

# THE BISTRO



DISCOVERY  
SAMAL

[www.discoverysamal.com](http://www.discoverysamal.com)

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## Appetizer

### Washington Oysters 🦪

Airflown U.S. Washington Pacific oysters with chili lime sauce and pickled red onion.

**3 pieces for P 1,500**

**6 pieces for P 3,200**

Available during weekends

### Lobster Rolls 🦞

Homemade rolls with Pacific Lobsters, kaffir and lemongrass topped with Kaviari French caviar, crème fraîche and tarragon.

**P 990**

### U.S. Angus Potted Beef 🍷

Beef rillette mixed with aromatic spices paired with homemade baguette.

**P 825**

### Grilled Ox Tongue Skewers 🍴

Ox tongue in Korean galbi sauce, radish, curry carrot and kimchi purée.  
Paired with spicy edamame and red radish.

**P 695**

### Pork Face Terrine 🐷🥚🍴

Nenita Farms fresh pork, chicken liver, gherkins and raisin relish served with homemade baguette

**P 550**

### Chicken Liver Pate 🍴🐷🍷

Savory chicken liver with aromatics, gherkins, raisin relish and homemade baguette.

**P 495**

Food may contain the following: 🦪 Shellfish 🥚 Eggs 🐟 Seafood 🥛 Dairy 🥥 Soy 🐷 Pork 🍴 Poultry 🌾 Gluten 🌰 Nuts 🌱 Seeds

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

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## Soup

### Miso Imbao Chowder 🍤🥚🌱

Mangrove clams cooked in miso and Bukidnon fresh milk mixed with ginger and galangal.

P 480

### Beef and Vegetable Soup 🌱🥚

Beef broth simmered in dark beer with farm fresh vegetables, drizzled with parsley oil.

P 450

### Tuscan Kale and Potato Soup 🍤🥚

Tuscan Kale from Hectares of Hope mixed with blue crab, poached quail egg and caviar.

P 450

### Soup of The Day

Ask your server for today's soup offering.

P 395

## Salad

### Fried Goat Cheese Salad and Smoked Salmon 🥚🌱🐟

Malagos goat cheese paired with house-smoked salmon, candied cashews, red radish, pickled carrot ribbons and mixed salad greens. Dressed with roasted garlic and honey vinaigrette.

P 750

### Mibrasa Grilled Octopus Salad 🌱🥚🐟

Chargrilled octopus, mixed with arugula, topped with sweet soy glaze, lemon purée, oranges suprêmes and cherry tomatoes. Tossed in tangy cucumber vinaigrette.

P 525

### Thai Roast Beef Salad 🐟

Pan-roasted sirloin with mixed salad greens, mint, onion, multicolored bell peppers, cucumber, cilantro, toasted rice and lime. Tossed in fish sauce vinaigrette.

P 505

### Vegan Salad 🌱🥚🌱

Naturally-farmed mixed salad greens with zucchini, asparagus, grapes, oranges, spiced-roasted squash, pumpkin seeds and quinoa drizzled with maple sesame black vinaigrette.

P 490

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## Pasta

### Uni Pasta 🦀🥚🌿

Samal Island sea urchins cooked in brown butter and cream, tossed in bucatini pasta. Topped with fresh sea urchin and caviar.

P 950

### Mac and Camembert Cheese 🧀🌿

Malagos La Regina cheese cooked with macaroni, tomato and roasted garlic. Topped with garlic peel powder.

P 950

### Beef Ragu 🥩🌿

Spaghetti tossed in U.S. Angus Beef Ragu with fresh pomodoro. Topped with parmesan cheese.

P 750

### Crab Pasta 🦀🥚🌿

Spaghetti pasta tossed in free-range eggs and butter sauce. Topped with sautéed crab meat, nori, and Ikura.

P 750

## Heavy Bites

### Steak Sandwich 🥩🌿

Pan-seared Angus Rump Steak, mixed with donburi caramelized onions, topped with gruyère cheese, togarashi spiced tomato confit and asparagus in homemade country bread.

P 850

### Wagyu Galbi Jim Bao 🥩🌿

Oven-roasted Kitayama Wagyu short ribs glazed with homemade galbi sauce topped with radish and carrots in our homemade mantou.

P 550

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## Mibrasa Grill Signatures

### Black Onyx Angus Striploin Steak 🍴🌿

Pure Australian Ranger's Valley Angus cattle with a marbling score of 3+ chargrilled in our Mibrasa oven. Served with fresh Jicama purée, roasted carrots and sauce demi glace.

**P 1,500 Per 100 grams**

### Black Tyde Angus Ribeye Steak 🍴🌿

Pure Australian Ranger Valley's 150 day grain-fed Angus cattle with a marbling score of 2+ chargrilled in our Mibrasa oven. Served with cauliflower steak gratin, brown butter, sage-roasted squash purée, squash seeds, and chimichurri sauce.

**P 1,170 Per 100 grams**

*Steaks are priced per gram and are dependent on stock availability.  
Weights vary with steaks not less than 300 grams.*

### Thick Cut Porkchop 🍴🌿

Nenita Farms pork chops with braised red cabbage, corn grits, Ricotta cheese, seared corn ribs with apple curry sauce.

**P 1,800**

### Grilled Wild Prawns 🍴🌿

Grilled wild-caught sea prawns on a bed of adlai and mushroom pilaf, topped with lemongrass chimichurri. Served with roasted vegetables.

**P 1,550**

### Half-Grilled Chicken 🍴🌿

Free range chicken chargrilled in our Mibrasa oven. Served with potato purée, roasted carrots and au jus.

**P 1,100**

## Main Course

### White Wine Braised Pork Belly 🍴🌿

U.S. pork belly braised in white wine with fresh mushrooms on a bed of sweet potato purée and roasted carrots.

**P 1,250**

### Braised Boneless Lamb Leg 🍴🌿

Oven-braised Australian boneless leg with fresh pappardelle and provencal style vegetable stew.

**P 1,500**

### Fresh Catch of the Day 🍴🌿

Poached fresh catch fish fillet in mushroom broth, braised leeks edamame, red radish, and soda noodles.

**P 1,200**

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## Desserts

### Plantation 🌿🥥🍌🌾

Belgian white chocolate rum, caramel, banana mousse, banana nut crunch, whipped cream and Tultul salt.

P 650

### Percentage 🌿🥥🍌🌾

Decadent chocolate cake with Malagos 38% milk chocolate buttercream, Malagos 56% dark chocolate mousse and Sikwate 65% dark chocolate ganache.

P 750

### Binaki 🌿🥥🍌🌾🥥

Steamed fresh corn pudding, with toasted corn husk meringue, sweet popcorn mousse, coconut panna cotta, and corn ganache.

P 700

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## Kids' Favorites

### Hoisin Chicken Sliders 🍗🌾🥥

Free-range chicken with house rolls, potato wedges, and served with hoisin sauce.

P 375

### Mac and Cheese 🍝🌾

Signature macaroni and cheese.

P 390

### Chicken Parmigiana 🍗🌾🥥🍌

Chicken fillet, perfectly breaded and topped with marinara sauce, and melted mozzarella cheese.

P 390

### Pork and Baked Beans 🍖🌾

Slow-cooked Nenita Farms pork with stewed kidney beans in tomato sauce.

P 375

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