





ANTIPASTI | STARTERS

  Carpaccio	1,550
US Prime beef tenderloin, taggiasca dressing, mizuna, celery, pistachio	
  Vitello tonnato	1,850
Milk-fed veal tenderloin, fresh tuna, radish	
 Zuppa di funghi	750
Porcini mushroom soup	
 Finestra Caesar	850
Baby cos lettuce, chicken breast, aged Parmesan, focaccia croutons	
 Gnocco fritto	1,050
Broccoli, salsa verde, burrata cheese	
  Salmone	1,180
Balik salmon, almond milk, dry seaweed	
  Insalata di gamberi	1,350
Tiger prawn  , cauliflower salad, capers, apricot dressing	
 Zuppa d'aragosta	1,600
Australian rock lobster  , bisque, king oyster mushroom	
 Fegato	1,800
Pan-fried duck liver, apple radish compote	
 Capesante	2,200
Seared scallop, tomato, burrata, cucumber foam	
  Tonno crudo	2,460
Bluefin "Chutoro" tuna belly tartare, radish, citrus dressing	
 Ostriche	Market Price
½ dozen Gillardeau Nr.1 premium oysters	

PRIMI | ENTRÉE

  Risotto	1,600
Porcini, morel mushrooms, bitter chocolate	
  Linguine	1,500
Clams, smoked extra virgin olive oil	
 Plin	1,150
Homemade beef ravioli in its own jus	
 Risoni	1,300
Pork ragout, Italian sausage, pork neck, tomato, pecorino cheese	
 Zafferano	1,550
Saffron risotto, bone marrow, orange zest	
  Tagliolini	1,600
Mussels, lemon, bottarga	
  Gnocchi	1,700
Pork belly, radicchio, taleggio fondue	
  Fusilli	1,850
Australian rock lobster  , basil oil	

SECONDI | MAINS

  Branzino	3,050
Mediterranean seabass, broccolini, fish stew	
  Milanese	3,650
Breaded milk-fed veal chop	
  Uovo	1,150
Slow cooked egg  , oyster mushrooms, pumpkin, mushroom jus	
 Merluzzo	2,850
Patagonian toothfish  , fennel, polenta chunks	
  Maiale	2,850
Pork belly, horseradish, pears, honey mustard sauce	
 Guancia	3,200
Wagyu beef cheek, pumpkin, chocolate crumble	
 Agnello	4,400
Lamb loin, beetroot, potato confit, balsamic	



GRIGLIA | GRILL

Australian "Bavetta" flap meat (200g)	2,350	Japanese A5 Wagyu striploin (100g)	7,550
Tiger prawns	3,250	Australian Boneless M5 rib eye (500g)	10,100
US Prime bone-in striploin (600g)	5,000	US Prime T-bone (1,200g)	10,200
US Prime tenderloin (300g)	5,400	Australian Boneless M7 rib eye (400g)	10,100
Australian rack of lamb kinross (400g)	7,550	US Prime Porterhouse (1,500g)	11,800
Australian rack of lamb kinross (800g)	13,900	Australian Tomahawk (1,500g)	12,700

*All steaks are served with a sauce of your choice

CONTORNI | SIDES

Mashed potatoes	290	Sautéed asparagus	330
Creamy spinach	290	Grilled Roma tomato, eggplant	500
Steak fries	290	Steamed broccoli, Parmesan cheese, pine nuts	500
		Assorted seasonal mushrooms, black truffle	500

SALSE | SAUCES

Shallots and honey	250	Black pepper jus	250
Salsa verde	250	Béarnaise	250
Finestra steak sauce	250	Veal jus	250

DOLCI | DESSERTS

Finestra Tiramisu Prepared table-side	750	Artisanal homemade gelato of the day	900
Marzipan cake, dried fruits, crème fraîche, anis scent	550	Chocolate, chestnut, bitter almonds crème brûlée	550
Roasted pears, zabaglione, cinnamon ladyfingers	550	Earl grey tea tarte, passion fruit, yoghurt	550

signature selection seafood nuts gluten vegetarian sustainably sourced authentic Italian

Please advise our service team prior to ordering should you have any food allergies, intolerances, or special dietary requirements.
Prices are in PHP, inclusive of VAT, and subject to local taxes and 10% service charge.