

AVAILABLE ON DECEMBER 31, 2025 ONLY

FREE FLOW PACKAGES

ALL NIGHT LONG

CHAMPAGNE,
WHITE & RED WINE,
SELECTION OF COCKTAILS
& SPIRITS

3,350

CUTE BUT CHAOTIC

PRESCCO, WHITE & RED WINE,
SELECTION OF COCKTAILS

1650

GOOD ENOUGH

SOFT DRINKS & MOCKTAILS

990

NEW YEAR'S EVE MENU

WELCOME DRINK

STARTERS

CAVIAR PÃO DE QUEIJO

Golden Brazilian cheese buns topped with
Oscietra caviar.

GALLAGHER OYSTER

Premium Irish oyster with a light yuzu honey foam,
balancing ocean brine with citrus-kissed sweetness.

NIGIRIS

An elegant trio of otoro, wagyu, and unagi.

CRAB NO BRIOCHE

Wild-caught crab layered on homemade brioche with
coriander and citrus zest.

YAKINIKU EGGPLANT

Roasted eggplant glazed with yakiniku sauce,
finished with black truffle for depth and decadence.

MAINS

ALASKA BLACK COD

Wild black cod gently roasted and
served in a miso moqueca broth.

WAGYU CHURRASCO PICANHA

A4 Wagyu picanha grilled to perfection, served with
crisp cassava chips, tender, smoky, and indulgent.

DESSERT

SPECIAL NEW YEAR PLATTER

A festive medley of handcrafted desserts, designed
for sharing and celebrating new beginnings.

PHP 5,900 PER PERSON

 **VEGETARIAN**

 **GLUTEN-FREE**

ALL PRICES ARE IN PHILIPPINE PESO, INCLUSIVE OF 12% VAT, AND SUBJECT TO 10% SERVICE CHARGE.