



Hotel Okura  
MANILA  
NEWPORT WORLD RESORTS

# VALENTINE'S DINNER AT SORA

February 14, 2026

## AMUSE BOUCHE

*Ebi | Goose liver | Tarabakani*

Thai herb blue prawn salad Tartlet, Foie gras, herb cream cheese  
and Balsamic glaze Crostini | King crab croquette

## APPETIZER

*Hotate | Ikura*

U.S. scallop, Salmon roe, Champagne Beurre Blanc, Yuzu Foam

## SOUP

*Edamame | Kabocha | Ham*

Soybean and Japanese squash soup | Prosciutto de Parma | Sesame croutons

## ENTRÉE

*Suzuki | Miso*

Chilean Seabass Teriyaki, Miso Dill sauce

## MAIN COURSE

*Gyu | Umeshu | Arborio | Kinoko*

Beef Tenderloin, Japanese plum port wine jus, Japanese mushroom Risotto

## PETIT FOUR & DESSERT

*A Gift of Love*

A chocolate box with Chocolate heart pralines on top of a cake

*Ruby Blossom Cake*

Rose-scented almond dacquoise, lychee creameux with bits, raspberry confit, Raspberry-rose mousse

5,000

*Koibumi*   
A CELEBRATION OF LOVE

Please note that menus are subject to change due to seasonality and product availability. Prices are in Philippines peso, inclusive of 12% value-added tax (VAT), 10% service charge and applicable local tax.

Please let us know of any special dietary requirements or allergies, and we will be happy to accommodate you.

Photos are for reference only. Ingredients may change depending on market availability, without prior notice.