



## STARTERS

### JAPANESE RAW OYSTER

air-flown straight from Harima Hyogo, Japan

One Piece

Half Platter (4 Piece)

P275

P1000

### GRILLED OCTOPUS

aji amarillo, Japanese Tare Sauce, Charred Corn

P525

### CRAB CAKE

jumbo lump with fresh handcut potato chips

P525

### SALMON TIRADITO

sashimi-grade salmon & tuna on crisp tostada, guacamole, salsa

P575

### MANILA CLAMS WITH SMOKED BACON

steamed clams, house-cured bacon, tomatoes, and toasted sourdough

P485

## PREMIUM SEAFOOD TOWER P3000

Japanese Oysters with Ikura, Sea Scallops, Chilean Mussels, Manila Clams Pasta, BBQ Fries, Sourdough

## SOUP & SALAD

### TRUFFLE MUSHROOM SOUP

roasted wild mushrooms, velvety cream base, black truffle oil

P295

### WATERMELON SALAD

ranch dressing, gorgonzola, cherry tomatoes, red onions, almond slivers, and dried fruits

P550

### BURRATA & ZUNI ZUCCHINI SALAD

zuni pickles, roasted almond, mint

P885

### CLASSIC CAESAR SALAD

romaine lettuce, egg, caesar dressing, crispy guanchale, anchovies, and gratinated parmesan

P550

## MAINS

### OLD FASHIONED LAMB STEW

16-hour slow-cooked Australian Lamb in beef jus and cerveza negra, roasted vegetables

P1350

### LAMB RIBS WITH CHIMICHURRI

grass-fed Australian lamb, roasted wild mushrooms, and baby potatoes

P1499

### PAN-SEARED SALMON

crisp-skinned pink Norwegian salmon served with rich lemon butter sauce, caviar, and apple-walnut salad

P1100

### MAINE LOBSTER TAIL

Single  
Twin

with a choice of garlic rice, or garlic noodle pasta

P1100  
P2000

### GRILLED SEA SCALLOPS

sake butter mayo, caviar, 4 piece jumbo with mashed potato

P1050

### OCTOPUS RISOTTO

charred octopus tentacles, squid ink, arborio rice

P925

## PREMIUM ARGENTINE ANGUS BEEF

### EL GAUCHO

700g (Bone-In Ribeye)

P4200

### OJO DE BIFE

400g (Ribeye)

P2750

### PICANHA

300g (Cap of Rump)

P1590

served with choice of one portion of chimichurri, aji amarillo or gravy

## PIZZA & PASTA

### SAUSAGE SPINACH PIZZA

Italian sausage, spinach, ricotta cheese, crispy potato shoestrings, pomodoro sauce

P655

### PASTA VONGOLE

Manila clams, white wine garlic sauce, olive oil chili flakes, parsley

P560

### BURRATA PROSCIUTTO ARUGULA

tomato sauce, & herbs topped with fresh burrata, prosciutto di parma, and arugula

P895

### RIGATONI PORCINI

rigatoni pasta with truffle duxelles

P595

## SIDES & MOCKTAILS

CREAMED SPINACH

P195

PASSIONATE MANGO

P265

MASHED POTATO

P195

STRAWBERRY FIZZ

P265

CAJUN FRIES

P195

LYCHEE SPRITZ

P265

GARLIC RICE

P100

WATERMELON STRAWBERRY FIZZ

P265

RICE

P85

CUCUMBER MINT SPRITZ

P265

WATERFRONT SHAKES  
Strawberry | Mango | Banana | Watermelon

P225

Some dishes in our menu contain allergens. Please inform your server if you have any food allergies upon arrival.  
All prices are inclusive of 12% VAT, exclusive of 10% service charge.



## 5-COURSE DATE MENU

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### STARTER

*(Choose one to share)*

Assorted Croquettes  
Mini Crab Cakes

### SOUP

Truffle Mushroom Soup

### SALAD

Classic Caesar Salad

### ENTREE

Maine Lobster Tail  
&  
Argentine Angus Steak

*(Choose one to share)*

300g Picanha

400g Ojo de Bife  
*+P1,100(Ribeye)*

700g El Gaucho  
*+P2,600(Bone-In Ribeye)*

### ACCOMPANIMENTS

Truffled Mashed Potato  
Creamed Spinach

### DESSERT

Panna Cotta

**P7,500 DINNER FOR TWO**

FEBRUARY 13 TO 15, 2026 ONLY

*All prices are inclusive of 12% VAT, exclusive of 10% service charge.*