12-14th February, 2022

Valentine Day

7-course Tasting Menu Dinner for two P10,000

AMUSE BOUCHE steamed oyster | lacto fermented tomato water | dill | apple | caviar

SOUP caramelized carrot soup | sour cream |sliced carrot | radish

SALAD quinoa | roasted tomato | homemade stracciatella cheese | horseradish garlic dressing

SEAFOOD COURSE seafood risotto | pan-seared scallop | clams | mussel | shrimp | chive oil

PALATE CLEANSER watermelon juice | tabasco | lemon | mint

MEAT COURSE beef shortrib | celeriac puree | onion gel | kale | sweet potato | bone marrow sauce

DESSERT
chocolate mousse | hazelnut |
chocolate sponge | cherry puree |
amaretti crumbs | caramel sauce

