  
Jellied berries with mint and raspberry sherbet ♻️

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Mixêio

## STARTERS

Lentil salad with apricot, olive and mixed greens ♻️  
or  
Crab cake on tomato carpaccio and mustard sauce (s)  
or  
Air dried beef rolls with truffle infused cabbage salad lime emulsion

## SOUP

Sweet potato with roasted nuts and spice herb oil ♻️  
or  
Smoked tomato soup, croutons, basil and yogurt foam

## MAIN COURSE

Cauliflower tempura with eggplant and tomato sugo ♻️  
or  
Herb crusted fish filet with braised vegetables and saffron risotto (s) ♻️  
or  
Sautéed strips of beef on homemade tagliatelle in gorgonzola sauce and melted tomatoes  
or  
Grilled Australian striploin 200g (add 350)  
or Australian beef tenderloin (add 500)

**Your choice of sauce:** Sauce Bearnaise, Red Wine sauce or Creamy Black Pepper sauce

**Your choice of vegetable:** Sautéed green beans, ratatouille or side salad

**Your choice of potatoes:** Olive crushed potatoes, mashed potatoes or potato gratin

## DESSERTS

Panna cotta with salted caramel ice cream  
or  
Coconut chocolate mousse ♻️

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Mirêio

## STARTERS

Chick pea salad with fresh paprika and herbs ♻️

or

Crab cake on tomato carpaccio and mustard sauce (s)

or

Compressed watermelon crumbled goat cheese, Iberico, and balsamic (p)

## SOUP

Sweet potato with roasted nuts and spice herb oil ♻️

or

Green pea soup with mint

## MAIN COURSE

Pumpkin risotto with basil oil and walnuts ♻️

or

Herb crusted fish filet with braised vegetables and saffron risotto (s) ♻️

or

Herb crumbed chicken with lemon, green beans and pesto spaghetti

or

Grilled Australian striploin 200g (add 350)

or Australian beef tenderloin (add 500)

**Your choice of sauce:** Sauce Bearnaise, Red Wine sauce or Creamy Black Pepper sauce

**Your choice of vegetable:** Sautéed green beans, ratatouille or side salad

**Your choice of potatoes:** Olive crushed potatoes, mashed potatoes or potato gratin

## DESSERTS

Tiramisu Mirêio

or

Coconut chocolate mousse ♻️

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Piqueras - Almansa, Spain

Sauvignon Blanc

### RED

Terrazas Altos del plata - Argentina

Cabernet Sauvignon

or

Castillo de Almansa - Almansa, Spain

Grenache

## PHP 600 / 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

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## STARTERS

Chick pea salad with fresh paprika and herbs ♻️

or

Assorted garden greens with baked herb crumbed seafood and lemon dressing (s)

or

Compressed watermelon crumbled goat cheese, Iberico, and balsamic (p)

## SOUP

Vegan minestrone ♻️

or

Green pea soup with mint

## MAIN COURSE

Pumpkin risotto with basil oil and walnuts ♻️

or

Duo of salmon and prawn, saffron sauce, edamame beans and pilaf rice (s)

or

Herb crumbed chicken with lemon, green beans and pesto spaghetti

or

Grilled Australian striploin 200g (add 350)

or Australian beef tenderloin (add 500)

**Your choice of sauce:** Sauce Bearnaise, Red Wine sauce or Creamy Black Pepper sauce

**Your choice of vegetable:** Sautéed green beans, ratatouille or side salad

**Your choice of potatoes:** Olive crushed potatoes, mashed potatoes or potato gratin

## DESSERTS

Tiramisu Mirêio

or

Coconut chocolate mousse ♻️

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Terrazas Altos del plata - Argentina

Cabernet Sauvignon

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Castillo de Almansa - Almansa, Spain

Grenache

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Toso Prosecco Spumante - Veneto, Italy

Extra Dry

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### Chilled Juice

Orange | Mango | Apple | Pineapple

### Sodas

Coke | Coke Light | Coke Zero | Sprite

### Coffee

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Mixêio

## STARTERS

Grilled Mediterranean vegetables with extra virgin olive oil and balsamic 🌿

or

Assorted garden greens with baked herb crumbed seafood and lemon dressing (s)

or

Crispy pancetta and poached egg with arugula salad, roasted pine nuts and sun dried tomato (p) ♻️

## SOUP

Vegan minestrone 🌿

or

Essence of tomato with curd dumplings and fresh basil

## MAIN COURSE

Roasted vegetable penne pasta, cauliflower, asparagus, chili and tomato sauce 🌿

or

Duo of salmon and prawn, saffron sauce, edamame beans and pilaf rice (s)

or

Braised beef roulades with Mediterranean vegetables on arugula risotto

or

Grilled Australian striploin 200g (add 350)

or Australian beef tenderloin (add 500)

**Your choice of sauce:** Sauce Bearnaise, Red Wine sauce or Creamy Black Pepper sauce

**Your choice of vegetable:** Sautéed green beans, ratatouille or side salad

**Your choice of potatoes:** Olive crushed potatoes, mashed potatoes or potato gratin

## DESSERTS

Panna cotta with salted caramel ice cream

or

Jellied berries with mint and raspberry sherbet 🌿

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

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Chardonnay

or

Piqueras - Almansa, Spain

Sauvignon Blanc

### RED

Terrazas Altos del Plata - Argentina

Cabernet Sauvignon

or

Castillo de Almansa - Almansa, Spain

Grenache

## PHP 600 / 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

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Mixêio

## STARTERS

Grilled Mediterranean vegetables with extra virgin olive oil and balsamic ♡

or

Avocado tartar with crab meat and herbs on rye bread and pesto (s)

or

Crispy pancetta and poached egg with arugula salad, roasted pine nuts and sun dried tomato (p) ♻️

## SOUP

Blended celeriac soup with balsamic and chick peas ♡

or

Essence of tomato with curd dumplings and fresh basil

## MAIN COURSE

Roasted vegetable penne pasta, cauliflower, asparagus, chili and tomato sauce ♡

or

Pasta aioli with arugula, sautéed prawns and fresh chili and tomato (s)

or

Braised beef roulades with Mediterranean vegetables on arugula risotto

or

Grilled Australian striploin 200g (add 350)

or Australian beef tenderloin (add 500)

**Your choice of sauce:** Sauce Bearnaise, Red Wine sauce or Creamy Black Pepper sauce

**Your choice of vegetable:** Sautéed green beans, ratatouille or side salad

**Your choice of potatoes:** Olive crushed potatoes, mashed potatoes or potato gratin

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or

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Mixêio

## STARTERS

Assorted vegetable julienne with herbs in thin rice wrapper with olive sugo ♡  
or  
Avocado tartar with crab meat and herbs on rye bread and pesto (s)  
or  
Duck rillettes on fruit bread with mesclun and balsamic emulsion

## SOUP

Blended celeriac soup with balsamic and chick peas ♡  
or  
Traditional minestrone with braised vegetables and herbs

## MAIN COURSE

Za'atar spiced tofu on vegetable and white bean cassoulet with potato ♡  
or  
Pasta aioli with arugula, sautéed prawns and fresh chili and tomato (s)  
or  
Poached chicken strips in Mediterranean caper sauce, green zucchini and steamed rice  
or  
Grilled Australian striploin 200g (add 350)  
or Australian beef tenderloin (add 500)

**Your choice of sauce:** Sauce Bearnaise, Red Wine sauce or Creamy Black Pepper sauce

**Your choice of vegetable:** Sautéed green beans, ratatouille or side salad

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## DESSERTS

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Coconut chocolate mousse ♡

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Mirèio

## STARTERS

Assorted vegetable julienne with herbs in thin rice wrapper with olive sugo ♡  
or  
Poached prawns with olive and tomato coulis with shaved parmesan (s)  
or  
Duck rillettes on fruit bread with mesclun and balsamic emulsion

## SOUP

Truffle infused cauliflower soup with Italian parsley ♡  
or  
Traditional minestrone with braised vegetables and herbs

## MAIN COURSE

Za'atar spiced tofu on vegetable and white bean cassoulet with potato ♡  
or  
Marinated seafood skewer, pesto sauce, green vegetables and shallot rice (s) ♻️  
or  
Poached chicken strips in Mediterranean caper sauce, green zucchini and steamed rice  
or  
Grilled Australian striploin 200g (add 350)  
or Australian beef tenderloin (add 500)

**Your choice of sauce:** Sauce Bearnaise, Red Wine sauce or Creamy Black Pepper sauce

**Your choice of vegetable:** Sautéed green beans, ratatouille or side salad

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