

UMA
NOTA
Manila

CURATED:

A CHEF'S MENU SERIES

AVAILABLE JANUARY 12 - JANUARY 18

STARTERS

CREAMY EDAMAME

Silky edamame purée, cashew nut, furikake, moqueca cracker.

TEMARI DE ATUM

Suke akami tuna, Japanese rice, hondashi nori tuile, jalapeño tiger milk.

PÃO DE QUEIJO COM CAVIAR

Brazilian cheese bread elevated with superior ossetra caviar.

MAINS

ROBALO EM MOQUECA

Seabass in a moqueca-style broth on garlic-cassava farofa, finished with cilantro foam and a touch of Brazilian vinaigrette.

YAKINIKU LAMB CHOP

Yakiniku-marinated lamb chop sprinkled with Brazilian furikake, homemade mustard, pumpkin & sweet potato pure.

CHEF'S DESSERT

PHP 3,500 PER PERSON



VEGETARIAN



GLUTEN-FREE

*THIS MENU REQUIRES THE PARTICIPATION OF THE ENTIRE TABLE

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