



THE BISTRO

# THE BISTRO

*Dining is more than a meal, it is a celebration of culinary gastronomy. Each dish is thoughtfully composed, balancing tradition with innovation, and simplicity with sophistication.*

*Here, every plate tells a story, every aroma awakens memory, and every visit becomes a moment to savor.*

## Chef's Prelude

### Moules Marinières

*Pristine mussels gently sautéed in white wine with confit garlic, Aleppo chili, and finished with hand-chopped parsley.*

**Php 850**

### Gratinated Scallops

*Gratinated diver scallops set over silky angel hair pasta in a light cream, accented with housemade balsamic caviar.*

**Php 1,100**

### Carpaccio di Manzo

*Thinly sliced USDA Prime Beef Tenderloin, dressed with extra-virgin olive oil, lemon, and shaved Parmigiano.*

**Php 950**

### Signature Grazing Board

*A chef's curated assortment of cold cuts and artisanal cheeses with seasonal accoutrements.*

**Php 1,950**

## Fresh and Warm

### Garden Selections

#### Salad Bar

*An artful selection of crisp, seasonal lettuces and tender greens, accompanied by housemade condiments and signature dressings.*

**Php 550**

#### Salad of the Day

*A chef's creation of the day featuring garden-fresh lettuces, seasonal garnishes, and house-crafted vinaigrette.*

**Php 550**

#### The Bistro Caesar Salad

*Fresh romaine with a signature Caesar dressing, shaved Parmigiano-Reggiano, and golden croûtons.*

**Php 950**

### Artisan Soups

#### Smoked Pumpkin Plantain Soup

*Smoked pumpkin and sweet plantains, puréed to a silky finish and accented with subtle aromatic.*

**Php 650**

#### Seafood Chowder

*Velvety chowder with a selection of market seafood, accented with cream herbs, and subtle aromatics.*

**Php 850**

#### Soup of the Day

*Today's seasonal soup, thoughtfully prepared with garden-fresh produce and aromatic herbs.*

**Php 550**

 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.

# Pasta and Craft

## Beef Ragu Pasta

Artisanal pasta in a rich, slow-cooked beef ragu, accented with aged Parmesan and garden-fresh herbs.

**Php 1,300**

## Pasta Marinara

A selection of fresh seafood in a fragrant tomato marinara, served over handmade pasta topped with parmigiano-reggiano.

**Php 1,300**

## Mushroom Lasagna

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

**Php 1,450**

## Saffron Risotto with Scallops

Velvety saffron risotto paired with pan-seared scallops, finished with a hint of citrus and aromatic microgreens.

**Php 1,200**

# Gourmet Selections

## The Bistro Signature BBQ Pork Ribs

24-hour sousvide pork ribs, exquisitely tender and infused with rich flavors, then grilled to a caramelized finish and brushed with our housemade smoky barbecue glaze.

**Php 2,700**

## Pan-Seared Salmon

Perfectly pan-seared salmon with a crispy skin, drizzled with a zesty lemon butter sauce and topped with balsamic caviar.

**Php 1,950**

## Peruvian Chicken

Quarter-leg chicken, sousvide for ultimate tenderness, then grilled to golden perfection, served with our housemade chimichurri, a bright and herbaceous sauce bursting with flavor.

**Php 1,950**

## Beef Wellington

Tender beef fillet coated with a savory mushroom duxelles and wrapped in golden, flaky puff pastry, baked to perfection and finished with a rich red wine jus. A classic, indulgent centerpiece for a refined dining experience.

**Php 4,100**

# Mibrasa Experience

## Ostrich Steak

Lean and tender ostrich steak, expertly grilled to perfection for a juicy, full-flavored experience.

**Php 2,200**

## Half Chicken

Half chicken, brined in aromatic herbs and sousvide to tender perfection, finished over a flame grill for a crispy, golden exterior and smoky, savory flavor.

**Php 1,950**

## Brined Pork Chop

Juicy pork chop, brined in a blend of aromatic herbs and seasonings to enhance tenderness and flavor, grilled to perfection with a golden crust.

**Php 1,950**

## Grilled Marlin Steak

Fresh Marlin steak, expertly grilled to perfection for a firm yet tender texture and delicatd smoky flavor.

**Php 1,800**

## Grilled Lamb Rack

Succulent rack, perfectly grilled to perfection to highlight its natural flavor and tenderness.

**Php 2,150**

# Signature Platter

## Seafood Platter

Savor a trio of ocean delights: pan-seared salmon, baked mussels, and Cajun-spiced prawns, paired with market-fresh vegetables and your choice of two sides.

**Php 5,800**

## All Meat Platter

A hearty trio of flavors featuring juicy Peruvian chicken, tender grilled pork chop, and succulent grilled ostrich, served with vibrant medley of seasonal vegetables. Includes your choice of two sides.

**Php 5,800**

## Surf and Turf Platter

Indulge in the best of land and sea with BBQ Pork ribs, half grilled chicken, baked scallops, and balsamic-topped salmon, served alongside market-fresh vegetables and your choice of two sides.

**Php 5,900**

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# Prestige Steaks

## Japanese A5 Wagyu Ribeye

Experience the pinnacle of beef indulgence with our Japanese A5 Wagyu Ribeye. Renowned for its extraordinary marbling and buttery texture, each bite melts effortlessly on the palate, releasing rich, savory flavors that are deeply umami. Grilled to perfection to enhance its natural tenderness, this premium cut delivers a decadent and unforgettable dining experience.

Php 6,900

## Japanese A3 Wagyu Ribeye

Indulge in the rich, buttery flavor of our Japanese A3 Wagyu Ribeye. With a beautiful balance of marbling and tenderness, this premium cut offers a succulent, juicy bite with deep umami notes. Expertly seared to enhance its natural flavors, it's a luxurious yet approachable Wagyu experience.

Php 5,900

## Australian MS7 Striploin

Savor the robust flavor and tender juiciness of our Australian MS7 striploin. With a perfect balance of marbling and texture, this premium cut delivers a rich, savory taste that's both bold and refined. Expertly grilled to enhance its natural flavors, it's a classic steakhouse favorite with a luxurious twist.

Php 4,850

## Tomahawk Steak

Feast on the show-stopping Tomahawk steak a bone-in ribeye renowned for its dramatic presentation and unmatched flavor. Generously marbled and perfectly aged, each bite is tender, juicy, and bursting with rich, beefy umami. Expertly grilled to perfection, it's the ultimate centerpiece for an unforgettable dining experience.

Php 9,500

## 28 Days Dry Aged Black Onyx Australian Ribeye

Discover the deep, concentrated flavor of our 28-day dry-aged Black Onyx Australian Ribeye. Expertly aged to enhance tenderness and amplify its rich, nutty, and beefy notes, this premium cut boasts a perfect balance of marbling and succulence. Seared to perfection to lock in its natural juices, it delivers a luxurious, melt-in-your-mouth steak experience.

Php 5,100

## Denver Steak

Enjoy the rich, beefy flavor of our Denver steak, a tender and well-marbled cut from the chuck. Known for its robust taste and juicy texture, it's expertly grilled to enhance its natural flavors, offering a satisfying and flavorful steak experience in every bite.

Php 3,800

### Choice of Side Dishes

Mashed Potato  
Truffle Mashed Potato  
Mac and Cheese  
Truffle Pasta

Sweet Mashed Potato  
French Fries  
Garlic Broccoli

### Choice of Sauce

Peppercorn  
Truffle Mushroom  
Chimichurri

Red Wine  
Port Wine  
Pommery Mustard

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# Epicurean Sweets

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## Tiramisu Reimagined

*A contemporary take on the classic Italian desert featuring layers of espresso-soaked sponge, mascarpone cream, and delicately dusted cocoa, artfully presented to highlight each flavor and texture. This modern interpretation delivers the familiar indulgence of tiramisu with a refined elegant twist.*

**Php 600**

## Velvet Molten Cake

*Experience the ultimate chocolate indulgence with our Velvet Molten Cake. A rich, velvety chocolate exterior gives way to a warm, flowing ganache center, creating a decadent contrast of texture.*

**Php 600**

## Black Forest Symphony

*Delicate chocolate logs filled with airy cherry-infused mousse, finished with a glossy ganache and adorned with fresh cherries. Each bite offers a harmonious balance of rich chocolate and vibrant cherry, creating a refined and indulgent dessert experience.*

**Php 600**

## Sweet Explosion

*Creamy coconut ice cream with dark chocolate crumbs, drizzled with rich chocolate coffee ganache, and finished with fresh seasonal fruits.*

**Php 600**

## Basil-Lemon Bliss

*Indulge in our homemade lemon-basil ice cream, a refreshing and vibrant dessert where zesty citrus meets the delicate aroma of fresh basil. Smooth, creamy, and perfectly balanced, it's a light and elegant finish that delights the palate with every spoonful.*

**Php 600**

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## The Wagyu Experience

4-Course Set Menu

Php 4,800 per person

### Salad of the Day

#### **Locally Sourced and Seasonally Inspired**

*A vibrant mix of garden-fresh greens and vegetables paired with our house-crafted dressings.*

### Soup of the Day

#### **Warm, Wholesome and Housemade**

*Crafted fresh each day with seasonal ingredients, our Soup of the Day reflects the flavors of the moment.*

### Main Course

#### **Emperor's Cut**

*Buttered A3-grade Japanese ribeye grilled to your preferred doneness and finished with a touch of sea salt. Served with chef-selected sides for a premium steakhouse experience.*

### Dessert of the Day

#### **Sweet Surprise**

*Seasonal ingredients and housemade flair—ranging from rich chocolate indulgences to light, fruit-forward delights.*

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## Breakfast Selections

### Bistek Tagalog and Egg

USDA Angus Prime beef, delicately braised in a balanced calamansi-soy glaze, bringing gently harmony of citrus and savory notes. Finished with caramelized onions and served with your choice of egg, adding a rich, silky touch to every bite. Paired with your choice of rice: steamed, garlic, or kimchi.

### Chicken Kimchi Breakfast Rice Bowl

Crispy fried chicken with bold, savory kimchi, brought together in a warm and satisfying breakfast bowl. Balanced with gentle spice and richness, and finished with your choice of egg for a comforting yet refined start to the day. Served with your choice of rice: Kimchi fried rice, garlic rice, or plain rice.

### Revised Filipino Breakfast

Pork Tocino, Chicken Tocino, Beef Tapa, Chorizo de Cebu, Danggit or Dried Dilis, Smoked Bangus, your choice of egg, side of cucumber and pickled onion, and rice of your choice: kimchi rice, garlice rice, tinapa fried rice, plain rice

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## Kids Menu

### Nutella Smores Surprise

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Toasted marshmallows between crisp graham crackers. Coated in creamy Nutella.

### Melty Mac Delight

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Creamy macaroni baked in cheesy sauce until golden and bubbly.

### Chicken Hug Spaghetti

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Spaghetti in sweet Filipino-style tomato sauce, topped with crispy chicken fillet.

### French Toast

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Butter-fried marinated bread, seasonal fruits compote, maple syrup, mascarpone cheese or cream cheese spinach, dusted with powder sugar and cocoa powder.

### Sausage and Waffles

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Belgian waffles with grilled breakfast sausage on the side and maple syrup, topped with poached egg.