

TO START...

FOIE GRAS AUX POIVRES

Homemade three pepper corn duck liver terrine
artichoke salad, country bread toast

880

HOMEMADE CITRUS

CURED SALMON (DE-LIGHT 158 KCAL)

Baby arugula, micro rhubarb, candied lemon,
salmon roe, minted yoghurt dressing

780

CHEF'S GREENS

Tagaytay mixed lettuces with truffle vinaigrette,
asparagus tips and shaved pecorino

380

CAESAR SALAD

Romaine lettuce, Caesar dressing, fresh parmesan,
pancetta, croutons

620

*Option with chicken breast (SUPPLEMENT OF PHP200)

LOBSTER AND MANGO SALAD

Saffron mayonnaise, asparagus spears, baby root
vegetables, cherry tomato in Dijon mustard and
lemon dressing

850

TANDOORI CHICKEN SALAD

Tandoori roasted chicken, avocado and mango salad

460

SAUTÉED BLACK MUSSELS

Leeks and French Pernod served with bell pepper

450

POTATO BACON CHOWDER

Puff pastry, chives

420

*Half order

265

SOUP OF THE DAY

420

*Half order

265

OUR FAVORITES

SOFITEL MANILA CLUB SANDWICH

Chicken breast, toasted country bread,
bacon, melted cheese, tomato, lettuce,
with herbs and potato wedges

875

THE ULTIMATE BURGER

US Beef tenderloin patty, lobster,
caramelized red onion, foie gras, lettuce,
tomato, potato wedges

1,650

OTHER SANDWICHES

RUSTIC SANDWICH

Melted Provolone cheese, pork coppa and wild
mushrooms served with potato wedges

720

CLASSIC REUBEN

Homemade corned beef, sauerkraut, cornichon,
pommery mustard, thick-slice bread

550

GOURMET STEAK SANDWICH

Seared Angus beef, toasted country bread,
bacon, melted cheese, tomato, lettuce,
with herbs and potato wedges

875

...TO CONTINUE...

COQ AU VIN

Traditional free range chicken stew in wine sauce
with cassoulette of sautéed spaetzle.

750

SEARED CHILEAN SEA BASS

Creamy polenta, sautéed spinach, green beans
and lemon confit salsa

1,400

PAN-FRIED HALIBUT

Mashed potatoes, sour cream and spring onion,
chanterelle mushrooms and pancetta

1,300

TOURNEDOS ROSSINI ROYALE

Tenderloin, seared foie gras, shaved truffle,
red wine jus, pommes mousseline,
glazed asparagus spears

1,800

ONGLET BEEF STEAK

Pan-fried with fresh herbs and garlic butter,
roasted potato wedges

815

GRILLED SEAFOOD BROCHETTES

Prawn, tuna, salmon & grilled vegetables
on saffron wild rice pilaf, warm rosemary vinaigrette

1,450

BULALO (POT AU FEU FILIPINO)

Light colored consommé with beef shanks,
marrow bones and vegetables, served with rice

700

SPAGHETTI POMODORO

Mozzarella di bufala and parmesan cheese

600

SEAFOOD SPAGHETTI

Served with lobster bisque

700

FETTUCCINE CARBONARA

Homemade fettuccine pasta, aged pancetta

650

...SWEET ENDING

CHEESE PLATE

Selection of 4 cheeses with dried fruits and nuts

680

FRUIT SALAD

Mixed fruits salad, mint and consommé frappé

280

STRAWBERRY CRÊPES

Chantilly cream, pistachio flambé with cognac

320

CITRUS CHEESE CAKE

320

ARTISAN ICE CREAM

Choice of three flavors, condiments and fruit coulis

320

GALETTE PASTRY SELECTION

Your choice of three from a selection of French
miniature pastries.

380

"OUR AMBASSADORS WOULD BE DELIGHTED TO INTRODUCE OUR FINE
SELECTION OF HOMEMADE DESSERTS CRAFTED WITH PASSION"



AVAILABLE FOR THE SET MENU AS STARTER



AVAILABLE FOR THE SET MENU AS MAIN COURSE



VEGETARIAN



W/ PORK