

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 850

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 880

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 850

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 950

Classic Caesar Salad 🍽️🥗

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

Php 880

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 650

Clam and Vegetable Chowder 🍽️🥕

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

Php 650

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 1,780

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 950

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 880

Mushroom and Truffle Risotto 🍴🌿

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



Php 850

Cream Cheese and Portobello Lasagna 🍴🌿

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

Php 850

Gourmet Plates

Surf and Turf 🍴🌿

Selection of sauces and two side dishes

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 2,300

From The Sea 🍴

Atlantic Salmon Fillet 🍴

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

Php 1,100

Pacific Cod Loin 🍴

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

Php 990

Aside From Beef 🍴

Sous Vide Pork Chop 🍴🌿

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

Php 990

Herb Crusted Rack of Lamb 🍴🌿

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

Php 1,490

Herb and Feta Chicken Roulade 🍴🌿

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

Php 990

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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 3,600 🍴

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

Australia Php 4,300 🍴

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

Canada Php 3,500 🍴

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

Japan Php 5,900 🍴

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 5,500

28-Day Aged Black Onyx Bone-In Ribeye 🍴

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

Php 4,880

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 4,600

Australian Denver Steak 🍴

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

Php 3,000

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

Classic Crepe Suzette 🌿🍫🍷

A timeless French dessert expertly prepared tableside for an unforgettable experience. Delicate crepes are flambéed in a sauce of orange juice zest, orange liqueur and a hint of butter.

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

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