



Lemuria

MERIENDA CENA

BUFFET MENU I

SPINACH AND FETA SPANAKOPITA

Sautéed spinach and feta cheese wrapped in filo pastry



PORK TERRINE

Pressed braised pork trotter and green apple



SPICY TUNA ROLL

Fresh tuna tartare with a bit of spice rolled inside
thin slices of cucumber



JAMON SERRANO OPEN SANDWICH

Jamon Serrano and Gruyère cheese on top of a slice of
our homemade baguette



MINI CAPRESE

Cherry tomato, local white cheese and basil leaf tied
together by extra virgin olive oil



ASSORTED COLD CUTS

An assortment of different Lyonnaises



CUCUMBER SANDWICH

A classic sandwich of soft white bread and fresh cucumber
with homemade mayonnaise



FOIE GRAS MOUSSE

Foie gras and olive oil mousse topped with fresh strawberries
and black pepper



SWEETS

Assorted profiterols, fruits tartlets and scones

PHP 735++

per person

BUFFET MENU II

CHICKEN LIVER TART

Marinated and smoked chicken liver on a crusty tartlette shell



PALLMIERS

Chopped ham and parmesan cheese rolled and baked in puff pastry



BRANDADE DE MORUE

An emulsion of Cod, milk and olive oil on top of toasted baguette



SEAFOOD COCKTAIL

Cold shrimp and baby scallops on our home made cocktail sauce



FOIE GRAS PÂTÉ

served with toast



BLINI AND PEARLS

Mini pancakes topped with crème fraiche and black lumpfish caviar



MINI TORTILLA DE PATATA

Mini Spanish omelet with soft potatoes



BOQUERONES ON TOAST

Cured and marinated Herring on toast topped with black olive slices



SWEETS

Assorted profiterols, fruits tartlets and scones

PHP 895++

per person

BUFFET MENU III

PORK RILETTE TARTLETTE

Soft floss of pork neck in mini tart shell topped with dill pickles



SMOKED SALMON CANAPÉ

House cured and smoked salmon on toast with sour cream



BACON AND MUSHROOM QUICHE

Savory open flan with sautéed oyster mushroom and home cured bacon



WATERMELON AND FOIE GRAS

Seared watermelon topped with foie gras terrine



ASSORTED SAUSAGES

Grilled assorted sausages and caramelized onion



SPUNDEKÄS ON CRACKERS

Whipped and spiced cheese spread on cracker



OYSTER SHOOTER

Fresh oysters with vegetable brunoise and vodka based sauce



HERBED GOATS CHEESE

Traditionally breaded and deep fried



SWEETS

Assorted profiterols, fruits tartlets and scones

PHP 1050++

per person

ADD-ON'S

Raclette Station

Carving Options

+ PHP 200 / per person