



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

COLD APPETIZERS

Pacific Rim Caesar Salad
Sesame Seared Tuna

Smoked Salmon on
Carpaccio Mimosa

Parma Ham, Melon, Manchego
Market Greens, Balsamic Greens

Arugula Salad, with
Peach & Feta Balsamic Dressing

SOUPS

Roasted Tomato Soup
Cheese Beignet

Mixed Mushroom Soup
Truffle Oil Foam, Bread Stick
Caramelized Mushroom

Green Asparagus Soup
with Crab Meat

HOT APPETIZERS

Smoked Duck on Porcini Risotto
Balsamic Drizzle

Ricotta-Pea-Mint Ravioli
Pecorino Butter Sauce

Baked Oyster a La Mode
Mise de Pain, Garlic, Parmesan

Coquille Saint, Jacques Gratin



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MAIN COURSES (*Select two*)

Roast U.S Beef Rib
Au Jus, Gratin Potato,
Fresh Upland Vegetable

Oven Roasted Chilean Seabass
Chimichurri Sauce
Pommes Nature
Sautéed Chinese Broccoli

Veal Medallion in Porcini Sauce
Spatzle, Market Vegetable

Roast lamb Rack in Herb Crumble
Rosemary Garlic Juice Baby French Beans,
Cherry Tomato

Prawns, Scallop & Mussel
On Lemon Risotto
Summer Vegetables

DESSERTS

Fresh Fruit Platter

Assorted Cheese

Baked Alaska

Yogurt Panna Cotta
Strawberry-Rhubarb Compote

Chocolate Crème Brûlée

Cherry Jubilee