

Inspire

FILIPINO CUISINE

APPETIZER

Tinapa Patè with Camote Crisp

Whipped cheese with smoked milkfish served with camote crisp

Tuna Civeche with Crispy Chicharon

Classic tuna kinilaw laced with coconut cream topped with chicharon and served in chinoise spoons

Crisp Sisig Ravioli

Crisp ravioli filled with classic Pinoy pork sisig served with sweet garlic vinegar

Adobo Croquettes

Deep fried croquettes filled with flaked chicken adobo and served with tomato dip

SOUP

Beef Kansi Soup

Beef chunks, boiled jackfruit, Taiwan pechay, toasted garlic

SALAD

Pinoy Pick and Mix Salad Bar

Assorted native greens and condiments

*Roasted eggplant, red egg, bagoong alamang, green mango, tomato salsa, local seaweed
Pinakurat, ginger vinegar, bagoong balayan, local suake, soy mansi*

CARVING

Slow Roast Crakling Lechon Bagnet Kawali

*Our signature station of lechon kawali served 2 ways, pita bagnet kawali wrapped
with tomato salsa, cucumber and sweet soy
Also served with either kare kare sauce or caramelized onion asado*

COOKED OUT

Prawns Inasal

On the spot grilled butterflied prawns marinated inasal style served with garlic butter and soya mansi

SIDES

Pandan Rice

Ginger Rice Pilaf

Broccoli and Mushroom Adobo

Chicharon Annatto Rice

Humba Langka with Kalkag

MAIN COURSE

Bam-I Espesyal

Our version of classic visayan pancit bam-i with assorted seafood meat topped with lap cheong sausage and egg

Gourmet Rellenong Alimasaig

Freshly cooked fried crab shells stuffed with its own meat with vegetables and served with suka and aligue

Chicken Embutido with Salted Egg

Boneless fillet roulade of chicken relleno style stuffed with salted egg and served with chive cream

Angus Beef Belly Binagoongan

Slow cooked angus shortplate with home made shrimp paste and coconut cream laced with finger pepper

LIVE INIHAW

Assortment of grilled native cuts of meat and seafood served with assorted sauces and condiments, Inato sauce, inasal sauce, garlic butter and soy mansi

A choice of:

Pork Belly Barbeque

Fresh Pompano and Tilapia

Grilled Stuffed Squid

Chicken Inato

DESSERT

Kesong Puti Panna cotta

White cheese panna cotta topped with yema curd and ube halaya puree

Banana Ube Turon with Langka Cream

Crisp spring roll filled with banana and ube topped with langka cream

Maja Mais Cheesecake

Our signature cheesecake infused with local flavors of coconut cream and corn served with mascuvado reduction

Fresh Fruit Cup

Inspire

NEW ASIAN CUISINE

APPETIZER

Cold Vietnamese Springroll

Cold rice paper springroll filled with vermicelli, summer vegetable served with peanut soy dip

Tuna Tartare with Wasabi Mayo

Brunoise of tuna tossed in wasabi mayo with mangoes and togarashi in filo crisp

Enoki Wrapped Kurobuta Pork Belly

Teriyaki marinated kurobuta pork belly filled with enoki mushrooms

Shanghai Crisp Triangles

Crisp triangles filled with minced pork with shrimp served with sweet garlic vinegar

SOUP

Oriental Noodle Soup

Classic oriental noodle soup with beef broth infused with variety of asian condiments flaked hoisin chicken, carrots, pork dumplings, braised nanking beef, beans, baguio pechay

SALAD

Asian Salad Bar

Assorted greens and condiments

Flaked kani, wakami, soy chicken, crisp wonton, poached shrimps)

Lychee dressing, wasabi mayo, togarashi mayo

CARVING

Slow Roast Pork with Crakling Skin

Slow roast pork belly with crackling skin served with ginger gremolata, sweet soy and asian chili paste

COOKED OUT

Ebi Tempura with Kakiage

Deep fried freshwater shrimps in crisp and light Japanese batter served with tempura sauce with grated ginger and radish

MAIN COURSE

Oriental Seafood Noodles

Asian egg noodles tossed in assorted seafood with asian vegetables topped with fried quail egg

Teriyaki Miso Salmon

Pan grilled fresh salmon fillets glazed with orange and miso teriyaki

Scallion Chicken

Steamed chicken topped with home made scallion sauce

Beef Rendang

Malaysian stewed beef with lemongrass and hints of curry served with chilli sambal

LIVE GRILL ASIAN SKEWERS

Assortment of grilled asian skewers of meat and seafood served with assorted sauces and condiments

Teriyaki sauce, satay sauce, spicy sambal, curry mayo

A choice of:

Satay Chicken

Fresh catch fish skewer of the day

Bacon cut Korean pork belly bbq

SIDES

Steamed Man Tao Buns

Ginger Rice Pilaf

Steamed Broccoli with Fresh Shitake Mushrooms

Steamed broccoli and Shitake topped with garlic sauce

Steamed Upland rice

DESSERT

Crepe Samurai

Rolled crepe filled with fresh mangoes and pastry crème topped with green tea syrup

Asian Silken Tofu Cheesecake

Slow cooked cheesecake infused with Japanese silken tofu topped with fresh fruits and green tea syrup

Peanut Kisses and Mango Genoise

Layers of peanut kisses genoise and vanilla pastry cream topped with mango rondelles

Fresh Fruit Cup

Inspire

RUSTIC MEDITERRANEAN CUISINE

APPETIZER

Gambas with Baba Ganoush in Filo Crisp

Sauteed gambas Spanish style served on filo crisp with baba ganoush and sour cream

Hummus

Mediterranean style chick pea puree laced with cumin and garlic served with pita

Pollo Croquetas

Deep fried Spanish milk balls with flaked chicken served with Aioli

Chorizo Samosa

Deep fried triangles filled with chorizo and cheese

SOUP

Sopa De Ajo

Garlic based soup infused with paprika and thickened with gourmet breads

SALAD

Mediterranean Salad Bar

*Assorted greens and condiments
Black and green olives, capers, lentils, cherry tomatoes
Balsamic dressing, lemon dressing*

CARVING

Cochinillo Frito

Roast suckling pig Spanish style served with cochinillo sauce

COOKED OUT

Duo of Paella Negra and Valenciana

Duo of classic paella negra and valenciana with assorted meat and seafood topped with chorizo, boiled egg, and lemon wedges

MAIN COURSE

Pasta Gambas Chorizo

Linguine pasta tossed in classic Spanish gambas with chorizo and garlic

Chermoula Fish Fillet with Baby Prawns

Baked chermoula red snapper fillet and baby prawn marinated in oregano with black calamata olives tomato mango chutney drizzled with balsamic vinegar syrup

Roast Iberian Chicken

Boneless roulade of chicken smothered with onions and tomatoes

Callos Madrilenos

Slow cooked ox face and tripe with garbanzos, roasted pimiento

LIVE GRILLED KEBABS

*Assortment of grilled mediterranean kebab of meat and seafood served with assortment of sauce and condiments
Tzatziki, homemade garlic sauce and chili sauce*

A choice of:

*Seafood kebab
Lamb kebab
Persian beef kebab*

SIDES

Fragrant Couscous

Buttered Baby Potatoes and Carrots

Baked Eggplant Moussaka

DESSERT

San Marco Crème Brulee

Layers of vanilla sponge topped with creamy brulee

Canonigo

Slow Baked Soft Meringue topped with Caramelized Sugar

Peanut Kisses and Mango Genoise

Layers of peanut kisses genoise and vanilla pastry cream topped with mango rondelles

Fresh Fruit Cup