

## Starters

Blackened beef salad with mixed greens tossed in sesame Thai chili dressing and blue cheese crumble 370

House-cured salmon strips tossed with Tagaytay greens, sugar beets, dill sauce and topped with red lumpfish caviar, onion rings and crispy potato chips 370

Rare tuna tataki slices with a Niçoise-style salad in lime-cilantro dressing 330

House salad of fresh Tagaytay greens, sweet bell pepper, cucumber and apple slices, tomato wedges, roasted walnuts and fetta cheese tossed in your choice of balsamic or raspberry vinaigrette 260

Pan-seared *foie gras* and grilled Fuji apples slices served with a mixed green salad tossed in light citrus dressing and a balsamic brown sauce reduction 825

## Soups

Fresh pumpkin soup topped with roasted pumpkin seeds and chives 145

Chicken consommé with julienne vegetables and tapioca pearls 180

Grilled tomato soup topped with whole wheat herb croutons 145

## Pasta and Risotto

Angel hair pasta tossed in fresh garlic, cilantro, chili flakes, pan-fried beef slivers and strips of red and green bell peppers 290

Penne pasta baked with broccoli, cream cheese sauce and topped with cheddar and parmesan cheeses and slices of US Angus top blade 310

Fettuccine pasta in black truffle cream sauce with smoked garlic sausage and shitake mushrooms 360

Asparagus and mushroom risotto with home-made sweet fennel sausages 310

Tomato and basil risotto with toasted pine nuts 290

Prices are inclusive of government tax and subject to 10% service charge

## From the Grill

US Angus Ribeye	220 grams	995
	500 grams*	2350
US Angus Porterhouse	350 grams	1075
	700 grams*	1900
US Angus T-Bone	350 grams	950
USDA "Super Prime" Ribeye	350 grams	2075
US Angus Tenderloin	220 grams*	1345

### Steak Rubs & Toppings

Pepper rub	45	Grilled jumbo prawn	105/pc
Coffee rub	45	Tarragon butter (20 gms)	45
Herb rub	45	Foie gras butter (20 gms)	115
		Pan-seared foie gras (30 gms)	300

Cilantro-cardamom marinated US Angus beef kebab with capsicums and onions **760**

Citrus-lemongrass marinated Australian lamb chops **980**

BBQ pork loin with fresh cilantro and tomato-jalapeno relish **585**

Grilled spring chicken marinated in lemongrass and light curry and basted in annatto seed oil\* **475**

*\*Please allow 25 minutes cooking time*

*All grilled meat items are served with vegetables of the day and your choice of a side dish and sauce*

*Splitting charge **95***

### Additional Sides

Roasted garlic mashed potatoes	55
Country-style potato wedges	55
French fries	55
Arroz a la Mexicana	55
Plain rice, buttered rice, garlic rice	45

### Additional Sauce

Olive-béarnaise	40
Parsley-garlic chimichurri	40
Red wine shallot	40

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## Meat & Seafood

Braised Australian lamb shank served with saffron-herb risotto, whole roasted garlic and lamb stock reduction 740

Roast French duck breast set on a warm couscous salad with Pedro Ximenez sauce and apricot batons 740

Grilled prawns with angel hair pasta, wilted arugula, shitake mushrooms and white butter sauce 625

Grilled Norwegian salmon fillet with butter-glazed vegetables, warm couscous salad and Dalandan butter sauce 470

Herb-grilled Chilean sea bass set on a ragout of green beans, diced red peppers and potatoes with yellow bell pepper sauce and arugula pesto 940

## Desserts

Malibu Rum-poached pineapple carpaccio served with pink peppercorn, candied lime peel and home-made coconut ice cream 220

Lime-infused pannacotta with passion fruit sauce and fresh tropical fruits sprinkled with toasted coconut 220

Flourless chocolate cake with peanut butter-white chocolate filling 220

Spice-poached pear filled with blue cheese parfait and served with red wine reduction and walnut praline 225

Dark chocolate and ginger ganache tart, vanilla-caramel sauce, walnut praline and candied ginger 220

