



CELEBRATING VALENTINES 2023

AMUSE BOUCHE WITH A GLASS OF BUBBLY

SEMOLINA SCRUMPET, BEET CURED SALMON, SAFFRON AIOLI,
PICKLED SHALLOT AND SALMON ROE

OR

SEARED SCALLOP, BLACK PUDDING, CAULIFLOWER PUREE

GUINEA FOWL AND FOIE GRAS AGNOLOTI, TRUFFLE CREAM

GRILLED RANGER'S VALLEY WH FLATIRON, PARMESAN TALLOW POTATOES
ROASTED TOMATO AND SALSA VERDE

OR

PAN ROASTED BLACK COD, WHITE BEAN MASH, CHORIZO AND SAGE

DARK CHOCOLATE MOUSSE, POACHED PEAR, GINGER CRUMBS

PETIT FOURS

PHP 4,880 PLUS 10 PERCENT SERVICE