



STARTERS

Torchon de Foie Gras

Paris Brest | Macadamia Nuts | Crème De Cassis Sauce

Vine Leaves Tiger Prawn Cocktail

Romaine Hearts | Silky Mango | Sriracha Cocktail Sauce

Jumbo Lump Crab Cakes

Crispy Apple | Fennel Salad | Gribiche Sauce

Parma Ham Wrapped Scallops

Hami Melon | Sprouts | Port-wine | Balsamic Reduction | Crème Fraiche

Rocket Salad

Candied Walnut | Poached Pears | Stilton Cheese | Pommery Dressing

Seared Tuna Tataki

Braised Kombu Seaweed | Tomatillo | Radish | Onion | Roasted Sesame Dressing

Lemon & Green Pepper Crusted

Beef Carpaccio

Escabeche Vegetables | Smoked Sea Salt | Olive Tapenade | Truffle Mayonnaise

Iceberg Wedge

Iceberg Salad | Garlic Filled Bread Croutons | Bacon Chips | Cherry Tomato |
Roasted Cashew | Malt Vinaigrette

SOUPS

Lobster Bisque

Sherry | Crème Fraiche | Sourdough

French Onion Soup

Beef Stock | Caramelized Onions | Swiss Cheese | Croutons

All our dishes may contain nuts. Please inform us if you have a nut allergy or any special dietary requirement.



FROM THE GRILL

OUR STEAKS

Black Angus Beef Tenderloin

(8 oz / 224 g)

Black Angus Rib Eye

(8 oz / 224 g)

Black Angus Beef T-Bone

(16 oz / 448 g)

Black Angus Beef Striploin

(8 oz / 224 g)

SIDE ORDERS

Sautéed Wild Mushrooms

Sautéed French Beans

Mashed Potato

Grilled Asparagus

Buttered Vegetables

Hasselback Potato

French Fries

Sweet Potato Fries

Cowboy Mac & Cheese

SAUCES

Café de Paris

Citrus Beurre blanc

Sauce Hollandaise

Red Wine Jus

Mushroom

Peppercorn

Each grilled entree is served with one side order and one sauce of your preference

All our dishes may contain nuts. Please inform us if you have a nut allergy or any special dietary requirement.



COMBO SKILLETS

Ocean and Land

Black Angus Strip Loin | Duroc Pork Chop | Tiger Prawns | Norwegian Salmon

Land

Black Angus Strip Loin | Duroc Pork Chop | Baby Chicken | Barbecue Pork Ribs

Ocean

Norwegian Salmon | Tiger Prawns | Lobster | Black King Fish

Each Combo Skillet Grill is good for 3-4 persons served with two side orders and two sauces of your preference

Additional side orders are available at Php 150

SIDE ORDERS

Sautéed Wild Mushrooms
Sautéed French Beans
Mashed Potato
Grilled Asparagus
Buttered Vegetables
Hasselback Potato
French Fries
Sweet Potato Fries
Cowboy Mac & Cheese

SAUCES

Café de Paris
Citrus Beurre blanc
Sauce Hollandaise
Red Wine Jus
Mushroom
Peppercorn

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HOUSE SPECIALTIES AND SIGNATURE ITEMS

LAND

Lamb Chops

Sautéed Mediterranean Vegetables | Polenta | Roast Garlic Sauce

Barbecue Pork Ribs

Corn Relish | Chipotle BBQ Sauce | Cilantro Lime Crema

Basil Rubbed Duroc Pork Chops

Braised Red Cabbage | Roasted Green Apple | Pommery Mustard | Gravy Sauce

Crispy Fried Spatchcock Chicken

Traditional Coleslaw | Sweet Potato Fries | Lemon Black Pepper-Mayonnaise

VEGETARIAN

Spinach Cannelloni

Garlic Ricotta | Spinach | Pizzaiola Sauce

CHEF'S CORNER

OCEAN

Tiger Prawn Alexander

Artichokes | Oven Dried Tomato | Linguine | Tomato Sauce

Hazelnut Crusted

Norwegian Salmon Fillet

Cream Cheese | Mashed Potato | Asparagus | Piquant Red Pepper Coulis

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Black King Fish Fillet

Wilted Spinach | Fingerling Potato | Pomelo & Orange Relish | Almond | Mint

Rock Lobster Newburg

Cognac Cream | Sherry | Asparagus | Velvet Mashed Potato | Lemon

Seafood Risotto

Saffron Risotto | Parmesan | Basil | Wild Mushrooms

DESSERTS

Flaming Baked Alaska

Bourbon Maraschino Cherry Sauce | Walnut Ice Cream

Molten Chocolate Lava Cake

Molten Interior Rich Bitter Chocolate | Hot Fudge Sauce | Dolce De Leche |
Toasted Pecan | Cinnamon Ice Cream
Please allow us 20 minutes serving time

Baked Passion Fruit Meringue

Baked Passion Fruit Meringue Sandwich | Coconut Sorbet | Passion Fruit Gelee |
Green Mango Sauce

Lychee Semifredo

Mango Sorbet | Dragon fruit | Mango Gel | Passion Fruit Crema

“Artisan Malagos” Cheese

Selection of Locally Produced Goat Cheese | Honey | Crackers | Grapes | Dried Fruits | Nuts

Key Lime Tart

Coconut Chantilly | Orange Foam | Passion Fruit Cremoix | Kiwi Fruit |
Meringue Stick | Citrus Tuile

Seasonal Assorted Fruit Platter

Citrus Grand Marnier

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