



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

COLD APPETIZERS

Prawn in Zucchini Ribbon
Yuzu Dressing

Caesar Salad in Crispy Bread
Smoked Salmon Rose

Spanish Cold Cuts, Olives, Pickles

Parmesan Panna Cotta
Grilled Vegetables

SOUPS

Roasted Tomato Soup
Cheese Beignets

Caramelized Onion-Garlic
Bisque, Parmesan Croutons

Summer Zucchini with
Lemongrass Coconut Cream,
Prawns Toasted Sesame Seeds

HOT APPETIZERS

Vol-au-Vent with Snail-Mushroom
Ragout in Dill Pernod Sauce

Baked mussels a la mode
mise de pain, Garlic Parmesan

Spaghetti Vongole
Garlic French Bread Croutons

Mushroom Truffle Oil Risotto
Pan Fried King Oyster Mushroom



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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