

ocean

appetizers

roast beef salad

peppered roast beef slices on beet root cured pineapple with dehydrated apples, and marinated cucumber drizzled with garlic lemon dressing 590

parmesan crusted scallop & garlic buttered calamari

zesty herb and parmesan crusted scallop with garlic flavored calamari, served on passion fruit beurre blanc complimented with spicy fruit salsa 650

kilawin

visayan version of the south american dish "ceviche", wherein fresh tuna slices are marinated in cider vinegar with ginger, chilies, and tomatoes topped with chicharon bits 550

wine recommendations:

2019 colombelle (colombard, ugni blanc, listan) côtes de gascogne, france 390/1850

2018 alkoomi (riesling), western australia 440/2000

2018 false bay (sauvignon blanc), western cape, south africa 440/2000

romaine salad (vegetarian)

romain lettuce wedge, topped with crumbled goat cheese, sweet potato chips, roasted onion and apple dices, served with yogurt-mayo dressing 450

ensaladang puso ng saging (vegan)

visayan vegan version of "kinilaw", using banana blossom, ginger, chilies, and coconut milk 450

law-uy (vegan)

traditional visayan clear soup, using fresh local vegetables with ginger and lemongrass 400

wine recommendations:

2017 champalou vin sec (chenin blanc), loire valley, france 2100

2015 woodstock the octogenarian (grenache tempranillo) mc laren vale, australia 3400

2018 château de roquefort corail rosé (grenache, syrah), provence, france 3800

mains

lamb duo on port wine jus

medley of grilled lamb chops and herb crusted lamb loin, served with white wine infused fondant potatoes and buttered carrot cigars 1690

roasted duck breast with raspberry jus

perfectly roasted duck breast with potato saffron mousseline, orange salsa and stir fried quinoa 1550

angus beef tenderloin and foie gras

grilled cajun angus beef tenderloin with seared foie gras, served with butter poached cauliflower, bacon wrapped beans, and cognac jus 2800

*for guests on a meal package, a surcharge applies

humba at gabi

traditional visayan slow braised pork belly and taro slices in soy sauce, vinegar, star anise, and garlic, served with succotash vegetables and steamed rice 990

wine recommendations:

2017 pirramimma (shiraz), mc laren vale, australia 4900

2016 marques de murrieta (tempranillo, mazuelo, graciano, garnacha), rioja, spain 6600

2017 andeluna altitud (malbec), mendosa, argentina 4300

2016 ermitage tour de pierres (grenache, mouvedre, syrah) pic saint loup, france 4100

sous vide snapper roulade

poached parsley pesto infused snapper roulade with potato pave, herb risotto, and lemon pea puree 1290

prawns and tortellini

baked prawns on spinach and cream cheese tortellini in white wine butter cream sauce 1200

sinanglay na lapu-lapu

our very own translation of the famous Bicolano patchay wrapped fish dish, stuffed with tomato-onion parse and simmered in spicy coconut milk served with steamed rice 1150

wine recommendations:

2017 katnook founder's block (chardonnay), coonawarra, australia 2350

2020 spy valley (pinot gris), marlborough, new zealand 3000

2017 rias baixas leirana (albarino), galicia, Spain 6600

red wine-soy glazed bean curd steak (vegetarian)

grilled tofu dumplings glazed with rich red wine and soy reduction, served with cauliflower croquette and mediterranean chickpea salad 890

roasted pumpkin wedge (vegan)

anise and cinnamon infused roasted pumpkin on indian inspired almond sauce, with stir fried broccoli, sweet potatoes, and bell peppers 750

wine recommendations:

2017 champalou vin sec (chenin blanc), loire valley, france 2100

2015 woodstock the octogenarian (grenache tempranillo), mc laren vale, australia, 3400

2018 château de roquefort corail rosé (grenache, syrah), provence, france 3800