



EAT-ALL-YOU-CAN MODIFIED 'BUFFET'
Php 5,000.00 nett per person

MAIN COURSES (*Select two*)

Roast U.S Beef Rib
Black Peppercorn Sauce
Fresh Market Vegetables, Potato

Oven-Roasted Chilean Seabass
Olive Oil, Garlic, Parsley, Garlic
Lemon Risotto
Grilled Asparagus

Lamb Rack in Green Herb Crust
Rosemary Garlic Sauce
Saffron- Zucchini Couscous Grilled
Eggplant, Tomato

Lobster Tail Thermidor
Basmati Rice Fresh Market Vegetables

Roast Duck in Orange Sauce
Young Market Vegetables, Potato du Jour

DESSERTS

Fresh Fruit Platter

Assorted Cheese

Ohaina Chocolate Gateau

Yogurt Panna Cotta Strawberry Compote

Ginger Crème Brûlée

Banana Flambé, Ice Cream



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COLD APPETIZERS

Burrata w/ Oven Roasted Cherry Tomato,
Basil Oil, Kalamata Olives

Norwegian Gravlax
Cucumber-Yogurt Salad

Manila Hotel Caesar Salad
Sautéed Prawns

Raw Beef Tartar
Brown Bread Toast, Butter

SOUPS

Roasted Tomato Soup
Cheese Beignet

French Onion Soup
Gruyère Croutons

Pumpkin-Sweet Potato Soup
Prawn Cubes, Toasted Sunflower Seeds

HOT APPETIZERS

Vol-au-vent with Wild Mushroom
Veal Sweet Bread Ragout

Ricotta-Pea-Mint Ravioli
Pecorino Butter Sauce

Baked mussels a la mode
mise de pain, Garlic Parmesan

Pan Seared Scallop on Egg Sauce
Grilled Asparagus