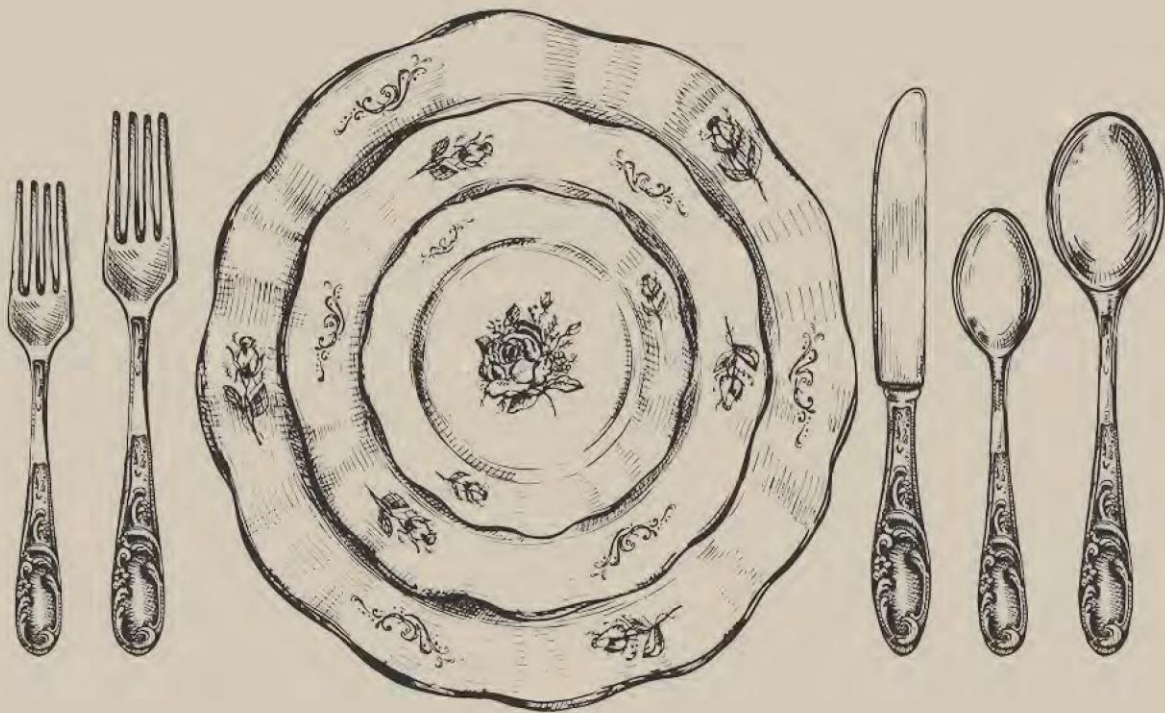




PLATED MENU





PLATED MENU I

AMUSE BOUCHE

APPETIZER

Tuna

Sashimi Grade Tuna | Cucumber | Watermelon | White Radish | Dashi Glaze

SOUP

Mushroom Soup

Forest Mushroom | Cream | Gruyère Cheese

FOWL

Chicken Roulade

Chicken | Duxelles | Fregola | Carrots | Red Wine Reduction

SORBET

MAIN COURSE

Roasted Pork Belly

Pork Belly | Crème Barigoule | Pommes Purée | Zucchini | Balsamic Reduction | Pork Jus

DESSERT

Bread Pudding

Pudding | Crumble | White Chocolate | Fresh Berries

**PHP 2,800+ 10% SERVICE CHARGE
PER PERSON**



PLATED MENU II

AMUSE BOUCHE

APPETIZER

Scallops

Hokkaido Scallops | Cauliflower Purée | Bell Pepper | Artichoke | Chives Oil

SOUP

French Onion Soup

Caramelized Onion | Baguette | Emmental

FISH

Cod

Cod Fillet | Fregola | Roasted Onion | Green Pea Purée | Beurre Blanc

SORBET

MAIN COURSE

Brazilian Tenderloin

Beef Tenderloin | Pommes Gratin | Beet Root | Boderlaise Sauce

DESSERT

New York Cheesecake

Cheesecake | Fruit Coulis | Fresh Berries

**PHP 3,920+ 10% SERVICE CHARGE
PER PERSON**