

1st Course

CORNET OF FISH

caponata emulsion / coconut fish mousse /
soy glazed rice paper

2nd Course

OCTO

confit in garlic / black olives soil / black tahina mayonnaise

3rd Course

OYSTERS AND MUSSEL

pandan foam / tomato caviar

4th Course

PON-KO SHRIMP AND FISH FURAI

ripe mangoes / romesco carrot peanuts

5th Course

BROCOLLI VELOUTE

beans-gruyere flan

6th Fish Course

FISH IN LACTO FOAM

truffled pumpkin and smoked carrot / edible flowers

Pallet Cleanser

GRANITA OF CHEESE

cold pressed herbs and olive oil

7th Course (Main)

SLOW COOKED PORK

onion tartare / malunggay gremolata

OR

SOUS VIDE NATIVE BEEF

crispy earwood mushrooms tartare / alugbati puree

OR

CHICKEN MOUSSELINE

pressed potato / lemon broth / smoked carrot relish

Dessert

TART CALAMANSI

Oatmeal Crumble / Italian Meringue / Sea Salt Caramel

1st Course

CORNET OF FISH

caponata emulsion / coconut fish mousse /
soy glazed rice paper

OR

OYSTERS AND MUSSEL

pandan foam / tomato caviar

OR

PON-KO SHRIMP AND FISH FURAI

ripe mangoes / romesco carrot peanuts

2nd Course

BROCCOLI VELOUTE

beans-gruyere flan

3rd Course

SLOW COOKED PORK

onion tartare / malunggay gremolata

OR

CHICKEN MOUSSELINE

pressed potato / lemon broth / smoked carrot relish

OR

FISH IN LACTO FOAM

truffled pumpkin and smoked carrot / edible flowers

OR

SOUS VIDE NATIVE BEEF

crispy earwood mushrooms tartare / alugbati puree

4th Course (Cheese)

GOATS CHEESE SOUFFLE ALA FLAMBE

lavoush

Dessert

TART CALAMANSI

Oatmeal Crumble / Italian Meringue / Sea Salt Caramel

1st Course

CORNET OF FISH

caponata emulsion / coconut fish mousse /
soy glazed rice paper

OR

OYSTERS AND MUSSEL

pandan foam / tomato caviar

OR

PON-KO SHRIMP AND FISH FURAI

ripe mangoes / romesco carrot peanuts

2nd Course

BROCCOLI VELOUTE

beans-gruyere flan

3rd Course

SLOW COOKED PORK

onion tartare / malunggay gremolata

OR

CHICKEN MOUSSELINE

pressed potato / lemon broth / smoked carrot relish

OR

FISH IN LACTO FOAM

truffled pumpkin and smoked carrot / edible flowers

OR

SOUS VIDE NATIVE BEEF

crispy earwood mushrooms tartare / alugbati puree |

Dessert

TART CALAMANSI

Oatmeal Crumble / Italian Meringue / Sea Salt Caramel



Supplementary

ADDITIONAL CHARGES ON TOP OF PHP 1500/ PHP 1700 / PHP 2300
WILL APPLY FOR THE CHOICE OF SUPPLEMENTARY
PREMIUM ITEMS.

EACH SPECIFIC ADDITIONAL CHARGE IS LISTED AS FOLLOWS:

Appetizers

OCTO

+PHP 350

confit in garlic / black olives soil / black
tahina mayonnaise

OYSTER AND MUSSEL

+PHP 350

pandan foam / tomato caviar

PON-KO SHRIMP AND FISH FURAI

+PHP 350

ripe mangoes / romesco carrot peanuts

Main Courses

SEAFOOD CATAPALANA

+PHP 900

picada marinera | tomato broth | shrimps |
squids | mussels | clams | chorizo pilaf

CHICKEN MOUSSELINE

+PHP 650

pressed potato / lemon broth / smoked
carrot relish

SLOW COOKED PORK

+PHP 650

onion tartare / malunggay gremolata

SOUS VIDE NATIVE BEEF

+PHP 650

pressed potato / lemon broth / smoked
carrot relish

LEMON PEPPER WAGYU

+PHP 900

pomme de terre | tomato caviar | truffles

Dessert

TART CALAMANSI

+PHP 295

Oatmeal Crumble / Italian Meringue / Sea
Salt Caramel

RED VELVET

+PHP 295

Cream Cheese / Mixed Berries

BASQUE COUNTRY CHEESECAKE

+PHP 400

QUADRUPLE OREO MOUSSE

+PHP 295

CHOCOLATE MOUSSE CAKE

+PHP 295

Wines

HOUSE WINE

by glass / bottle price may vary based on availability

BORSAO, RED CAMPO DE BORJA 2021 SPAIN

BORSAO, WHITE CAMPO DE BORJA 2021 SPAIN

14 DAY KOMBUCHA PHP 150

by the glass

CANNED SODA PHP 90

SPARKLING WATER PHP 110

MINERAL WATER PHP 70

BLEND ICED TEA PHP 110

LOCAL BEER PHP 175