

Selection of bread rolls and butter

Appetisers and Salads

Norwegian smoked salmon platter, apple capers, lemon, onion rings, black pepper
German potato salad with crispy bacon
Rice salad with cranberries and roasted pumpkin, with orange and mint vinaigrette
Beef pastrami with green asparagus, sweet mustard dressing
Couscous salad with roasted vegetables, with oregano and citrus vinaigrette

Selection of Lettuce Leaves

Romaine, iceberg, oakleaf lettuce
Tomato, cucumber, carrots, radish, sweet corn, garbanzo beans, croutons, olives
Balsamic vinaigrette, ranch dressing, yoghurt-herb dressing

Soup

Cream of Pumpkin

Herb bread croutons

Main Course

Thinly-sliced roasted beef rump with sautéed baby potatoes and onions, mustard gravy
Oven-roasted boneless lemon chicken thighs, with corn on the cob and smoked paprika
Classic homestyle pork stew with vegetables
Sustainably sourced steamed soya barramundi fillet topped with ginger,
spring onion, chili & coriander
Penne pasta tossed with broccoli, cherry tomatoes and
extra virgin olive oil with Parmesan
Steamed cauliflower and broccoli
Steamed jasmine rice

Dessert Selection

Fresh seasonal fruits
Apple cinnamon tartlet
New York-style baked cheesecake with blueberry compote
Dark chocolate mousse cake
Ube moist cake with white chocolate ganache
Assorted Filipino sweets

Prices are in Philippine Pesos (PHP), inclusive of 12% VAT, 10% service charge and 0.6% local taxes.
All prices are subject to change without prior notice.