



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 | Umesbu | 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.