



Valentine's Day 2018
Set Menu

Amuse bouche of blue cheese foam
seedless grape, roasted walnut and balsamic reduction



Searred US scallops with bacon, peas and mint
petit salad of baby organic lettuce, herbs, red radish and *Kamantigue* flowers
white wine vinaigrette and green pea puree



Leek and potato soup
crispy *prosciutto* and snipped chives



Grilled Black Tiger Prawn
set on cod roe capellini pasta
sweet and sour bell pepper sauce



Kalamansi sorbet



Grilled US Angus strip loin steak
potato and roasted carrot purees, glazed baby carrots and sugar snap peas
Port-mushroom sauce



Chocolate amaretti cake
homemade almond-strawberry ice cream
strawberry and chocolate sauces

PHP 2400+ per person