



**PLATED MENUS**



## PLATED MENU I

### AMUSE – BOUCHE

Caprese Tart



### APPETIZER

Crab Cake with Cabbage Slaw, Spicy Aioli and Mango Coulis



### SOUP

Mushroom and Gruyère



### FISH

Almond-Crusted Sole with Eggplant Parmigiana



### SORBET



### MEAT

Roasted Pork Belly Risotto Topped  
with Braised Leeks and Shallots



### DESSERT

Chocolate Mousse with Honeycomb and Chocolate Soil

**PHP 1,500.00 ++**

per person

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## PLATED MENU II

### AMUSE - BOUCHE

Smoked Salmon with Sour Cream & Caviar



### SOUP

Squash Soup with Lardons and Croutons



### APPETIZER

Seared Scallops and Roasted Mushrooms & Corn



### FISH

Pan Seared White Fish with Fried Capers in a Tarragon Mustard Cream Sauce



### SORBET



### MEAT

Rossini with Truffled Potato Purée



### DESSERT

Lemuria Cheesecake with Berry Compote

**PHP 2,050.00 ++**

per person

