

LUNCH  
**A LA CARTE**

**STARTERS**

**Norwegian Smoked Salmon Open Faced "Tartine"**  
*Cheese and Chives Spread, Pickled Red Onions, Fried Capers - P975*

**Mixed Green and Frisée Salad**  
*63-Degree Egg, Smoked Applewood Thick-Cut Bacon, Dijon Mustard Vinaigrette - P390*

**Soupe à L'oignon**  
*Brioche Toast, Comté, Gruyère - P455*

**MAIN COURSE**

**"Steak Frites" US Beef Sirloin 220g**  
*French Fries, Arugula, Café De Paris Butter, Pepper Sauce - P1,600*

**Grilled Eggplant Torta**  
*Hummus and Quinoa Tomato Concassé - P390*

**Pan-Seared Red Snapper Fillet**  
*Vegetable Couscous, Fennel, Harissa Vinaigrette - P1,300*

**DESSERT**

**L'Île Flottante**  
*Classic French Meringue Floating on Crème Anglaise - P300*

**Molten "Gâteau Au Chocolat"**  
*Flourless Chocolate Cake, Toasted Hazelnuts, Caramel Ice Cream - P325*

**Dessert Buffet**  
*Pastry Chef's Spread of Mini Sweets, Ice Cream and Chocolate Fountain - P455*

# ADMIRAL CLUB

MANILA BAY

## DINNER

# A LA CARTE

### STARTERS

#### 2 Oysters of the Day

*Cucumber and Citrus Mignonette - P540*

#### Italian Burrata

*Heirloom Tomatoes, Extra Virgin Olive Oil and Ruccola - P800*

#### Tuna Ceviche

*Leche de Tigre, Sweet Potatoes, Lemon Vinaigrette - P540*

#### Steak Tartare with French Fries

*Starter Size - P980 ; Main Course - P1,950*

### MAIN COURSE

#### Seared Jumbo Scallops

*Wild Mushroom Risotto, Parmesan Crisp - P1,600*

#### Wild Mushroom Risotto

*Grilled Portobello Mushroom and Asparagus - P800*

#### "Magret de Canard" Spiced Duck Breast

*Pomme Purée, Asparagus, Sauce au Porto - P2,600*

#### Pan-Seared Salmon Fillet

*Vegetable Couscous, Fennel, Harissa Vinaigrette - P1,300*

#### Braised Beef Cheek

*Burgundy Red Wine Sauce, Mushrooms, Pearl Onions, Linguini - P1,950*

### CHEESE SELECTION

#### Chef's Imported Daily Cheese Platter (60g) - P1,210

*(Ask your Waiter for the Selection of the Day)*

### DESSERT

#### Paris Brest : The Indulgent Iconic French Dessert

*Choux Pastry, Praline Cream - P325*

#### Passion Fruit Crème Brulée

*Coconut Sorbet, Coconut Meringue - P325*

*All prices are subject to 12% VAT, local government taxes and 10% service charge.*