

ROMANTIC *Culinary AFFAIR*

FROM THE GARDEN
PHP 2,030 NET

APPETIZER
SOUP
MAIN
DESSERT

BEEF TOMATO
CLEAR CONSOMMÉ, CHERRY TOMATO CONFIT & PEPPER FONDUE

CREAM OF SMOKED ONION
WITH PROVOLONE CHEESE TOAST

SEASONAL VEGETABLE TERRINE
VEGAN JUS, CREAMY SPINACH & POLENTA

COMPRESSED WATERMELON SALAD
WITH BASIL YOGURT ESPUMA

OR
OR
OR
OR

ROSE APPLE SALAD
ARUGULA, WALNUT, PINE NUTS
PARMESAN & LEMON DRESSING

ROASTED POTATO & CHARRED LEEK
WITH MISO, CRISPY POTATO SKIN & SHALLOTS

SPINACH & RICOTTA RAVIOLIS
WITH TOMATO CONCASSE SAUCE,
BASIL & PARMESAN CHEESE

VANILLA CRÈME CARAMEL
OAT CRUMBLE, APPLE TAMARIND SORBET

FROM THE LAND
PHP 3,450 NET

APPETIZER
SOUP
MAIN
DESSERT

PEKING DUCK
BAKED MANTOU, HOISIN SAUCE,
PICKLED VEGETABLES

CREAMY TUSCAN CHICKEN SOUP
WITH BACON CRUMBLE, CRISPY SPINACH,
SUN-DRIED TOMATO & GARLIC CROUTON

HERB-CRUSTED AUSTRALIAN RACK OF LAMB
SHALLOT CONFIT & TOMATO, COUSCOUS,
MINT CHIMICHURRI

MILLE-FEUILLE SALTED CARAMEL
VANILLA WHIPPED GANACHE

OR
OR
OR
OR

PROSCIUTTO HAM
SEASONAL MELON, AGED BALSAMIC,
ARUGULA & FIG JAM

SOUTHERN BEEF BULALO CONSOMMÉ
BEANS, CORN, BOK CHOY & BONE MARROW TOAST

OVEN ROASTED FARM DUCK BREAST
DUCK LEG CONFIT, ORANGE CARDAMOM SAUCE,
CARROT GINGER PURÉE

CASHEW PARFAIT SANDWICH
WITH MANGO COMPOTE & PASSION FRUIT JELLY

FROM THE SEA
PHP 3,450 NET

APPETIZER
SOUP
MAIN
DESSERT

SEARED TIGER PRAWNS
GRAND MARNIER SAUCE, MANGO SALSA,
MIXED HERBS

BORACAY SEAFOOD POT
MUSSEL, CLAM, SQUID, LOCAL WHITE FISH,
BOUILLABASSE, WHITE WINE, LIME

ATLANTIC SEA SCALLOPS
LEMON RISOTTO, GREMOLATA,
MUSHROOM TEMPURA, PINE NUTS

MILLE FEUILLE SALTED CARAMEL
VANILLA WHIPPED GANACHE

OR
OR
OR
OR

YELLOWFIN TUNA TARTARE
POMELO, AVOCADO, TAMARIND DRESSING

NORDIC LOHIKEITTO
SALMON CHOWDER, POTATO, CARROT & LEEK

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

CASHEW PARFAIT SANDWICH
WITH MANGO COMPOTE & PASSION FRUIT JELLY

SURF AND TURF
PHP 4,260 NET

APPETIZER
SOUP
MAIN
DESSERT

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

TWICE SIMMERED CHICKEN CONSOMMÉ
VEGETABLE PEARLS & MUSHROOM QUENELLE

BORACAY LOBSTER TAIL
BUTTER POACHED, SWEETCORN EMULSION,
SAUTÉED SPINACH, PLUM TOMATO CONCASSE

WHITE CHOCOLATE NAMELAKA
GRAPEFRUIT CAMPARI JELLY,
MINT CITRUS GRANITA

OR
OR
OR
OR

BELGIAN STEAK TARTARE
HONEY GRAIN MUSTARD, AIOLI,
TABASCO & Brioche TOAST

TIGER PRAWN BISQUE
LACED WITH BRANDY & ROUILLE TOAST

AUSTRALIAN DARLING DOWNS WAGYU MB5 TENDERLOIN
SOUS VIDE & EXTRA VIRGIN OLIVE OIL MARINATED,
TRUFFLE YAKI SAUCE, SAUTÉED MUSHROOM,
SQUASH POTATO PURÉE

PASSION FRUIT PUDDING
MACADAMIA PRALINE, TOASTED OAT MILK ICE CREAM

THE LIND

BORACAY

ROMANTIC *Culinary* AFFAIR

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