



PLATED MENU



PLATED MENU I

AMUSE-BOUCHE

Caprese Tart

APPETIZER

Crab cake with cabbage slaw, spicy aioli and mango coulis

SOUP

Mushroom & Gruyere

FISH

Almond crusted sole with eggplant parmigiana

SORBET

MEAT

Roasted pork belly risotto topped with braised leeks & shallots

DESSERT

Chocolate Mousse with honeycomb and chocolate soil

PHP 1800.00 / person

+10% Service Charge

PLATED MENU II

AMUSE-BOUCHE

Bacon Tomato Jam Tart

APPETIZER

Smoked Salmon with whipped cream cheese and caviar

SOUP

Squash soup with lardons and croutons

FISH

Pan seared white fish with fried capers in a tarragon mustard cream sauce

SORBET

MEAT

Rossini with truffled potato puree

DESSERT

Lemuria Cheesecake with berry compote

PHP 2650.00 / person

+10% Service Charge