RESTAURANT MENU

APPETIZER

FOIE FRAS AUX POIVRES – Homemade three pepper corn duck liver terrine artichoke salad, country bread toast

HOMEMADE CITRUS CURED SALMON – Baby arugula, micro rhubarb, candied lemon, salmon roe, minted yogurt dressing

CHEF’S GREEN- Tagaytay mixed lettuces with truffle vinaigrette, asparagus tips and shaved pecorino

CAESAR SALAD – Romaine lettuce, Caesar dressing, fresh parmesan, pancetta, croutons

LOBSTER AND MANGO SALAD- Saffron mayonnaise, asparagus spears, baby root vegetables, cherry tomato in Dijon mustard and lemon dressing

TANDOORI CHICKEN SALAD – Tandoori roasted chicken, avocado and mango salad

SAUTEED BLACK MUSSLES – Leeks and French Pernod served with bell pepper

POTATO BACON CHOWDER – Puff pastry, chives

MAIN COURSE

COQ AU VIN – Traditional free range chicken stew in wine sauce with cassolette of sautéed spaetzle

SEARED CHILEAN SEA BASS- Creamy polenta, sautéed spinach, green beans, and lemon confit salsa

PAN-FRIED HALIBUT – Mashed potatoes, sour cream and spring onion, chanterelle mushrooms and pancetta

TOURNEDOS ROSINNI ROYALE- Tenderloin, seared foie grass, shaved truffle, red wine jus, pommes mousseline, glazed asparagus

ONGLET BEEFSTEAK – Pan-fried with fresh herbs and garlic butter

GRILLED SEAFOOD BROCHETTES – Prawn, tuna, salmon & grilled vegetables on saffron wild rice pilaf, warm rosemary vinaigrette

SPAGHETTI POMODORO – Mozzarella di bufala and parmesan cheese

SEAFOOD SPAGHETTI – Served with lobster bisque

FETTUCCINE CARBONARA – Homemade fettuccine pasta, aged pancetta

DESERT

CHEESE PLATE – Selection of 4 cheeses with dried fruits and nuts

FRUIT SALAD – Mixed fruit salad, mint and consommé frappe

STRAWBERRY CREPES – Chantilly cream, pistachio flambé with cognac

ARTISAN ICE CREAM – Choice of three flavors, condiments, and fruit coulis

GALETTE PASTRY SELECTION – Your choice of three from a selection of French miniature pastries

BEVERAGES

COINTREAUPOITAN – Cointreau, cranberry, lemon juice

EL DIABLO – Tequila, lime, crème de cassis, ginger ale

ROUGE – Campari, sweet vermount, vodka

MANILA BAY BREEZY – Malibu, cranberry juice, pineapple juice

**CLASSIC COCKTAILS**

BLOODY MARY – Vodka, tomato sauce, Worcestershire sauce

COSMOPOLITAN – Orange vodka, orange liqueur, fresh lime juice, cranberry juice

GIN FIZZ- Gin, lemon juice syrup, sodawater

PINA COLADA – Rhum, coconut cream, pineapple juice

MOJITO – White rum, lime, soda, brown sugar, freshmint

MOCKTAILS

MANGO LUSH – Mango, ginger, lemongrass

PHILIPPINE MYTH - Coconut, lychee, pandan essence

BANANA RAMA – Yoghurt, honey, banana