



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

SURF AND TURF A & B (3,080 nett per person)

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

OR

SURF AND TURF B

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

DESSERT

BAKED ALASKA
Sponge cake, ice cream, browned 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 Salad Dressing

MAIN COURSE

SALMON STEAK (P1,880 nett per person)
Darne of Norwegian salmon
Quinoa, tomatoes, mango salsa

OR

POMFRET (P1,880 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 in Philippine Peso, and includes 12% VAT
Should you have dietary concerns, please inform your server.

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JAPANESE SAGA WAGYU SETS

SOUP

FRESH MUSHROOM SOUP
Mushrooms, truffle foam, crispy bread

SALAD

MAITRE D' CAESAR SALAD
DECONSTRUCTED
Romaine lettuce , classic Caesar Salad dressing

MAIN COURSE

JAPANESE WAGYU, SAGA , A4 STRIPLON
(7,580 nett per person)
Japanese wagyu beef striploin , 280 grams
Truffled mushroom risotto, baked garlic
Grilled asparagus

OR

JAPANESE WAGYU, SAGA A4 TENDERLOIN
(7,580 nett per person)
Japanese wagyu beef tenderloin 226 grams
Truffled mushroom risotto, baked garlic
Grilled asparagus

DESSERT

CHOCOLATE CHUAO GATEU
Four-layered rich chocolate cake
Crème anglaise

COFFEE OR TEA
CHOCOLATE CRINKLES

EAT ALL YOU CAN MENU

UNLIMITED STARTERS

P4,800 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 Salad
Caprese
Mixed Green 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 Cale
Cheesecake
Ice Cream
Mango Pudding
Coffee or Tea
Chocolate Crinkles

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STARTERS

SEARD DUCK FOIE GRAS Grilled apple, walnut, chutney	1,680
ESCARGOT AU BEURRE PERSILLE 6 PIECES	1080
BAKED KOREAN OYSTER ROCKEFELLER, 6 PIECES	980
PAN-SEARED SCALLOP ON MUSHROOM RISOTTO	880

SOUPS AND SALADS

LOBSTER BISQUE Lobster tail medallion, flambé with brandy	425
FRESH TOMATO SOUP Cheese souffle	550
FRESH MUSHROOM CAPPUCINO Mushrooms, truffle foam, crispy bread	385
FRENCH ONION SOUP Gruyère cheese on grilled baguette	385
SOUP OF THE DAY	385
INSALATA DI FUNGHI RUCOLA Mushrooms, argula salad	385
CAESAR SALAD GREENS	450
PRAWNS	600
SYMPHONY OF SCALLOPS PRAWNS AND POMELO Dalandan-honey dressing	1625

PASTA

FETTUCINE AI FUNGHI ETARTUFO Fettuccine, mushroom, truffle	980
SPAGHETTI SEAFOOD AGLIO OLIO Spaghetti , mixed seafood, olive oil Parmesan cheese	1,400
SPINACH RICOTTA CHEESE RAVIOLI Homemade spinach ravioli, ricotta cheese Parmesan cheese, spinach	495
SPICY SPAGHETTI PUTTANESCA Spaghetti sun-dried tomato, capers Green olives, chili pepper, anchovies Provolone cheese	550

STEAKS AND CHOPS

BEEF BONE - IN TOMAHAWK RIBEYE US ANGUS, 1,500 G (Best shared by two)	9,980
BEEF RIB EYE, U.S. ANGUS, 340G	3,180
IBERICO PORK LOIN 280 G	1,750
BEEF BONE- TOMAHAWK RIBEYE, 590 G U.S. CERTIFIED ANGUS BEEF (Best shared by two)	6,850
BEEF TENDERLOIN, 170 G U.S. CERTIFIED ANGUS BEEF	4,050
BEEF T-BONE, 340 G U.S. CERTIFIED ANGUS BEEF	3,950

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JAPANESE SAGA WAGYU, A4

BEEF RIB EYE, 340 G	7,425
BEEF STRIPLOIN , 280 G	6,450
BEEF TENDERLOIN, 226 G	6,980

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

SIGNATURE DISHES

CHATEAUBRIAND, US. ANGUS, 390 G (Best shared by two) Baked or mashed potato, baked garlic Vegetables, sauces	3,725
U.S ANGUS BEEF TOURNEDOS ROSSINI, 160 G Angus beef tenderloin, foie gras Truffled red wine sauce, mashed potato vegetables	3,380
U.S ANGUS BEEF RIB NEW YORK CUT, 390 G Baked potato baked garlic, vegetables, sauce	2,480
U.S ANGUS BEEF RIB ENGLISH CUT, 280 G Baked potato baked garlic, vegetables, sauce	2,080
HERB-MARINATED CHICKEN BREAST mashed potato, vegetables roasted garlic sauce	695

SEAFOOD SELECTION

GRILLED MIXED SEAFOOD Prawns, lobster tail, scallops, sea bass, mussels Served with pesto linguini, smoked tomato salsa	2,750
GRILLED CHILEAN SEA BASS, 160 G Orange beurre blanc Fruity heart of palm, laksa rice	2,525
GRILLED KING PRAWNS, 3 PIECES Creole barbecue sauce, cashew rice, Asparagus	1,995
GRILLED NORWEGIAN SALMON STEAK Quinoa, tomatoes, mango salsa	1,200
GRILLED WHOLE POMFRET Basmati rice, salted egg, tomato salsa Lemon butter sauce	995
LOBSTER THERMIDOR FOUR-CHEESE CRUST Grilled asparagus, cashew rice	seasonal price

SURF AND TURF

ANGUS BEEF TENDERLOIN AND PRAWN Garden vegetables, mushroom risotto	2,725
ANGUS BEEF TENDERLOIN AND SLIPPER LOBSTER TAIL Garden vegetables, mushroom risotto	2,725

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BURGER AND SANDWICH

U.S. ANGUS BEEF TENDERLOIN BURGER Fried onions, blue cheese, lettuce Potato wedges	1,880
U.S. ANGUS BEEF RIB STEAKSANDWICH Onion , lettuce, smoke tomato sauce French fries	1,200
SPICY U.S. ANGUS BEEF BURGER, 180 G	1,125
Crispy onions, blue cheese, lettuce, French fries	

SIDES

FRENCH BEANS AND CHERRY TOMATO	260
GRILLED GREEN ASPARAGUS	260
FRESH MIXED MUSHROOMS	260
FRENCH FRIES WITH TRUFFLE OIL	285
MASHED POTATO	260
HASSELBACK POTATO WITH TOPPINGS	260
MIXED MUSHROOM RISOTTO	260
SAVORY BASMATI RICE With toasted cashew	175
QUINOA AND MUSHROOMS	360

CHEESE AND SWEET INDULGENCE

CHEESE PLATTER Brie, Gruyère, bleu cheese, Oveja	650
BAKED ALASKA (best shared by two) Strawberry and vanilla ice cream, sponge cake	460
CHUAO CHOCOLATE GATEAU Four-Layered rich chocolate cake, crème anglaise	360
MANGO JUBILEE Caramelized mango Flambe with Grand Marnier Served with Vanilla ice cream	460
NEW YORK CHEESECAKE Topped with blueberry, mango or strawberry	360
OPERA CAKE Almond sponge cake, coffee Buttercream, chocolate ganache	500
PISTACHIO NUT TORTE Pistachio sponge cake, pistachio nuts Buttercream	360
TIRAMISU (best shared by two) Coffee, mascarpone cheese, whipped cream	360

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