

# HEARTLAND MENU



## APPETIZER

### BRUSCHETTA TRIO

Toasted baguette slices topped with tomato-basil, mushroom-garlic, and olive tapenade.

₱220

### BEEF CARPACCIO

Thinly sliced raw beef tenderloin drizzled with truffle oil, capers, and parmesan.

₱199

### FOIE GRAS TORCHON

Luxurious foie gras served with toasted brioche and fig compote.

₱200

### GARLIC PARMESAN FRIES

Crispy fries tossed in garlic butter and sprinkled with parmesan cheese.

₱350

### LOBSTER BISQUE

Rich and creamy lobster soup garnished with chives and a touch of brandy.

₱300

### MINI BEEF SLIDERS

Small beef patties with cheese, pickles, and special sauce on mini buns.

₱238

### DUCK CONFIT SALAD

Tender duck confit atop mixed greens with a citrus vinaigrette.

₱176



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## OYSTERS ROCKEFELLER

Fresh oysters baked with spinach, cheese, and herbs.

₱313

## GOAT CHEESE & BEETROOT

Creamy goat cheese paired with roasted beets and candied walnuts.

₱211

## SMOKED SALMON CANAPÉS

Delicate smoked salmon on rye crisps with dill cream cheese.

₱195

## LAMB LOLLIPOPS WITH MINT PESTO

Grilled lamb chops served with a fresh mint pesto dip.

₱300

## TUNA TARTARE

Fresh diced tuna with avocado and mango salsa.

₱400

## LAMB CHOPS

Grilled lamb lollipops served with mint pesto.

₱156

## CRAB CAKES

Golden crab cakes with citrus aioli.

₱259

## CRAB CAKES WITH CITRUS AIOLI

Golden crab cakes accompanied by a zesty citrus aioli.

₱390

