

## CELEBRATING VALENTINE'S 2024

## Amuse bouche with a glass Franck Massard Cava

HAMACHI CRUDO WITH COCONUT, HERBS, JALAPEÑO AND LIME
OR
SEARED HOKKAIDO SCALLOPS WITH CAULIFLOWER AND NDUJA BUTTER

ASPARAGUS RISOTTO, CRISPY TIGER PRAWN AND SHELLFISH BISQUE

GRILLED SRF WAGYU FLAT IRON, MUSHROOMS,
TALLOW FONDANT POTATO AND HORSERADISH EMULSION
OR
ROASTED CHILEAN SEABASS, CARROT AND POTATO LATKE,
RED PEPPER RELISH AND SALSA VERDE

STRAWBERRY AND PASSIONFRUIT BAKED ALASKA

PETIT FOURS

PHP 5,480 PER PERSON + 10% SERVICE CHARGE