



STARTER

Homemade fresh cheese, semi dried mango, our urban honey, tarragon, ciabatta bread
655

Baeri Caviar blinis, whipped cream traditional garnishes
50g 7,280

Salmon tartare, tobiko and yuzu ponzu dressing
655

Burrata di bufala, fresh citrus salsa, basil, extra virgin olive oil and ciabatta (v)
655

Iberico ham platter 50gr, figs and walnut condiments, sour dough toast (p)
950

Roasted mushroom salad, green apple, hazelnut and gorgonzola cheese (n)
555

Pan-seared French foie gras, miso and orange sauce sesame crisp, can be paired with 5cl velvety and silky fortified wine, Black Vintage Clos Trigueirina (add Php 500)
60g 810 | 120g 1,545

Pork and duck pate baked in a pastry dough served with shallot pickles and grain mustard (p) 555

Crustacean bisque, potato and aioli espuma, golden crouton (s)
655

French mushroom and lentil tartine, sautéed mushrooms, garlic chips and country bread (v)
550

Cauliflower veloute, smoked fish, seasoned with lemon and curry (s)
455

Scrambled tofu and mushroom taco, spinach, sautéed mushrooms, cauliflower rice and spicy tomato salsa (v)
550

PASTA & RISOTTO

Braised beef cheek tortellini, spinach and coriander emulsion
1,095

Spinach and roasted mushroom risotto, pine nuts, aged parmesan (n)
955

Roasted vegetable penne pasta, cauliflower, asparagus, broccoli, chili and tomato sauce (v)
600

Pumpkin and pine nut raviolis, clams emulsion, pancetta, basil (n)
1,050

MAIN COURSE

From the Land

Free range chicken supreme, creamy shallot purée porcini mushroom and baby spinach
1,155

Australian pan-seared grass-fed beef tenderloin compressed potato, parmesan, mushroom beef jus
1,955

Grilled Australian Stockyard beef rib eye, homemade rosemary and parmesan shoe string fries, arugula salad and béarnaise sauce 300g
2,205

Roasted lamb filet, eggplant and confit shoulder, roasted tomato lamb jus
1,500

Grilled free range duck breast, celeriac puree, green apple and duck jus
1,850

From the Sea

Pan-seared catch of the day, roasted butternut and puree, watercress emulsion
855

Norwegian grilled salmon, lemon mashed potato, bokchoy, ginger vinaigrette
955

DESSERTS

65% Maracaibo mousse with chocolate ice cream truffle cake and hazelnut crunch (n)
555

Coconut curd, fresh mango, and pineapple soup (v)
465

Red berries mille-feuilles: Madagascar vanilla mousseline cream and berries compote with berries sorbet
605

Orange crème brûlée, cinnamon sable
460

(s) Shellfish · (p) pork · (v) vegetarian · (n) contains nuts · (v) vegan

Allow us to fulfill your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.

Prices are inclusive of VAT and subjected to 10% service charge and local taxes.