



STARTER

Sous vide spiced pumpkin, house- made fresh cheese blueberries, home-grown honey and calamansi dressing 670

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

Roquefort cromesqui, iberico ham, tomato concasse arugula (p) 640

Crab and cucumber cannelloni, tzatziki sauce fresh herbs (s) 1,050

Pan-seared foie gras, miso and orange sauce sesame crisp can be paired with 5cl velvety and silky fortified wine Black Vintage Clos Trigueña (add Php500) 60g 810 | 120g 1,545

Homemade pork and duck pate baked in a pastry dough served with shallot pickles and grain mustard (p) 800

Seafood vol au vent, tarragon white wine cream crustacean jus (s) 730

Fresh vegetable tartine, roasted pepper hummus dukkah seeded bread (n)(v) 550

Fresh zucchini noodles, arugula and watercress sauce crisp lentils, goat cheese and walnut (n) (v) 500

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

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

Seared zucchini noodles, white bean confit lemon miso condiment (v) 700

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

MAIN COURSE

From the Land

French free range Bresse chicken supreme, creamy shallot purée porcini mushroom and baby spinach 1,500

Australian pan-seared grass-fed beef tenderloin compressed potato, parmesan, mushroom beef jus 2,250

Grilled Australian Stockyard beef rib eye, homemade rosemary and parmesan shoe string fries, arugula salad and béarnaise sauce 300g 2,500

Roasted lamb fillet, eggplant and confit shoulder roasted tomato lamb jus 1,800

Grilled free range duck breast, celeriac puree green apple and duck jus 1,950

From the Sea

Pan-seared catch of the day, roasted butternut and puree, watercress emulsion (s) 1,050

Norwegian grilled salmon, lemon mashed potato bokchoy, ginger vinaigrette (s) 1,250

DESSERTS

65% Maracaibo mousse with chocolate ice cream truffle cake and hazelnut crunch (n) 750

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) seafood · (p) pork · (v) vegetarian · (n) contains nuts · (v) vegan

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BY THE GLASS

CHAMPAGNE

Moët & Chandon, Rosé
Chardonnay, Pinot Noir, Pinot Meunier
1,450

Moët & Chandon, Brut Impérial
Chardonnay, Pinot Noir, Pinot Meunier
1,220

ROSÉ

Consigna – Castilla, Spain
Garnacha
500

WHITE

Cloudy Bay – Marlborough, New Zealand
Sauvignon Blanc
930

Clarendelle by Haut-Brion Blanc – Bordeaux
Sauvignon Blanc, Semillion
750

Château Roubine Blanc – Côtes de Provence, France
Ugni Blanc, Semillion, Rolle, Clairette
700

Columbia Crest – Washington, USA
Chardonnay
650

Talamonti, Trebi – Italy
Trebbiano d'Abruzzo
600

RED

Zenato-Veneto, Italy
Valpolicella
850

Clarendelle by Haut-Brion- Bordeaux, France
Merlot, Cabernet Sauvignon, Cabernet Franc
750

Indigo Eyes – California, USA
Merlot
690

Terrazas Altos – Mendoza - Argentina
Malbec
670

Terrazas Altos del Plata – Mendoza, Argentina
Cabernet Sauvignon
670

SWEET

Sutterhome – California, USA
Moscato
495

BOTTLED BEER IMPORTED

Heineken, Holland | 365
Corona, Mexico | 365
Stella Artois, Belgium | 365

LOCAL

San Miguel Premium | 325
San Miguel Pale Pilsen | 245
San Miguel Light | 245
Super Dry | 245
Cerveza Negra | 245

COCKTAILS | 450

Froze
Red Sangria
White Sangria
Craft Gin and Tonic
Cuba Libre
Old fashioned
Moscow mule

SPECIALTY MISTRAL COCKTAILS (500mL)

Cognac Manhattan | 2,950
Mistral Fraise Margarita | 2,350

NON-ALCOHOLIC

SODAS

Coke | Coke Light | Coke Zero | Sprite |
Royal | 205
Red Bull | 225

FRESH JUICES

Mango | Orange | 305

STILL WATER

Fiji
500 ml 305 | 1 L 485
Evian
330 ml 255 | 750 ml 520
Santa Vittoria
500 ml 305 | 1 L 485

SPARKLING WATER

Santa Vittoria
500 ml 305 | 1 L 485
San Pellegrino
500 ml 305 | 1 L 485
Badoit 750 ml | 454



BY THE BOTTLE

CHAMPAGNE

Moët & Chandon, Rosé
Chardonnay, Pinot Noir, Pinot Meunier
7,000

Veuve Clicquot Ponsardin, Brut 'Yellow Label'
Chardonnay, Pinot Noir, Pinot Meunier
6,950

Moët & Chandon, Brut Impérial
Chardonnay, Pinot Noir, Pinot Meunier
6,000

Joseph Perrier, Cuvee Royale Brut Rosé
Chardonnay, Pinot Noir, Pinot Meunier
5,800

Joseph Perrier, Cuvee Royale Brut
Chardonnay, Pinot Noir, Pinot Meunier
5,500

SPARKLING

Codorníu Clásico Semi Seco – Cava, Spain
Macabeo, Xarel-lo, Parellada
3,500

Villa Marcello Prosecco Millesimato Brut - Veneto, Italy
Glera
3,500

Prosecco Romio Extra Dry – Veneto, Italy
Glera
2,970

ROSÉ

R de Roubine – Côtes de Provence, France
Grenache, Cinsault and Syrah
3,250

Gerard Bertrand, Gris Blanc – Languedoc, France
Grenache, Grenache Gris
2,500

Consigna – Castilla, Spain
Garnacha
2,300

SWEET

Sutterhome – California, USA
Moscato
2,300

Deakin Estate – Victoria, Australia
Moscato
2,200

WHITE

Bernard Moreau, Chassagne Montrachet – Cote de
Beaune, France
Chardonnay
16,000

Jordan – California, USA
Chardonnay
7,700

Pascal Jolivet 'Sancerre' – Loire Valley, France
Sauvignon Blanc
6,600

Domaine Huet, 'Le Haut-Lieu' – Loire Valley, France
Chenin Blanc
6,200

Josmeyer – Alsace, France
Muscat
4,850

Allan Scott – Marlborough, New Zealand
Sauvignon Blanc
4,450

Cloudy Bay – Marlborough, New Zealand
Sauvignon Blanc
4,420

Casillero Del Diablo – Central Valley, Chile
Viognier
3,900

Joseph Drouhin Mâcon- Lugny- Burgundy, France
Chardonnay
3,700

Zuccardi – Mendoza, Argentina
Torrontes
3,600

Tedeschi – Veneto, Italy
Pinot Grigio
3,600

Clarendelle by Haut-Brion Blanc – Bordeaux, France
Sauvignon Blanc, Semillion
3,500

Codorníu, Vina Pomal Blanco – Rioja, Spain
Viura-Malvasia
3,300

Château Roubine Blanc – Côtes de Provence, France
Ugni Blanc, Semillion, Rolle, Clairette
3,200

Ferraton Père & Fils 'Laudun' - Rhone Valley, France
Grenache Blanc, Clairette, Bourboulenc
3,100



BY THE BOTTLE

Terrazas Altos del Plata – Mendoza, Argentina
Chardonnay
3,100

Georges Vigouroux Gouleyant – Vin de Pays, France
Sauvignon Blanc
3,000

Columbia Crest – Washington, USA
Chardonnay
2,900

Talamonti, Trebi – Italy
Trebbiano d'Abruzzo
2,800

Mount Brown Estate – Waipara Valley, New Zealand
Pinot Gris
2,700

RED
Prats & Symington Post Scriptum – Douro, Portugal
Touriga Franca, Tinta Roriz, Tinta Barroca
11,500

Tedeschi Amarone della Valpolicella – Veneto, Italy
Corvinone, Oseleta, Negrara Trentino, Rossignola, Corvina, Dindarella, Rondinella
9,600

La Spinetta Barbaresco 'Bordini'-Piedmont, Italy
Nebbiolo
8,600

Mauro Molino Barolo 'Gallinotto' – Piedmont, Italy
Nebbiolo
8,100

Bodegas Emilio Moro – Ribera Del Duero, Spain
Tempranillo
7,700

Château de Valois-Pomerol, France
Cabernet Franc, Merlot, Cabernet Sauvignon
7,200

La Vicalandia Reserva-Rioja, Spain
Tempranillo
5,900

St. Hallett's, 'Faith' – Barossa Valley, Australia
Shiraz
4,950

Cloudy Bay Pinot Noir-Marlborough, New Zealand
Pinot Noir
4,900

Domaine Pierre Usseglio & Fils – Rhone Valley, France
Grenache, Mourvedre, Shiraz
4,900

Joseph Drouhin, 'Laforêt' – Burgundy, France
Pinot Noir
4,800

Anne Gros & J-P Tollot, Minervois 'L'O de la Vie' –
Languedoc, France
Syrah
4,700

Anwilka Estate, Petit Frere- Stellenbosch, South Africa
Cabernet Sauvignon, Petit Verdot, Syrah
4,300

Romanico, Teso La Monja – Toro, Spain
Tempranillo
4,200

Pike Estate 'Assemblage' – Clare Valley, Australia
Shiraz, Mourvedre, Grenache
4,200

Zenato-Veneto, Italy
Valpolicella
4,100

Septima – Mendoza, Argentina
Malbec
3,700

Clarendelle by Haut-Brion-Bordeaux, France
Merlot, Cabernet Sauvignon, Cabernet Franc
3,500

Indigo Eyes – California, USA
Merlot
3,250

Cox – Pays d'Oc, France
Pinot Noir
3,150

Terrazas Altos – Mendoza - Argentina
Malbec
3,100

Terrazas Altos del Plata – Argentina
Cabernet Sauvignon
3,100



Brunch Society Menu

Php 2,050 per person

APPETIZER

Mozzarella di buffala, tomato jelly, basil and mango salsa

Smoked salmon with avocado purée

Yellow lentil, goat cheese, orange, and parsley

Pumpkin custard with cashew condiment

Manchego cheese with apricot chutney

Black Forest ham and black olives

Fresh goat cheese with pink peppercorn and fresh herbs

Foie gras terrine with berry coulis

Soba noodles with carrot cucumber in sesame dressing

MAIN COURSE

(a choice of one (1) main course per person)

Crushed avocado, coriander, tomato, smoked salmon poached egg, grilled multi-grain farmer bread

Mirêio eggs benedict, smoked forest ham, spinach, Hollandaise, whole meal English muffins

Black Angus burger, truffle mayonnaise gruyère cheese, bacon and fries

Mirêio Croque Madame, truffle béchamel, gruyere, farmer ham, sunny side up egg in a multigrain sourdough bread

Homemade tagliatelle, creamy seafood stew with taragon and orange

Grilled Australian striploin, homemade rosemary and parmesan shoestring fries, arugula salad and béarnaise

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

Thick French toast brioche, berries compote, vanilla whipped cream

DESSERT

Dark chocolate mousse

French macarons

Vanilla panna cotta with fresh berries

Mango cheesecake

Raspberry financier

Caramel petit pot

Fruit tart

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Brunch Society Beverage Package

LE CERCLE

(add Php3,950)

A bottle of Moët & Chandon Brut Imperial Champagne for two (2) persons

INSIDER

(add Php1,550 for a bottle of wine for two (2) persons)

WHITE WINES

Tribu – Chardonnay |
Sutterhome – Moscato

RED WINES

Clarendelle Haut-Brion Rouge – Cabernet
Sauvignon, Merlot, Cabernet Franc |
Cox – Pinot Noir

ROSE WINES

Consigna – Garnacha

SPAKLING WINES

Proseco Romio Extra Dry - Glera

MIRÊIO CLUB

(add Php750 for a choice of two (2) glasses)

WHITE WINES

Tribu – Chardonnay |
Sutterhome – Moscato

RED WINES

Clarendelle Haut-Brion Rouge – Cabernet
Sauvignon, Merlot, Cabernet Franc |
Cox – Pinot Noir

ROSE WINES

Consigna – Garnacha

SPAKLING WINES

Prosecco Romio Extra Dry - Glera

SOCIETY PACKAGE

(add Php390 for unlimited)

BOTTLED WATER

Sta. Vittoria Sparkling Water |
Sta. Vittoria Still Water

CLASSIC ICED TEA

GREEN JUICE

Apple, Cucumber, Celery, Pineapple,
Lime

SODAS

Coke | Coke light | Sprite | Royal | Sarsi

COFFEE and TEA

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