

Starters

Blackened beef salad with mixed greens tossed in sesame Thai chili dressing and blue cheese crumble 390

Compression of smoked prawns and mango salsa accompanied by a salad of mixed lettuce, arugula and radish tossed in white wine vinaigrette 385

Spice-crusting tuna salad Niçoise-style 385

House salad of fresh Tagaytay greens, sweet bell pepper, cucumber and apple slices, tomato wedges, roasted walnuts and feta cheese tossed in your choice of balsamic or raspberry vinaigrette 330

Pan-seared *foie gras* and grilled Fuji apples slices served with a mixed green salad tossed in light citrus dressing, mango chutney and a balsamic brown sauce reduction 950

Soups

Fresh pumpkin soup topped with roasted pumpkin seeds and chives 180

Chicken consommé with julienne vegetables and tapioca pearls 180

Grilled tomato soup topped with whole wheat herb croutons 160

Fresh mushroom soup garnished with sour cream and chives 210

Pasta and Risotto

Italian-style spaghetti and meatballs in our home-made tomato sauce 375

Penne pasta baked with broccoli, cream cheese sauce and topped with cheddar and parmesan cheeses and slices of US Angus top blade beef 375

Fettuccine pasta in black truffle cream sauce with home-made garlic sausage and shitake mushrooms 395

Asparagus and mushroom risotto with home-made sweet fennel sausages 385

Spaghetti Carbonara with Parmesan and Pecorino Romano cheeses, smoked bacon and green peas 375

Prices are inclusive of government tax and subject to 10% service charge

From the Grill

US Angus Prime Ribeye	220 grams	1250
	350 grams	1900
	500 grams*	2700
US Angus Porterhouse	700 grams*	2800
Australian Strip Loin	350 grams	1600
US Angus T-Bone	350 grams	1450
US Angus Tenderloin	220 grams*	1850

Steak Rubs & Toppings

Pepper rub	65	Grilled prawn	200/pc
Coffee rub	65	Tarragon butter (30 gms)	75
		Pan-seared foie gras (30 gms)	375

Citrus-lemongrass marinated Australian lamb chops 1350

BBQ pork loin with fresh cilantro and tomato-jalapeno relish 585

Grilled boneless spring chicken marinated in lemongrass and light curry and basted in annatto seed oil* 525

**Please allow 25 minutes cooking time*

*All grilled meat items are served with vegetables of the day
and your choice of a side dish and sauce*

Splitting charge 140

Additional Sides

Roasted garlic mashed potatoes	75
Country-style potato wedges	75
French fries	75
Arroz a la Mexicana	75
Plain rice, buttered rice, garlic rice	65

Additional Sauce

Olive-béarnaise	65
Parsley-garlic chimichurri	65
Red wine shallot	65

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Meat & Seafood

Braised Australian lamb shank served with saffron-herb risotto, whole roasted garlic and lamb stock reduction **890**

Roast French duck breast set on a warm couscous salad with Pedro Ximenez sauce and apricot batons **1200**

Grilled prawns with angel hair pasta, wilted arugula, shitake mushrooms and white butter sauce **750**

Grilled Atlantic Salmon fillet, black olive tapenade, warm couscous salad, edamame beans and roasted bell pepper sauce **675**

Butter-seared Greenland Halibut fillet served with an endive and arugula salad, pan-fried rosemary baby potatoes and garlic aioli **750**

Desserts

Malibu Rum-poached pineapple carpaccio served with pink peppercorn, candied lime peel and homemade coconut ice cream **325**

Lime-infused panna cotta with passion fruit sauce and fresh tropical fruits sprinkled with toasted coconut **275**

Vanilla and salted caramel cheese cake **325**

Vanilla-poached pear served with homemade vanilla ice cream and slathered with warm chocolate sauce **300**

Dark chocolate and ginger ganache tart, vanilla-caramel sauce, walnut praline and candied ginger **275**

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