



COWRIE GRILL

MENU

WELCOME TO COWRIE GRILL

We warmly invite you to try our exclusive menu.

Enjoy a spectacular gastronomic meal and taste accompanying wines
completed with visual drama in every tableside service
in an American-Colonial-inspired setting.

COWRIE GRILL

OUR SIGNATURE SETS

SOUP

FRESH MUSHROOM SOUP

Mushrooms, truffle foam, crispy bread

OR

FRESH TOMATO SOUP

Cheese soufflé

SALAD

MAITRE D' CAESAR SALAD DECONSTRUCTED

Romaine lettuce, classic Caesar's salad dressing

MAIN COURSE

SURF AND TURF A (P 2,800 nett per person)

Slipper lobster tail, Angus beef rib
Mixed mushroom risotto, baked garlic
Garden vegetables

OR

SURF AND TURF B (P 2,800 nett per person)

Chilean sea bass and Angus beef rib
Mixed mushroom risotto, baked garlic
Garden vegetables

DESSERT

BAKED ALASKA

Sponge cake, ice cream, browed meringue
Flambé with brandy

COFFEE OR TEA
CHOCOLATE CRINKLES

SEAFOOD SETS

SOUP

SOUP OF THE DAY

OR

FRENCH ONION SOUP

Gruyere cheese on grilled baguette

SALAD

MAITRE D' CAESAR SALAD DECONSTRUCTED

Romaine lettuce, classic Caesar's salad dressing

MAIN COURSE

SALMON STEAK (P 1,880 nett per person)

Darne of Norwegian salmon
Quinoa, tomatoes, mango salsa

OR

POMFRET (P 1,680 nett per person)

Grilled pomfret
Basmati rice, salted egg tomato salsa, lemon butter sauce

DESSERT

MANGO CHEESECAKE

New York cheesecake
Ripe mango balls, almond flakes

COFFEE OR TEA
CHOCOLATE CRINKLES

Above prices are inclusive of applicable taxes, and 10% service charge
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COWRIE GRILL

JAPANESE SAGA WAYGU SETS

SOUP

FRESH MUSHROOM SOUP

Mushrooms, truffle foam, crispy bread

SALAD

MAITRE D' CAESAR SALAD DECONSTRUCTED

Romaine lettuce, classic Caesar's salad dressing

MAIN COURSE

JAPANESE WAGYU, SAGA, A4 STRIPLOIN (P 6,500 nett per person)

Japanese wagyu beef striploin, 280 grams
Truffled mushroom risotto, baked garlic
Grilled asparagus

OR

JAPANESE WAGYU, SAGA, A4 TENDERLOIN (P 6,900 nett per person)

Japanese wagyu beef tenderloin, 226 grams
Truffled mushroom risotto, baked garlic
Grilled asparagus

DESSERT

CHOCOLATE CHUAO GATEAU

Four-layered rich chocolate cake
Crème anglaise

COFFEE OR TEA CHOCOLATE CRINKLES

EAT ALL YOU CAN MENU

UNLIMITED STARTERS

P2,900 nett per person

TRUFFLED BRUSCHETTA WITH ANCHOVY
ARANCINO (RISOTTO BALL)
INVOLTINO DI SALMONE CON CAPRINO
TRAMEZZINO WITH PARMA HAM, ARUGULA, TOMATO

FRENCH ONION SOUP, MUSHROOM SOUP
SOUP OF THE DAY

CAESAR'S SALAD
CAPRESE
MIXED GREENS SALAD

MAIN COURSE

(Please select two items, max of two portions)

ANGUS BEEF RIB
GRILLED PRAWNS
CHILEAN SEA BASS

UNLIMITED SIDES

FRENCH FRIES
HASSELBACK POTATO
MASHED POTATO
BASMATI RICE, STEAMED WHITE RICE
MUSHROOM RISOTTO, MIXED MUSHROOMS
PASTA OF THE DAY

UNLIMITED DESSERT

OPERA CAKE, PISTACHIO CAKE
CHEESECAKE, ICE CREAM
MANGO PUDDING

COFFEE OR TEA
CHOCOLATE CRINKLES

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STARTERS

SEARED DUCK FOIE GRAS Grilled apple, walnut chutney	1,400
ESCARGOT AU BEURRE PERSILLÉ 6 PIECES	930
BAKED KOREAN OYSTER ROCKEFELLER, 6 PIECES	880
PAN-SEARED SCALLOP ON MUSHROOM RISOTTO	650

SOUPS AND SALADS

LOBSTER BISQUE Lobster tail medallion, flambé with brandy	390
FRESH TOMATO SOUP Cheese soufflé	380
FRESH MUSHROOM CAPPUCINO Mushrooms, truffle foam, crispy bread	350
FRENCH ONION SOUP Gruyere cheese on grilled baguette	350
SOUP OF THE DAY	350
INSALATA DI FUNGHI E RUCOLA Mushrooms, arugula salad	350
CAESAR SALAD	
GREENS	410
PRAWNS	550
SYMPHONY OF SCALLOPS PRAWNS AND POMELO Dalandan - honey dressing	580

PASTA

FETTUCCHINE AI FUNGHI E TARTUFO Fettuccine, mushroom, truffle	890
SPAGHETTI SEAFOOD AGLIO OLIO Spaghetti, mixed seafood, olive oil Parmesan cheese	550
SPINACH RICOTTA CHEESE RAVIOLI Homemade spinach ravioli, ricotta cheese Parmesan cheese, spinach	450
SPICY SPAGHETTI PUTTANESCA Spaghetti, sun-dried tomato, capers Green olives, chili pepper, anchovies Provolone cheese	450
COWRIE GRILL FETTUCCHINE Fettuccine, sun-dried tomato Smoked bacon, Parmesan cheese	460

STEAKS AND CHOPS

BEEF BONE-IN TOMAHAWK RIBEYE US ANGUS, 1,500 G (Best shared by two)	7,180
BEEF RIB EYE, U.S. ANGUS, 340 G	2,900
IBERICO PORK LOIN, 280 G	1,600
BEEF BONE-IN TOMAHAWK RIBEYE, 590 G U.S., "CERTIFIED ANGUS BEEF" (Best shared by two)	6,280
BEEF TENDERLOIN, 170 G U.S., "CERTIFIED ANGUS BEEF"	3,700
BEEF T-BONE, 340 G U. S., "CERTIFIED ANGUS BEEF"	3,600

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JAPANESE SAGA WAGYU, A4

BEEF RIB EYE, 340 G	6,800
BEEF STRIPLOIN, 280 G	5,900
BEEF TENDERLOIN, 226 G	6,400

All steak dishes are served with three kinds of sauces
baked garlic, baked potato and upland vegetables

SIGNATURE DISHES

CHATEAUBRIAND, U.S. ANGUS, 390 G (best shared by two) Baked or mashed potato, baked garlic Vegetables, sauces	3,400
U.S. ANGUS BEEF TOURNEDOS ROSSINI, 160 G Angus beef tenderloin, foie gras Truffled red wine sauce, Mashed potato, vegetables	2,800
U.S. ANGUS BEEF RIB NEW YORK CUT, 390 G Baked potato, baked garlic, vegetables, sauces	2,180
U.S. ANGUS BEEF RIB ENGLISH CUT, 280 G Baked potato, baked garlic, vegetables, sauces	1,900
HERB-MARINATED CHICKEN BREAST Mashed potato, vegetables, roasted garlic sauce	580

SEAFOOD SELECTION

GRILLED MIXED SEAFOOD Prawns, lobster tail, scallops, sea bass, mussels Served with pesto linguini, smoked tomato salsa	2,500
GRILLED CHILEAN SEA BASS, 160 G Orange beurré blanc Fruity heart of palm, laksa rice	2,300
GRILLED KING PRAWNS, 3 PIECES Creole barbecue sauce, cashew rice, asparagus	1,800
GRILLED NORWEGIAN SALMON STEAK Quinoa, tomatoes, mango salsa	1,100
GRILLED WHOLE POMFRET Basmati rice, salted egg, tomato salsa Lemon butter sauce	900
LOBSTER THERMIDOR FOUR-CHEESE CRUST Grilled asparagus, cashew rice	seasonal price

SURF AND TURF

ANGUS BEEF TENDERLOIN AND PRAWN Garden vegetables, mushroom risotto	2,500
ANGUS BEEF TENDERLOIN AND SLIPPER LOBSTER TAIL Garden vegetables, mushroom risotto	2,500

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BURGER AND SANDWICH

U.S. ANGUS BEEF TENDERLOIN BURGER	1,700
Fried onions, blue cheese, lettuce Potato wedges	
U.S. ANGUS BEEF RIB STEAKSANDWICH	1,100
Onions, lettuce, smoke tomato sauce French fries	
SPICY U.S. ANGUS BEEF BURGER, 180 G	660
Crispy onions, blue cheese, lettuce, French fries	

SIDES

FRENCH BEANS AND CHERRY TOMATO	230
GRILLED GREEN ASPARAGUS	230
FRESH MIXED MUSHROOMS	230
FRENCH FRIES WITH TRUFFLE OIL	260
MASHED POTATO	230
HASSELBACK POTATO WITH TOPPINGS	230
MIXED MUSHROOM RISOTTO	230
SAVORY BASMATI RICE	155
With toasted cashew	
QUINOA AND MUSHROOMS	230

CHEESE AND SWEET INDULGENCE

CHEESE PLATTER	590
Brie, Gruyere, bleu cheese, Oveja	
BAKED ALASKA (best shared by two)	420
Strawberry and vanilla ice cream, sponge cake Browned meringue, flambé with brandy	
CHUAO CHOCOLATE GATEAU	330
Four-layered rich chocolate cake, crème anglaise	
MANGO JUBILEE	330
Caramelized mango Flambé with Grand Marnier Served with vanilla ice cream	
NEW YORK CHEESECAKE	330
Topped with blueberry, mango or strawberry	
OPERA CAKE	330
Almond sponge cake, coffee Buttercream, chocolate ganache	
PISTACHIO NUT TORTE	330
Pistachio sponge cake, pistachio nuts Buttercream	
TIRAMISÚ (best shared by two)	420
Coffee, mascarpone cheese, whipped cream	

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