



2019 - ASIAN FLAVORS MENU

Php2,300.00 net per cover

APPETIZERS & SALADS	Assorted Sushi & Sashimi Thai Springroll Wafu Salad Macanese Bacalhao Croquetas
SOUP	Sopa dela Casa Portuguese
CARBO	Pancit Canton Yang Chow Rice Steamed Rice with Pandan Essence
MAIN COURSES	Pinais (Crab & Shrimp with Buco in CocoCream on Shell and wrapped with Banana Leaf) Grilled Blue Marlin with Garlic Sauce Chicken Red Curry Chopsuey Macau Macau Minchi Beef Caldereta
CARVING DISH	Lechon Baboy
DESSERTS	Leche Flan Buco Lychees Puto & Kutsinta Assorted Fresh Fruits

1 Round of Coffee or Tea or Soda

OPTIONAL BAR : P700.00 per cover / Good for 2 hours

Tuba & Blackberry Popsicles in Kawa
Beer & Soda in Banca
Wines in Pasungan
Signature Drinks – Passion Fruit Daiquiri
served by waiters in tuwang tuwang (Bamboo Pole Drink Carriers)

2019- EUROPEAN FLAVORS

Php2,800.00 net per cover

ANTIPASTO BAR

Salad Greens
Asparagus Spears
Black & Green Olives
Swiss Cheese
Assorted Nuts
Charcuterie
Boquerones en Aceite
Dressings: *French Vinaigrette*
Balsamic Vinaigrette
Tatziki

SOUP

Irish Pea & Ham Soup

CARBO

PASTA Bar – *Linguini & Penne*
SAUCES: *Basil Pesto, Tomato Supreme & Seafood Cream*
Paella Marinera
Steamed Rice
Assorted Breads & Butter

MAIN COURSES

Irish Baked Salmon
Potato Souffle
Duet of Steamed Fish & Shrimp on bed of Ratatouille
Chicken POT-AU-FEU
Hungarian Goulash
Paidakia (*Greek-Baby Lamb Chops Grilled on Coal*)

CARVING DISH

Roast Beef Tenderloin au jus & Mushroom Gravy

DESSERTS

Kahlua Paradise
Irish Chocolate Cake
Crepes Stuffed w/ Chestnuts served w/ Strawberry Coulis
Exotic Fruits Soup w/ Macapuno
1 Round of Coffee, Tea or Soda

OPTIONAL BAR : P700.00 per cover / Good for 2 hours

Tuba & Blackberry Popsicles in Kawa
Beer & Soda in Banca
Wines in Pasungan
Signature Drinks – Passion Fruit Daiquiri
served by waiters in tuwang tuwang (Bamboo Pole Drink Carriers)



2019 - AMERICAN BBQ DINNER MENU

Php2,300.00 net per cover

SOUP	Manhattan Clam Chowder
SALADS	Mixed Green Salad w/ Honey Mustard Dressing Cole Slaw Salad Potato Salad
CARBO	Baked Macaroni Steamed California Rice French Fries Battered Onion Rings Assorted Dinner Rolls & Butter
GRILLERIE (Active Stations)	Salmon w/ Horseradish Sour Cream Cheese Dip Chicken w/ Barbecue Sauce Butterflied Baby Prawns w/ lemon Garlic Butter Sauce Baby Back Ribs Hamburger w/ Sea Wind Catsup Mix Beef tenderloin w/ Bearnaise Wieners Corn on Cob
CARVING DISH	Roast Turkey Americana w/ Giblet Sauce & Cranberry Jelly
DESSERTS	Blueberry Cheesecake Strawberry Short Cake Cathedral Window Assorted Carved Fresh Fruits 1 Round of Coffee or Tea or Soda
OPTIONAL BAR : P700.00 per cover / Good for 2 hours	
Tuba & Blackberry Popsicles in Kawa Beer & Soda in Banca Wines in Pasungan Signature Drinks – Passion Fruit Daiquiri served by waiters in tuwang tuwang(Bamboo Pole Drink Carriers)	



2019- PILIPINO FIESTA MENU **(P2,300.00 net per cover)**

APPETIZERS & SALADS

Galantina
Pork Bagnet
Crispy Fried Ukoy
Pilipino Salad Bar of :
 Steamed Assorted Native Vegetables w/
 Bagoong Vinaigrette & Pinoy Dressing
Green Mango Salted Egg Salad
Tomato Radish Pomelo Salad
Mashed Eggplant, Tomato, Garlic & Vinegar Salad
Fresh Lumpia Ubod

SOUP

Molo Soup

CARBO

Pancit Palabok
Arroz Valenciana
Steamed Wild Brown Rice
Steamed White Rice w/ Pandan Essence

MAIN COURSES

Halabos na Hipon
Rellenong Bangus
Sinanglay na Tilapia
Chicken Inasal
Menudo
Beef Morcon
Beef Steak Tagalog

CARVING DISH

LECHON BABOY

DESSERTS

Puto at Kutsinta
Cassava Cake
Leche Flan
Haleya Ube
Fresh Fruits (native fruits only)

1 Round of Coffee, Tea or Soda

OPTIONAL BAR : P700.00 per cover / Good for 2 hours

Tuba & Blackberry Popsicles in Kawa
Beer & Soda in Banca
Wines in Pasungan
Signature Drinks – Passion Fruit Daiquiri
 served by waiters in tuwang tuwang