

A Taste of *Excellence*

2026 PHILIPPINE CULINARY CUP

DREAM TEAM

2026 SILVER MEDAL

APPETIZER

Kampachi and Smoked Gouda

Greater amberjack collar and smoked gouda mosaic
with miso beurre blanc, salmon roe, and yuzu foam

Chef Jabin Cabral

MAIN COURSE

Beef Intercostal and Carnaroli Rice

Beef stew gratinated with Mornay sauce,
served with saffron, edamame, and morel mushroom risotto

Chef Rexander Aspiras

DESSERT

Irish Butter Symphony

Brown butter pistachio blondie with brown butter ice cream

Chef Jenny Tanay

3000



Prices are in Philippines pesos, inclusive of 12% value-added tax (VAT),
Subject to 10% service charge and applicable local tax.

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2026 PHILIPPINE CULINARY CUP

EUROPEAN GOURMET

2026 SILVER MEDAL

APPETIZER

Lobster and Scallop

Baked Japanese scallops and lobster with cream cheese,
zucchini, and Japanese melon roulade in vin blanc

Chef Alec Napeña

MAIN COURSE

Wagyu and Truffle

Parmesan-crusted Wagyu Chateaubriand
with pommes purée, butter-braised baby carrots, snap peas,
and morel mushrooms in truffle-infused demi-glace

Chef John Louie Afuang

3000



Hotel Okura
MANILA
NEWPORT WORLD RESORTS

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