

VALENTINE'S MENU

LUNCH: FEBRUARY 14 & 15

AMUSE BOUCHE

ACARAJÉ KISS

Crispy Brazilian fritter filled with wagyu beef, gently spiced and lifted with yuzu kosho.

STARTERS

GALLAGHER OYSTER

Gallagher Irish oyster, silky wasabi yuzu foam and crisp green apple.

SUKE TUNA NIGIRI

Delicately cured suke tuna over warm Japanese rice, finished with golden crispy cassava.

ROASTED PEPPER TIRADITO

Roasted red pepper served in smoked yellow bell pepper tiger's milk.

MAINS

LOBSTER MOQUECA UDON

Butter poached lobster in a fragrant moqueca broth, served with silky Japanese udon.

ROBATA WAGYU TENDERLOIN

Australian wagyu tenderloin MB5, charcoal grilled with garlic farofa butter and tare sauce.

SORBET

AÇAÍ & YUZU

Refreshing açaí sorbet layered with bright yuzu gel and a whisper of rose.

DESSERT

CHOCOLATE, MATCHA & DESIRE

Warm molten chocolate fondant, matcha crème and a touch of Maldon salt.

PETIT FOUR

SWEET CRISPY CONE

Golden crisp cone, smooth tonka cream, rich dulce de leche.

PHP 5,900 PER PERSON

 VEGETARIAN

 GLUTEN-FREE

VALENTINE'S MENU

DINNER: FEBRUARY 14 & 15

WELCOME DRINK

AMUSE BOUCHE

ACARAJÉ KISS

Crispy Brazilian fritter filled with wagyu beef, gently spiced and lifted with yuzu kosho.

STARTERS

GALLAGHER OYSTER

Gallagher Irish oyster, silky wasabi yuzu foam and crisp green apple.

SUKE TUNA NIGIRI

Delicately cured suke tuna over warm Japanese rice, finished with golden crispy cassava.

ROASTED PEPPER TIRADITO

Roasted red pepper served in smoked yellow bell pepper tiger's milk.

MAINS

LOBSTER MOQUECA UDON

Butter poached lobster in a fragrant moqueca broth, served with silky Japanese udon.

ROBATA WAGYU TENDERLOIN

Australian wagyu tenderloin MB5, charcoal grilled with garlic farofa butter and tare sauce.

SORBET

AÇAÍ & YUZU

Refreshing açaí sorbet layered with bright yuzu gel and a whisper of rose.

DESSERT

CHOCOLATE, MATCHA & DESIRE

Warm molten chocolate fondant, matcha crème and a touch of Maldon salt.

PETIT FOUR

SWEET CRISPY CONE

Golden crisp cone, smooth tonka cream, rich dulce de leche.

PHP 6,500 PER PERSON

 VEGETARIAN

 GLUTEN-FREE