

# THE BISTRO

# Starters, Soups and Salads

## Samal Crab Cake 🦀🥚🌿

A savory and indulgent starter, our handcrafted crab cakes are made with the freshest lump crab meat, delicately seasoned and pan-seared to a golden, crispy perfection.

**Php 950**

## USDA Prime Beef Carpaccio 🥩🌿

Thinly sliced, melts-in-your-mouth prime beef is drizzled with truffle oil and garnished with fresh arugula, shaved parmesan and a touch of lemon zest.

**Php 950**

## Cheese Fondue 🧀🍷

Rich and velvety blend of melted Swiss and Gruyère cheeses, perfectly balanced with a hint of garlic, white wine and a touch of nutmeg. Served with a medley of fresh bread cubes, crisp vegetables, and apple slices for dipping.

**Php 1,000**

## Gratinated Angel Hair Scallops 🦪🌿

Delicately seared scallops paired with angel hair pasta topped with a blend of parmesan, breadcrumbs and herbs. Baked to golden perfection.

**Php 1,000**

## Classic Caesar Salad 🥗🌿

Savor the experience as we toss together a salad that's as fresh and personalized as you are.

**Php 900**

## Potato Pave Beef Tartare with Caviar 🥔🥩

Thinly sliced potatoes expertly arranged and baked to perfection with hand-cut tenderloin seasoned with aromatic spices, capers, mustard and a touch of olive oil.

**Php 880**

## Lobster Bisque Soup 🦞🍲

A decadent soup crafted with succulent lobster and simmered to perfection in a butter-infused broth.

**Php 900**

## Clam and Vegetable Chowder 🦪🌿

A hearty blend of tender clams and fresh vegetables simmered in a creamy and flavorful broth.

**Php 900**

## Soup of the Day

Ask your server for the available soup of the day.

**Php 550**

## Charcuterie Platter 🥓🧀🌿

Carefully curated selection of the finest cured meats and cheeses, our Artisanal Charcuterie platter features a delicious variety of rich and savory flavors.

**Php 1,900**

## Salad Bar

**Php 530**

Indulge in an elaborate selection of fresh, organic seasonal green vegetables and mixed salads, along with premium mature cheese and charcuterie from around the world.

Add the garden-fresh salad as the perfect prelude to your selection from Surf and Turf, Aside From Beef, From The Sea or Curated Meat Collections.

👨🍳 Chef's Recommendation 🌿 Vegetarian

Food may contain the following: 🐷 Pork 🦀 Crustaceans 🦪 Mollusks 🥚 Eggs 🥜 Peanuts  
🌰 Tree Nuts 🧀 Dairy 🌶️ Chili 🌾 Wheat/Gluten

Prices are inclusive of government taxes and subject to 6% service charge.

# Taste of Italy

## Green Pea Pasta with Prawns 🥬🦐

Pasta tossed with a creamy green pea purée complemented by sautéed prawns.

**Php 1,200**

## Classic Cheese Wheel Carbonara 🍝🧀

The ultimate creamy pasta experience. Al dente pasta tossed in a sauce made from fresh eggs, crispy pancetta and black pepper, all combined in a wheel of Parmesan cheese.

**Php 1,200**

## Mushroom and Truffle Risotto 🍄🍄

A rich and creamy risotto made with the finest Arborio rice, slowly simmered with wild mushrooms and truffle oil.



**Php 1,200**

## Cream Cheese and Portobello Lasagna 🍝🧀

Layers of tender sheets of pasta with a creamy blend of cream cheese, mushrooms and marinara sauce.

**Php 1,400**

# Gourmet Plates

## Surf and Turf 🦐🥩

Selection of sauces and one side dish

### Lobster Tail Thermidor USDA Prime Tenderloin

Lobster tail broiled and smothered in a creamy Thermidor sauce with a hint of brandy and Dijon mustard. Paired with the tender USDA Prime Tenderloin, seared to your liking and drizzled with a red wine reduction.

**Php 2,600**

## From The Sea 🐟

### Atlantic Salmon Fillet 🐟

Boneless salmon fillet seasoned with salt and pepper, herbs and citrus and grilled to perfection.

**Php 1,800**

### Pacific Cod Loin 🐟

Seasoned with salt, pepper, herbs and drizzled with olive oil.

**Php 1,300**

## Aside From Beef 🥩

### Sous Vide Pork Chop 🐷🍷

Slow-cooked sous vide pork chop with aromatic herbs, seared to golden perfection.

**Php 1,800**

### Herb Crusted Rack of Lamb 🍷🐏

Tender rack of lamb coated with a fragrant blend of fresh herbs, garlic and breadcrumbs, roasted to perfection.

**Php 2,000**

### Herb and Feta Chicken Roulade 🐔🧀

Tender chicken breast delicately rolled and filled with a savory blend of fresh herbs and creamy feta cheese.

**Php 1,300**

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# Epicurean Feast

## Lobster Thermidor 🍤🍷🥘

*Perfectly cooked and coated in a rich and creamy sauce made from Dijon mustard, brandy and a blend of aromatic herbs and spices.*

**Php 2,400**

## Grilled Premium Ostrich Steak 🍖

*A lean and tender cut of premium ostrich, expertly grilled to your desired doneness.*

**Php 2,000**

## Charbroiled Free Range Chicken 🍗

*Succulent, tender half chicken from free-range poultry, expertly charbroiled to perfection.*

**Php 1,800**

## Smoked Barbecue Pork Ribs 🍖🍷

*Fall-off-the-bone tender pork ribs, slow-smoked to perfection and glazed with a rich and tangy barbecue sauce.*

**Php 2,400**

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# Curated Meats

## Exquisite International Steak Selections

A curated steak selection offering a diverse tasting experience of the finest cuts around the world.

### USA Php 3,900 🍴

USDA Prime Ribeye (100g)  
USDA Prime Sirloin (100g)

### Australia Php 4,700 🍴

Australian MS9+ Ribeye (100g)  
Australian MS9+ Sirloin (100g)

### Canada Php 3,700 🍴

Canadian Prime Ribeye (100g)  
Canadian Prime Sirloin (100g)

### Japan Php 6,200 🍴

A5 Wagyu Ribeye (100g)  
A4 Wagyu Sirloin (100g)

## Ultimate Steak Experience

### A3 Wagyu Ribeye 🍴

A3 Wagyu ribeye is a true culinary masterpiece with its marbling and melt-in-your-mouth tenderness.

**Php 5,700**

### 28-Day Aged Black Onyx Bone-In Ribeye 🍴

Unparalleled flavor of our black onyx bone-in ribeye, expertly aged for 28 days.

**Php 4,900**

### 28-Day Aged Black Onyx T-Bone 🍴

This premium cut is aged to perfection for 28 days to enhance its natural tenderness and deepening its flavor.

**Php 4,800**

### Australian Denver Steak 🍴

Savor the robust flavor of this marbled cut, grilled to your liking for a flavorful bite.

**Php 3,500**

## To Complement Your Selection

### Sauces (Choose two)

Bearnaise  
Truffle Mushroom

Chimichurri  
Red Wine

Peppercorn Sauce  
Mustard Sauce

Classic Barbecue  
House Sauce

### Side Dishes (Choose one)

Truffle Mashed Potato  
Potato Fries  
Truffle Pasta  
Deep-Fried Onion Rings  
Garlic Broccoli

Mashed Sweet Potato  
Cheese Macaroni  
Mashed Potato  
Crushed Leek potato  
Sautéed Fresh Mushrooms

### Additional to your Steak

Blue Cheese **Php 450**  
Foie Gras **Php 550**  
Gratinated Bone Marrow **Php 450**  
Grilled King Prawns **Php 880**

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# Sweet Endings

## Rose Water Chocolate Mousse 🌿🍰

*Indulgent chocolate mousse infused with the subtle, aromatic essence of rose water.*

**Php 550**

## Malagos Chocolate Lava Cake 🌿🍰🍰

*Rich chocolate cake made with the finest Malagos chocolate, renowned for its deep and velvety flavor. When cut, molten center flows out in a warm and decadent rush of pure chocolate bliss. Served with a scoop of homemade creamy vanilla ice cream.*

**Php 550**

## Flaming Baked Alaska 🌿🍰🍰

*A base of light, spongy cake topped with ice cream and wrapped in a cloud of sweet fluffy meringue.*

**Php 550**

## Classic Tiramisu 🌿🍰🍰

*A modern take on tiramisu, featuring sspresso-soaked sponge, creamy mascarpone, a touch of amaretto and finished with cocoa*

**Php 550**

## Fruity Napoleon 🌿🍰🍰

*Crisp, golden puff pastry layered with luscious cream, sweet mango and tart fresh berries.*

**Php 550**

## Crème Brûlée 🍰🍰

*Vanilla custard with caramelized sugar crust, paired with coffee jelly.*

**Php 550**

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