

Easter

DINNER BUFFET

STARTERS

Assorted bread
Chicken liver parfait, toasted brioche,
toasted walnuts, pickled cherries
Beef caldereta lumpia, 3 cheese sauce
Tuna carpaccio, celery, wasabi cream
Sicilian stuffed sardines, basil pesto aioli
Ebi prawn nigiri, mackerel nigiri
Vietnamese rice paper vegetable rolls, nam jim

SALADS

Asparagus, peas, pickled radish, feta cheese,
mint, pine nuts, avocado dressing
Quinoa, cabbage, edamame, carrot,
cucumber, red capsicum, coriander,
toasted sesame seed, soy ginger dressing
Caprese, tomato, basil, mozzarella,
extra virgin olive oil
Larb gai, spicy minced chicken, lime juice,
fish sauce, chili, toasted rice, shallot, herb

RAMEN STATION

Chashu pork, miso & pork broth,
ramen noodles, bean sprouts, bok choy,
corn, fishcake, wood ear mushrooms, tofu,
nori sheet, spring onion, black pepper,
chili oil, sesame oil

MAINS

Smoked beef brisket, chimichurri,
peppercorn sauce
Moroccan lamb tagine, apricot,
almonds, couscous, lemon
Roasted lemon, herb chicken,
port-glazed roasted capsicum
Pork & water chestnut meatballs,
soy broth, shiitake mushroom, bok choy
Grilled butterflied prawns, sriracha,
lemongrass
Thai vegetable red curry

SIDES

Linguine, Alfredo sauce
Roasted potatoes, duck fat, garlic, rosemary
Roasted root vegetables, honey glaze
Grilled zucchini, parmesan, lemon
Steamed Jasmine rice, pandan leaf
Stir-fried water spinach, chili, garlic,
yellow bean paste

DESSERTS

Assorted Filipino kakanin
Apple frangipane tart
Carrot cake
Lemon cheesecake
Chocolate trifle

PHP 2,900 NET PER PERSON

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