

*Lemuria*

**PLATED MENUS**



## PLATED MENU I

### **AMUSE – BOUCHE**

Caprese Tart



### **APPETIZER**

Crab Cake with cabbage slaw, spicy aioli and mango coulis



### **SOUP**

Mushroom and Gruyere



### **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

## 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

