

Taste of Artistry

A 5-course Filipino tasting experience

Binalot Na Cochi & Lumpia Dinagat

Cochinillo / Papaya Atsara / Red Onion / Butter Head Lettuce
Adobo Flakes / Jalapeño

Prawn & Crab Meat / Crystal Malunggay Chips / Kalamansi Aioli
Aligue Dip / Red Chili Floss / Lettuce

Domaine Mittnacht Gewurztraminer 2021

Kalabasa Crema

Caramelized Pork Longganisa / Cheesy Sourdough Crouton
Pumpkin Seed Oil / Micro Herbs

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Escabeche Scallops

Pan Seared Scallops / Petchay / Cauliflower
Luya & Capsicum Beurre Blanc / Coriander Oil

Craggy Range Kidnappers Vineyard Chardonnay 2021

Bistek Tagalog

Slow-Roasted Black Angus Beef Tenderloin / Broccoli / Crispy Kabute
Sweet Kamote Fondant / Crispy Onion / King Mushroom
Moringa Powder / Kalamansi Soy Jus / Sinangag na Kanin

Colle Corviano Montepulciano 2022

Chichingka & Turon

Itlog na Maalat / Keso / Coconut

Journey of 7 Flavors

"Mango / Chocnut / Banana / Leche Flan / Peanut / Dulce de Leche / Langka"

Hennessy VSOP

5-Course Menu - Php 2,990 per person
Beverage Pairing - Php 2,700 per person

All menu items and prices are subject to change without prior notice.
Prices are in Philippine Peso, inclusive of VAT, and subject to local tax
and service charge.



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