

Starters

Blackened beef salad with mixed greens tossed in sesame Thai chili dressing and blue cheese crumble 380

Compression of smoked prawns and mango salsa accompanied by a salad of mixed lettuce, arugula and radish tossed in white wine vinaigrette 360

Spice-crusting tuna salad Niçoise-style 360

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 300

Pan-seared *foie gras* and grilled Fuji apples slices served with a mixed green salad tossed in light citrus dressing 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 360

Penne pasta baked with broccoli, cream cheese sauce and topped with cheddar and parmesan cheeses and slices of US Angus top blade 360

Fettuccine pasta in black truffle cream sauce with smoked garlic sausage and shitake mushrooms 390

Asparagus and mushroom risotto with home-made sweet fennel sausages 380

Spaghetti Carbonara with Parmesan and Pecorino Romano cheeses, smoked bacon and green peas 360

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

From the Grill

US Angus Ribeye	220 grams	995
	500 grams*	2200
US Angus Porterhouse	700 grams*	2000
Australian Strip Loin	350 grams	1200
US Angus T-Bone	350 grams	1000
USDA "Super Prime" Ribeye	350 grams	2075
US Angus Tenderloin	220 grams*	1650

Steak Rubs & Toppings

Pepper rub	55	Grilled jumbo prawn	150/pc
Coffee rub	55	Tarragon butter (20 gms)	55
Herb rub	55	Pan-seared foie gras (30 gms)	375

Citrus-lemongrass marinated Australian lamb chops 980

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

Grilled 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 120

Additional Sides

Roasted garlic mashed potatoes	65
Country-style potato wedges	65
French fries	65
Arroz a la Mexicana	65
Plain rice, buttered rice, garlic rice	55

Additional Sauce

Olive-béarnaise	55
Parsley-garlic chimichurri	55
Red wine shallot	55

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Meat & Seafood

Braised Australian lamb shank served with saffron-herb risotto, whole roasted garlic and lamb stock reduction 870

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 650

Grilled Norwegian salmon fillet with butter-glazed vegetables, warm couscous salad and Dalandan butter sauce 630

Butter-seared *sous vide* Halibut fillet set on a ragout of green beans, diced red peppers and potatoes with balsamic miso-butter sauce 750

Desserts

Malibu Rum-poached pineapple carpaccio served with pink peppercorn, candied lime peel and homemade coconut ice cream 295

Lime-infused panna cotta with passion fruit sauce and fresh tropical fruits sprinkled with toasted coconut 250

Vanilla and salted caramel cheese cake 295

Fresh fruit plate topped with whipped Greek yoghurt 295

Vanilla-poached pear served with homemade vanilla ice cream and slathered with warm chocolate sauce 275

Dark chocolate and ginger ganache tart, vanilla-caramel sauce, walnut praline and candied ginger 250

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