



## DINNER BY THE BEACH SET MENU

### 3 - COURSE SET MENU

PHP 3,200

#### SOUP

##### *SWEET CORN "CAPPUCINO"*

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 3,500

#### APPETIZER

##### *SICILIAN CAESAR SALAD*

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

#### SOUP

##### *SWEET CORN "CAPPUCINO"*

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 4,000

### APPETIZER

#### *SICILIAN CAESAR SALAD*

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

### SOUP

#### *SWEET CORN "CAPPUCINO"*

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