



Dinner Menu

SOUPS

All Soups served with home made bread

PORTOBELLO MUSHROOM SOUP ₱175

Creamy portobello mushroom soup, sauteed shimeji with parmesan foam

ROAST PUMPKIN AND CARROT SOUP ₱155

Roasted pumpkin and carrot, shallot and basil oil

CHICKEN MINISTRONE SOUP ₱170

A thick Italian style soup steamed chicken breast, vegetables and pasta

TRADITIONAL GOAT LIGHT SOUP ₱160

Smokey goat light soup with ginger puree

SALADS

TRIO OF SEAFOOD SALAD ₱323

Pan seared coriander and chilli lime crab cake, spicy vannamei prawns, teriyaki salmon, tomato salsa and Thai dressing

GREEK SALAD ₱265

Cos lettuce, seedless kalamati olives, feta cheese, cherry tomatoes, English cucumber, onion with traditional Greek dressing

CANAPES

PRAWN TEMPURA ₱240

150g Battered deep fried spot prawns with With sweet chili sauce

CRISPY CALAMARI ₱225

100g Golden fried crispy Italian calamari served with chili Romanesco sauce

MAINS

GRILLED JUMBO PRAWNS ₱357

Pan grilled jumbo prawns, sweet potato and plantain souffle, chilli salsa and balsamic reduction

THE SEAFOOD COMBO - for two ₱880

Freshly grilled 800g lobster, 200g prawns, 100g miso seared salmon, sauteed octopus, garlic potato and fennel salad.

PAN SEARED GROUPEL FILLET ₱350

With wilted greens, roasted carrot puree sautéed potatoes & lemon butter sauce

THE GLAZED PAN SEARED SALMON ₱420

Glazed Scottish salmon, beetroot puree, sauteed green beans, buttered potato gnocchi with black miso sauce

STUFFED CHICKEN ₱360

Blue cheese and spinach stuffed chicken, stewed ratatouille, smashed potato with orange and mustard dressing

CHICKEN ZURICH ₱345

Seared chicken breast with potato roti, creamy champignon mushroom sauce with a touch of white wine.

HERB ROASTED RACK OF LAMB ₱600

With yam & sweet potato croquette, wilted spinach, pea puree & lamb jus

CHAR GRILLED RIBEYE STEAK ₱500

char grilled ribeye steak, sauteed asparagus potato fondant with peppercorn sauce.

SEAFOOD LINGUINE ₱395

Prawns, octopus, mussels cooked in creamy mushroom sauce with a splash of white wine and parmesan cheese

CHICKEN PESTO PASTA ₱285

basil, pinenut and olive butter, sauteed chicken and tagliatelli

SPAGHETTI ALLA CARBONARA ₱220

spaghetti cooked in a light creamy butter sauce with lardo crudo and parmesan cheese.



Sides & Desserts

EXTRA SIDES

JOLLOF RICE	¢65
EGG VEGETABLE FRIED RICE	¢65
SPINACH & MUSHROOM RICE	¢65
FRIES	¢65
(Yam, Potato, Sweet Potato)	
MASHED POTATOES	¢75
MIXED VEGETABLES	¢75
(Steamed/Sauteed)	
HONEY GLAZED POTATO WEDGES	¢75
SAUTEED CARROT	¢60
MINTED YAM AND SWEET POTATO	¢60
CROQUETTE	

DESSERTS

CHOCOLATE FONDANT	¢85
Melted chocolate lava cake with groundnut brittle, Hot chocolate sauce, vanilla Ice Cream	
FUDGY COCOA BROWNIE	¢95
With Pistachio Ice Cream	
APPLE CRUMBLE TART	¢150
with Vanilla Ice Cream	
MANGO & TOFFEE CHEESECAKE	¢140
soft cream cheese on an oxford digestive biscuit, steamed condensed milk, mango coulis and mixed berries chutney	
STICKY DATE PUDDING	¢85
With Caramelized Ice Cream	
SEASONAL FRUIT PLATTER	¢95
Selection of seasonal best fruits	
TIRAMISU	¢120
mascarpone cheese whisked in coffee, layered on sponge cake with gold coast cocoa powder	