

BUSINESS SET LUNCH

2 Courses with Coffee or Tea at Php 1,500 nett per person

3 Courses with Coffee or Tea at Php 1,800 nett per person

STARTERS

Soup of the Day

or

Admiral Caesar Salad

Romaine Lettuce, Slow-Cooked Egg, Anchovy, Bacon Bits,
Parmesan Crisps, Croutons

or

Chef Loic Foie Gras

Pan-Seared Duck Liver, Fig Chutney, Balsamic Reduction, Country-Style Toast

Add On: P500

MAIN COURSE

Grilled Chicken

Grilled Marinated Boneless Chicken Thighs, Roasted Marble Potatoes, Mixed Greens, Chimichurri

or

Salmon Fillet

Josper Roasted Salmon Fillet, Crushed Potatoes, Grilled Asparagus,
Lemon Caper Sauce

or

Steak Frite

US Prime Sirloin, French Fries, Mixed Greens, Café De Paris Butter

Add On: P300

or

Primavera Risotto

Green Peas, Asparagus, Parmesan Crisp, and Josper Roasted Portobello Mushroom

DESSERTS

Signature Selection of Mini Desserts

Chocolate Religieuse, Strawberry Tart, Opera Cake, Blueberry Cheesecake
Chocolate Dacquoise

or

Ile Flottante

Fluffy Whipped Egg Whites, Vanilla Sauce and Caramel

or

Fresh Seasonal Fruit Salad

Manila Creamery Coconut Sorbet

Vittoria Coffee | Dilmah Tea

If you have any dietary needs or restrictions, please notify our team