



STARTER

Sous vide spiced pumpkin, house- made fresh cheese blueberries, home-grown honey and calamansi dressing
670

Baeri Caviar blinis, whipped cream traditional garnishes
50g 7,280

Salmon tartare, tobiko and yuzu ponzu dressing
655

Burrata di bufala, fresh citrus salsa, basil, extra virgin olive oil and ciabatta (v)
655

Roquefort cromesqui, iberico ham, tomato concasse arugula (p)
640

Crab and cucumber cannelloni, tzatziki sauce fresh herbs (s)
1,050

Pan-seared foie gras, miso and orange sauce sesame crisp can be paired with 5cl velvety and silky fortified wine Black Vintage Clos Triguédina (add Php500)
60g 810 | 120g 1,545

Homemade pork and duck pate baked in a pastry dough served with shallot pickles and grain mustard (p)
800

Seafood vol au vent, tarragon white wine cream crustacean jus (s)
730

Fresh vegetable tartine, roasted pepper hummus dukkah seeded bread (n)(v)
550

Fresh zucchini noodles, arugula and watercress sauce crisp lentils, goat cheese and walnut (n) (v)
500

Cauliflower veloute, smoked fish, seasoned with lemon and curry (s)
455

Crustacean bisque, potato and aioli espuma golden crouton (s)
550

PASTA & RISOTTO

Braised beef cheek tortellini, spinach and coriander emulsion
1,095

Spinach and roasted mushroom risotto, pine nuts, aged parmesan (n)
955

Roasted vegetable penne pasta, cauliflower, asparagus broccoli, chili and tomato sauce (v)
600

Seared zucchini noodles, white bean confit lemon miso condiment (v)
700

Pumpkin and pine nut raviolis, clams emulsion pancetta, basil (n)
1,050

MAIN COURSE

From the Land

French free range Bresse chicken supreme, creamy shallot purée porcini mushroom and baby spinach
1,500

Australian pan-seared grass-fed beef tenderloin compressed potato, parmesan, mushroom beef jus
2,250

Grilled Australian Stockyard beef rib eye, homemade rosemary and parmesan shoe string fries, arugula salad and béarnaise sauce 300g
2,500

Roasted lamb fillet, eggplant and confit shoulder roasted tomato lamb jus
1,800

Grilled free range duck breast, celeriac puree green apple and duck jus
1,950

From the Sea

Pan-seared catch of the day, roasted butternut and puree, watercress emulsion (s)
1,050

Norwegian grilled salmon, lemon mashed potato bokchoy, ginger vinaigrette (s)
1,250

DESSERTS

65% Maracaibo mousse with chocolate ice cream truffle cake and hazelnut crunch (n)
750

Coconut curd, fresh mango, and pineapple soup (v)
465

Red berries mille-feuilles: Madagascar vanilla mousseline cream and berries compote with berries sorbet
605

Orange crème brûlée, cinnamon sable
460

(s) seafood · (p) pork · (v) vegetarian · (n) contains nuts · (v) 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.