

UMA  
NOTA  
*Manila*

# CHRISTMAS MENU

## AMUSE BOUCHE

### TARTELETE DE QUEIJO

Delicate tartlet filled with silken cheese foam, topped with caramelized onion and a festive touch of togarashi.

## STARTERS

### PRATO DE CRUDOS

A refined sashimi platter of maguro sashimi, smoked salmon nigiri, spicy abacaxi roll, and scallop tiradito finished with citrus.

### MILHO TRUFADO EM TEMPURÁ

Crisp sweet corn tempura spheres, paired with truffle aioli and rich truffle paste.

### POLVO DEFUMADO

Braised and smoked octopus in a yakiniku glaze, served over smooth coriander mashed potato.

## MAINS

### CAMARÃO GRELHADO

*Served individually*

Charcoal-grilled tiger prawn accompanied by dill-tomato sauce, velvety edamame purée, and a light citrus foam.

### DONBURI NATALINO

*For two to share*

Australian Wagyu MB5 layered over rice with raisins and almond butter.  
A festive reinterpretation of the classic donburi.

## DESSERT

### PRATO DOCE DE NATAL

An indulgent platter of Christmas desserts, crafted for sharing.

PHP 4,800 PER PERSON



VEGETARIAN



GLUTEN-FREE

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