



HORS D'OEUVRES

LE, BOEUF TARTARE — PHP 1,100

Beef loin small dice with onion gherkin jalapeno parmesan cheese

COQUILLES SAINT-JACQUES — PHP 1,300

Seared scallops with creamy fennel
puree bell pepper salsa

BURRATA ET TOMATES — PHP 700

Burrata with Cherry Tomatoes and Basil Pesto

TABOULÉ DE QUINOA — PHP 700

Quinoa Salad with Raisins and Goji Berries with
honey mustard dressing

SOUPE

SOUPE VICHYSOISE — PHP 700

Creamy leek and potato soup

BISQUE D' HOMARD AVEC AVOCAT SORBET

SOUPE — PHP 1,100

Lobster Bisque classic French soup with poached lobster
salmon caviar

SOUPE A L'OIGNON GRATINÉE — PHP 750

French Onion Soup with beef stock

SALADE

SALADE NICOISE — PHP 700

With fresh vegetable green olives kalamata and smoked salmon

SALADE DE LENTILLES VERTES — PHP 600

Green Lentil Salad with Apple and Burnt Tomatoes
honey mustard dressing

SALADE DE POUSSÉS D'ÉPINARDS, ARTICHAUTS ET FETA — PHP 800

Baby Spinach and Artichoke Salad with Feta balsamic dressing

ASPERGES AU FROMAGE DE CHEVRE — PHP 800

Asparagus with Confit Shallots and Goat's Cheese Dressing

LES PLATS

TORTELLINIS AUX CHAMPIGNONS - PHP 1,200

Mushroom tortellini served with tomato sauce green
peas puree

LINGUINI AUX PALOURDES - PHP 1,400

Linguini Pasta with Clams and Prawns white sauce

LE HOMARD TAMARINDO FULL- PHP 2,500

HALF - PHP 1,250

Baked lobster with bechamel sauce and parmesan cheese

RISOTTO TRUFFE CHAMPIGNONS - PHP 1,400

Truffle Mushroom Risotto with zucchini and bell pepper

COTELETTE D' AGNEAU 220G - PHP 2,000

Fire flame Grilled Australian Lamb Chops with red wine
sauce

FAUX FILET GRILLÉ, SAUCE CHIMICHURRI 250G - PHP 2,200

Grilled beef tenderloin with mash potato
Chimichurri Sauce

ENTRECOTE GRILLÉE - PHP 2,400

Rib Eye Steak with carrot puree and baby vegetable 250g

CANARD A' L'ORANGE - PHP 1,850

Duck Confit with Orange and Spring Cabbage

POULET A' L' ESTRAGON - PHP 1,500

Chicken thighs braised in white wine with cream and
fresh tarragon herbs

exclusive of VAT & service charge

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LES DESSERTS

TARTE FINE AUX POMMES - PHP 850

Thin Crust Apple Tart with Vanilla Ice Cream

CREPE SUZETTE - PHP 1,200

Vanilla ice cream with a Berry Compote and orange reduction

GATEAU A LA PISTACHE, SAUCE CERISE ET GLACE AU MIEL - PHP 900

Pistachio Cake with Cherry Sauce and Honey Ice Cream

SIDE DISHES

LEGUMES GRILLES VEGETABLES - PHP 600

Grilled bell pepper carrot broccoli zucchini mushrooms green asparagus

POMMES BOULANGERE - PHP 600

Baked slice potato and onions with rosemary bechamel sauce

CHOUX DE' BRUXELLES - PHP 600

Brussel sprouts water Chesnutt garlic and butter

PATATE DOUCE' PUREE' - PHP 450

Sweet potato with fata cheese and olive oil

FRENCH FRIES WITH CAJUN SPICE - PHP 300

or

GARLIK AIL' LE' RIZ - PHP 300

Garlic rice

COMES ALONG WITH YOUR CHOICE
OF ANY OF THESE

FRENCH BREADS WITH FLAVORED BUTTER AND SMOKED SEA SALT

French Breads rolls
Crusty French rolls
Homemade hoagie rolls

SAUCES

CITRUS BEURRE BLANC
PASSION FRUIT HOLLANDAISE
RED WINE SAUCE
BEEF JUE

CHEESE PLATTER

PHP 1,500

Brie cheese Blue cheese & Gouda cheese Emmenthal cheese
With Walnut cashews almond /grape Dried apricot & Honeycomb Water crackers

exclusive of VAT & Service charge
All grill dishes come with a choice of sauce at no extra charge

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