

DINNER BY THE BEACH SET MENU

3 - COURSE SET MENU

PHP 2,690 ++

SOUP

SWEET CORN "CAPPUCCINO"

Toasted Herb Crouton, Charred Corn, Crispy Bacon and Basil Oil

CHOICE OF MAIN ENTRÉE

US PRIME NEW YORK STEAK

Rosemary Potato Fries, Blistering Tomato, Haricot Vert and Citrus Hollandaise Sauce

Or

NORWEGIAN SALMON

Black Rice, Shrimp, Roasted Corn, Roasted Cherry Tomato, Spinach and Citrus Cream Sauce

DESSERT

BOMBOLONI

Vanilla Pastry Cream, Powder Sugar and Cinnamon Powder

4 - COURSE SET MENU

PHP 2,890 ++

APPETIZER

SICILIAN CAESAR SALAD

Baby Romaine Lettuce, Anchovy, Sundried Tomato, Parmesan Cheese, Toasted Croutons and Caesar Dressing

SOUP

SWEET CORN "CAPPUCCINO"

Toasted Herb Crouton, Charred Corn, Crispy Bacon and Basil Oil

CHOICE OF MAIN ENTRÉE

USDA FILET MIGNON (120G)

Roasted Garlic- Potato Puree, Glazed Carrots, Haricot Vert and Green Peppercorn Sauce

Or

NORWEGIAN SALMON (120G)

Black Rice, Shrimp, Roasted Corn, Roasted Cherry Tomato, Spinach and Citrus Cream Sauce

DESSERT

ITALIAN CARROT CAKE

Chopped Walnuts and Candied Bacon

DINNER BY THE BEACH SET MENU

5- COURSE SET MENU

PHP 3,290 ++

APPETIZER

SICILIAN CAESAR SALAD

Baby Romaine Lettuce, Anchovy, Sundried Tomato, Parmesan Cheese, Toasted Croutons and Caesar Dressing

SOUP

SWEET CORN "CAPPUCCINO"

Toasted Herb Crouton, Charred Corn, Crispy Bacon and Basil Oil

SEAFOOD ENTRÉE

NORWEGIAN SALMON (120G)

Black Rice, Shrimp, Roasted Corn, Roasted Cherry Tomato, Spinach and Citrus Cream Sauce

MAIN ENTRÉE

PAN SEARED RIB EYE STEAK (125G)

Aligot Potato, Haricot Vert, Blistered Tomato, Mushroom and Béarnaise Sauce

DESSERT

CHOCOLATE MARQUISE

Candied Walnuts and Chocolate Nibs