



MARKET FEAST

Indulge in Chef Joel's culinary journey that celebrates the finest seasonal picks of market-fresh ingredients. Our Market Feast menu is meticulously crafted to highlight the vibrant flavors and natural goodness of quality produce. Each dish is a testament to our commitment to quality, sustainability, and the art of fine dining. This month, we celebrate the excellence of wagyu beef.

-THE WAGYU TREAT MENU-

Scottato di Rangers Valley M5

Lightly seared M5 flap, three kinds of onions

1,380 | 🌿 🍷

Cannolo di Guancia Infinite M4

M4 cheeks, mushrooms, oyster 🍷 emulsion,
15years aged balsamic caviar

1,388 | 🌿 🍷

Consommé di Costata Portoro M2

M2 rib cap consommé, seasonal vegetables,
homemade ravioli

1,388 | 🌿

Pappardelle al Ragù Westholme M6

Egg pasta, M6 braised hand cut ragout

1,588 | 🌿

-THE BUTCHER BLOCK-

Westholme M5 Striploin 500g

8,980

Carara M9 Rib Eye 400g

6,980

Portoro M3 Rib Eye 500g

4,880

Sendai Gyu A5 Top Round 250g

4,980

**All items from the Butcher Block
are served with a side of**

Thyme-infused potato dauphinoise

Whipped polenta caramelized balsamic onion

🍷 seafood 🌿 gluten 🍷 sustainably sourced

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.