

THE LIND

BORACAY

ROMANTIC *Culinary* AFFAIR

FROM THE GARDEN

PHP 2,030 NET

APPETIZER



BEEF TOMATO

CLEAR CONSOMMÉ, CHERRY TOMATO
CONFIT & PEPPER FONDUE

OR

ROSE APPLE SALAD

ARUGULA, WALNUT, PINE NUTS
PARMESAN & LEMON DRESSING

SOUP



CREAM OF SMOKED ONION

WITH PROVOLONE CHEESE TOAST

OR

ROASTED POTATO & CHARRED LEEK

WITH MISO, CRISPY POTATO SKIN & SHALLOTS

MAIN



SEASONAL VEGETABLE TERRINE

VEGAN JUS, CREAMY SPINACH & POLENTA

OR

SPINACH & RICOTTA RAVIOLIS

WITH TOMATO CONCASSE SAUCE,
BASIL & PARMESAN CHEESE

DESSERT



COMPRESSED WATERMELON SALAD

WITH BASIL YOGURT ESPUMA

OR

VANILLA CRÈME CARAMEL

OAT CRUMBLE, APPLE TAMARIND SORBET

FROM THE LAND

PHP 3,450 NET

APPETIZER



PEKING DUCK

BAKED MANTOU, HOISIN SAUCE,
PICKLED VEGETABLES

OR

PROSCIUTTO HAM

SEASONAL MELON, AGED BALSAMIC,
ARUGULA & FIG JAM

SOUP



CREAMY TUSCAN CHICKEN SOUP

WITH BACON CRUMBLE, CRISPY SPINACH,
SUN-DRIED TOMATO & GARLIC CROUTON

OR

SOUTHERN BEEF BULALO CONSOMMÉ

BEANS, CORN, BOK CHOY & BONE MARROW TOAST

MAIN



HERB-CRUSTED AUSTRALIAN RACK OF LAMB

SHALLOT CONFIT & TOMATO, COUSCOUS,
MINT CHIMICHURRI

OR

OVEN ROASTED FARM DUCK BREAST

DUCK LEG CONFIT, ORANGE CARDAMOM SAUCE,
CARROT GINGER PURÉE

DESSERT



MILLE-FEUILLE SALTED CARAMEL

VANILLA WHIPPED GANACHE

OR

CASHEW PARFAIT SANDWICH

WITH MANGO COMPOTE & PASSION FRUIT JELLY

FROM THE SEA

PHP 3,450 NET

APPETIZER



SEARED TIGER PRAWNS

GRAND MARNIER SAUCE, MANGO SALSA,
MIXED HERBS

OR

YELLOWFIN TUNA TARTARE

POMELO, AVOCADO, TAMARIND DRESSING

SOUP



BORACAY SEAFOOD POT

MUSSEL, CLAM, SQUID, LOCAL WHITE FISH,
BOUILLABaisse, WHITE WINE, LIME

OR

NORDIC LOHIKEITTO

SALMON CHOWDER, POTATO, CARROT & LEEK

MAIN



ATLANTIC SEA SCALLOPS

LEMON RISOTTO, GREMOLATA,
MUSHROOM TEMPURA, PINE NUTS

OR

JAPANESE COD FISH

42°C POACHED, VEGETABLE POT PIE, SAFFRON
POTATO & SPRING ONION BEURRE BLANC

DESSERT



MILLE FEUILLE SALTED CARAMEL

VANILLA WHIPPED GANACHE

OR

CASHEW PARFAIT SANDWICH

WITH MANGO COMPOTE & PASSION FRUIT JELLY

SURF AND TURF

PHP 4,260 NET

APPETIZER



NORWEGIAN SALMON

SMOKED SALMON TERRINE, SOUR CREAM,
DILL, EBIKO, TOAST

OR

BELGIAN STEAK TARTARE

HONEY GRAIN MUSTARD, AIOLI,
TABASCO & BRIOCHE TOAST

SOUP



TWICE SIMMERED CHICKEN CONSOMMÉ

VEGETABLE PEARLS & MUSHROOM QUENELLE

OR

TIGER PRAWN BISQUE

LACED WITH BRANDY & ROUILLE TOAST

MAIN



BORACAY LOBSTER TAIL

BUTTER POACHED, SWEETCORN EMULSION,
SAUTÉED SPINACH, PLUM TOMATO CONCASSE

OR

AUSTRALIAN DARLING DOWNS WAGYU MB5 TENDERLOIN

SOUS VIDE & EXTRA VIRGIN OLIVE OIL MARINATED,
TRUFFLE YAKI SAUCE, SAUTÉED MUSHROOM,
SQUASH POTATO PURÉE

DESSERT



WHITE CHOCOLATE NAMELAKA

GRAPEFRUIT CAMPARI JELLY,
MINT CITRUS GRANITA

OR

PASSION FRUIT PUDDING

MACADAMIA PRALINE, TOASTED OAT MILK ICE CREAM

Prices are in Philippine Peso net, inclusive of any applicable taxes and 5% service charge.

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BORACAY

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CANAPÉ SELECTION

CHOOSE (3) ITEMS | PHP 920 NET PER SET

SMOKED SALMON BLINIS WITH CREAM CHEESE

CONFIT PORK BELLY BONBON WITH CURRIED PUMPKIN PURÉE

SWEET POTATO AND GINGER PARCEL

BALINESE TUNA SATAY

SCALLOP TARTARE WITH CHILLED TOMATO GAZPACHO

SMOKED GRILLED EGGPLANT CROSTINI

THAI CHICKEN LARB GAI

CANAPÉ SELECTION WITH TWO (2)
GLASSES OF PROSECCO | PHP 1,830 NET