



ocean

appetizers

ROAST BEEF SALAD

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

PARMESAN CRUSTED SCALLOP & GARLIC BUTTERED CALAMARI

herb and parmesan crusted scallop with garlic flavored calamari, served on passion fruit beurre blanc, complimented with 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 and topped with chicharon bits 550

wine recommendations:

2019 colombelle (colombard, ugni blanc, listan), côtes de gascogne, france 420 / 2000

2018 alkoomi (riesling), western australia 450 / 2200

2018 convento da villa branco (roupeiro, rabo de ovelha, fernaos pires), borba, france 420 / 2000

ROMAINE SALAD (vegetarian)

romain lettuce wedge, topped with crumbled goat cheese, sweet potato chips, roasted onion, apple dices and tomatoes 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

MUNG-BEAN AND COCONUT MILK SOUP (vegan)

pureed mung-beans, finished with coconut milk, with ginger and lemongrass 400

wine recommendations:

2017 champalou vin sec (chenin blanc), loire valley, france 4100

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

mains

HERB CRUSTED LAMB CHOPS ON PORT WINE JUS

herb crusted lamb chops, served with white wine infused fondant potatoes and buttered carrot cigars 1990

ROASTED DUCK BREAST WITH RASPBERRY JUS

roasted duck breast with potato saffron mousseline and balsamic roasted vegetables 2270

SURF AND TURF

grilled cajun angus beef tenderloin with seared scallops, served with roasted cauliflower, bacon wrapped beans and cognac jus 3250

RIB EYE SALAD

slices of grilled angus rib eye with mixed greens, broccoli, tomatoes, quail egg, onions, radish and bacon, served with dijon mustard vinaigrette 2120

HUMBA AT GABI

traditional visayan slow braised pork belly with taro in soy sauce, vinegar, star anise and garlic, served with succotash vegetables and steamed rice 1050

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), mendoza, argentina 4300

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

2017 cape (pinotage), western cape, south africa 2650

SOUS VIDE SNAPPER ROULADE

poached parsley pesto infused snapper roulade with potato pave and cream of vegetables 1290

PRAWN THERMIDOR

baked prawns with homemade tagliatelle pasta in garlic and olive oil with tomatoes and olives 1450

SINANGLAY NA LAPU-LAPU

our very own translation of the famous bicolano patchay wrapped fish dish, stuffed with tomato-onion parse and simmered in turmeric infused coconut milk, served with steamed rice 1290

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

2022 craggy range (sauvignon blanc), martinborough, new zealand 3600

GRILLED HALLOUMI (vegetarian)

served with grilled vegetable salad in balsamic vinegar and basil pesto 1090

ROASTED PUMPKIN WEDGE (vegan)

anise and cinnamon infused roasted pumpkin on indian inspired almond sauce, with stir fried broccoli, sweet potatoes and bell peppers 890

SPINACH AND CREAM CHEESE RAVIOLI (vegetarian)

in black truffle cream sauce 1150

EGGPLANT AND VEGAN CHEESE ROLLATINI (vegan)

served on tomato-caper sauce 950

wine recommendations:

2017 champalou vin sec (chenin blanc), loire valley, france 4100

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

2019 mica vinho verde (loureiro, azal, arinto), souze, portugal 3600

2019 false bay (cinsault, mourvedre), coastal region, south africa 2000