

SEAFOOD

Grilled shrimp Marinated octopus Tuna & vegetable kebabs Calamari stuffed with chorizo & vegetables

MEATS

Char siu chicken Beef koftas & tzatziki Smoked BBQ pork belly & ribs

SAUSAGES

Cervelat

Longganisa

Sai ua (Thai-spiced pork sausage)

VEGETARIAN

Grilled pineapple

Falafel & hummus

Vegetable paella

Grilled eggplant with spicy tomato sauce

CONDIMENTS

Lebanese garlic sauce, mustards, coconut vinegar, chili, calamansi dressing, sun-dried tomato aioli, Balinese sambal

Baked potatoes with smoked cheese, sour cream, crispy bacon, garlic butter, chives, feta cheese, chili & tomato salsa, guacamole, tuna mayonnaise & coronation chicken

SIDES

Freshly baked focaccia bread, pita bread & flavored butters

Green beans, toasted lemon, red onion salad with lemon dressing

Tomato, basil, cucumber, mozzarella $\pmb{\vartheta}$ olive panzanella salad with balsamic vinaigrette

DESSERTS

Fresh tropical seasonal fruits

Baked chocolate s'mores

Banana & jackfruit crispy rolls with sesame caramel

ADD-ONS

Catch of the day (500g)

Sea bass (500g)

Grilled prawns (8pcs.)

Brazilian Black Angus ribeye (150g)

Japanese Wagyu beef cubes (2 skewers)

PHP 1,000

MARINADES SAUCES

Thai dressing Singaporean chili sauce Orange, lime, garlic & ginger Peppercorn sauce

PHP 1,800 NET PER PERSON

ADD-ONS are priced separately
Price is in Philippine Peso net, inclusive of any applicable taxes.