



tartine BEACHSIDE BBQ



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 & olive panzanella salad with balsamic vinaigrette

DESSERTS

- Fresh tropical seasonal fruits
- Baked chocolate s'mores
- Banana & jackfruit crispy rolls with sesame caramel

ADD-ONS

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|---------------------------------------|-----------|
| Catch of the day (500g) | PHP 850 |
| Sea bass (500g) | PHP 1,150 |
| Grilled prawns (8pcs.) | PHP 1,450 |
| Brazilian Black Angus ribeye (150g) | PHP 950 |
| Japanese Wagyu beef cubes (2 skewers) | PHP 1,050 |

MARINADES

- Thai dressing
- Orange, lime, garlic & ginger

SAUCES

- Singaporean chili sauce
- Peppercorn sauce

PHP 1,850 NET PER PERSON

ADD-ONS are priced separately

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