

STEAKS & SEAFOOD

(with Side Salad and Yorkshire Pudding)

200 - 220g	Chicken Fillet	Php 460
250 - 270g	Braised Pork Ribs	Php 550
300 - 350g	Pork Chops	Php 640
250 - 270g	Fillet Mignon	Php 780
250 - 350g	Norwegian Salmon Fillet	Php 2,940
300 - 350g	Strip Loin Steak	Php 3,030
800 - 900g	T - Bone	Php 4,410
450 - 500g	Boneless Ribeye	Php 5,970
900 - 950g	Porter House	Php 7,810
1200 - 1400g	Tomahawk	Php 13,330



Tomahawk



Boneless Ribeye

STARTERS

ANGUS RIBEYE SALPICAO Php 740
confit garlic • charred lemon • wine jus & sourdough croutons

CAESAR SALAD Php 400
Egg yolk • garlic lemon juice • mustard • bacon • croutons • lettuce & salt

Fettuccine Pangratatto



Pumpkin Puree



Parmentier Potato



Fillet Mignon



Strip Loin Steak



T-bone



SIDES

Php 290

- Pommes
- Pumpkin Puree
- Roasted Herb Sweet Potato
- Roasted Carrots
- Parmentier Potato
- Grilled Pearl Onions
- Corn and Peas
- Peppers, Local Spinach & Beans
- Fettuccine Pangratatto
- Angel Hair Pomodoro
- Aglio Olio Spaghetti

SAUCES

Choose 2

- Black Peppercorn Sauce
- Romesco Sauce
- Guasacaca Sauce Bearnaise
- Red Wine Jus-Wild Mushroom
- Mustard Cream Sauce
- Blue Cheese Sauce

SOUPS

Php 310

- Roasted Tomato
- Mushrooms & Onion
- Roasted Pumpkin Soup
- Sweet Potato Coconut Soup

ANTIPASTIBOARD

Php 3,490

- Salame Milano • Mortadella
- Prosciutto • Marinated Olives & Caper Berries • Pickled Mushrooms
- Provolone • Edam • Camembert • Gorgonzola
- Mixed Roasted Nuts • Fruit Compote • Spinach & Sun Blushed Tomato Dip • Grissini

