











LEBAR

Bar • Bistro • Library


















TO START...









RAVIOLI 	800
Tiger prawn ravioli with lemongrass and shellfish broth	
MINISTRONE  	450
Light vegetables in clear soup with basil pesto	
SOUP OF THE DAY 	450
Chef's special of the day	
LE BAR SALAD 	600
Edamame, green mango pickles with Thai vinaigrette and sautéed shrimps	
FILIPINO PLATTER 	1,600
Chicken inasal, grilled squid stuffed with tomatoes, grilled pork belly and condiments	
<i>Good for two (2)</i>	
FRESH TUNA SALAD 	750
Herb cured tuna with ponzu sauce and asparagus	
FOIE GRAS  	880
Pan-seared foie gras served with oysters, leeks and soya caramel	
CAESAR SALAD   	620
Romaine lettuce, caramelized pancetta, focaccia croutons, Caesar dressing with poached eggs, grilled chicken and parmesan cheese	
TANDOORI CHICKEN SALAD 	500
Tandoori roasted chicken with avocado and mango salad	
SCALLOPS 	800
Pan-seared scallops served with green peas purée, balsamic reduction and parmesan foam	

 CHEF'S SPECIAL  CONTAINS GLUTEN  PORK  ENERGY
 VEGETARIAN  CONTAINS DAIRY  ANTI-AGING  DETOX

ALL PRICES ARE IN PHP (PHILIPPINE PESO) AND INCLUSIVE OF APPLICABLE GOVERNMENT TAXES AND SUBJECT TO 10% SERVICE CHARGE.








... TO CONTINUE...









HALIBUT   	1,500
Pan-seared halibut with tarragon purée, spinach and ricotta tortellini, served with lobster bisque	
MANILA CLUB SANDWICH  	875
Sliced chicken breast, bacon, melted cheese, tomatoes, lettuce with herb dressing in toasted country bread	
GOURMET STEAK SANDWICH  	875
Pan-seared angus beef, bacon, melted cheese, tomatoes, lettuce with herb dressing in toasted country bread and served with French fries	
CHICKEN CHARCOAL BURGER 	800
Ground chicken with scamorza cheese, chili, avocado and chipotle salsa in charcoal buns, served with French fries	
ORIENTAL SANDWICH  	600
Grilled vegetarian sandwich with pita bread and fattoush, served with fries	
FETTUCINE CARBONARA  	650
Fresh homemade fettucine in carbonara sauce with crispy smoked pancetta	
LINGUINI  	815
Fresh homemade linguini with mussels marinière	
SALMON  	1,300
Pan-seared salmon served with lemon, edamame, tomato confit and lime butter sauce	
BULALO (POT AU FEU FILIPINO) 	750
Light colored consommé with beef shanks, marrow bones and vegetables, served with rice	

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GRILLED SEAFOOD BROCHETTES 	800
Grilled prawns, tuna, salmon and vegetables served with saffron rice and light lemon butter sauce	
LAMB SHANK  	1,500
Braised lamb shank with polenta and piquillo peppers stuffed with ricotta and spinach	
ONGLET BEEF STEAK 	900
Beef steak served with shallots confit, potato fries and béarnaise sauce	
PORK BELLY  	600
Pork belly confit with taro mousseline, truffle miso sauce, pickles and carrots	
TOURNEDOS ROSSINI 	1,800
Pan-seared beef tenderloin with perigourdine sauce served with pomme mousseline	

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... SWEET ENDING

CRÈME BRÛLÉE Homemade traditional caramelized vanilla cream	300
MANGO CHEESECAKE Cheesecake topped with fresh mangoes	300
TIRAMISU Sponge finger cake with mascarpone, coffee and cream	350
HOMEMADE ICE CREAM Choice of three flavors served with condiments and strawberry coulis	300
CHEESE PLATTER A selection of four artisan cheeses	680
FRUIT PLATE    Assortment of fresh fruits	300

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