



served every day between 6-10 pm

starters

kinilaw

a true philippine favourite of fresh tuna *or* mackerel, citrus-marinated in coconut milk, cider vinegar with homegrown chili and caviar

oysters à la rockefeller

ovenbaked fine de claire oysters with spinach, bacon & flavored with pernod

scallops under crust

pistachio crusted pan seared scallops on beetroot, walnut and apple salad

honey & wasabi salmon

grilled norwegian salmon marinated in honey & mustard on a bed of wasabi and cucumber salad

beef carpaccio

thinly sliced imported beef tenderloin with olive oil balsamic drizzle and parmesan shavings

pumpkin tortellini

homemade pumpkin filled pasta pockets with truffle and tarragon infused walnut cream sauce **v**

mains

land

steak as you like it

certified prime u.s. black angus beef; grilled and served with a choice of mashed potatoes *or* french fries, sautéed vegetables *or* spinach, triple sec jus, port wine sauce *or* pepper sauce

- tenderloin (210g)
- rib eye (300g)

grilled rack of pork

grilled rib chops from a duroc pork breed with locally grown fresh vegetables and served with a choice of french fries *or* spinach risotto, red wine sauce *or* café de paris butter (440g)

game sampler

oven roasted rack of lamb, duck breast and pan seared foie gras with a parcel of bacon & beans from negros and served with a choice of mashed potatoes *or* potato croquettes

dishes marked with a **v** are vegetarian
many more vegetarian dishes are available on our healthy living menu



mains (continued)

ocean

pan seared tangigue

pan seared meaty white fish fillet from the sulu sea, with sun baked tomatoes, garlic butter and sautéed regional greens served with a choice of cauliflower risotto *or* mashed potatoes

big eye tuna fillet

locally caught tuna grilled with local vegetables, herb butter sauce and served with a choice of mashed potatoe *or* spinach risotto

seafood sampler

grilled philippine tiger prawns, seared scallops, kinilaw of tuna and a choice of seabass, snapper or grouper; served with mashed potatoes, sautéed local vegetables, saffron cream sauce and pineapple/chili salsa

baked catch of the day

with herb butter sauce, grilled vegetables and a choice of mashed potatoe *or* spinach risotto

earth

vegetarian lasagna

asparagus, artichokes & zucchini, layered with homemade & crispy pasta sheets & creamy spinach sauce, topped with mango salsa **v**

wild mushroom risotto

creamy arborio rice flavored with mushrooms and locally grown herbs, topped with parmesan shavings and herb croutons **v**

wow philippines

Atmosphere's special selection
to be ordered 1 day ahead for a minimum of 2 pax

crispy pork pata

crunchy on the outside, juicy on the inside deep fried pork knuckles served with pickled vegetables and a choice of rice *or* mashed potatoes

seafood medley

- with crabs: curry, grilled *or* steamed in the local favorite marinade sprite
- with whole fish: snapper *or* grouper
- with prawns: garlic *or* grilled

lobster *(subject to availability)*

steamed *or* grilled with vegetables and rice *or* mashed potatoes

whole fish

steamed *or* grilled with a choice of snapper *or* grouper, served with vegetables and rice *or* mashed potatoes

dishes marked with a **v** are vegetarian
many more vegetarian dishes are available on our healthy living menu