



Formal Sit-Down Dinner

Menu 1

Minimum: 25 Covers

P3,500 per pax

Crab and Mango on Ice Vessel

Chilled Crab meat & Riped Mango Salad served on Ice Bowl

Sopa a la Reina

(Robust Chicken Galantine Soup)

Salad Mesclun

*Assorted Lettuce garnished with Prawns and Shiitake Mushrooms
with Balsamic Vinaigrette*

Roast Rack of Lamb

Served on a Bed of Hummus with Vegetable Tempura
and Mint Jelly in Onion Cup

Decadent Chocolate Cake on Strawberry Coulis

Garnished with Carved Fresh Fruits

Coffee or Tea



Formal Sit-Down Dinner

Menu 2

Minimum: 25 Covers

P3,500 per pax

Duck Liver Pate
With Walnuts Served on Seashell

Manhattan Clam Chowder in Bread Bowl

Lettuce and Watercress Salad
with Laguna Cheese and Pineapple in Citrus Vinaigrette

Beef Tenderloin Pocket
Stuffed with Ratataouille, in Cabernet Sauvignon Sauce

Kahlua Paradise
With Marzipan Flowers

Coffee or Tea



Formal Sit-Down Dinner

Menu 4

Minimum: 25 Covers

P3,500per pax

Foi Gras in Champagne Sauce
Garnished with Grapes

French Onion Soup
Classic Onion Soup with Layers of Crouton & Mozzarella Cheese

Citrus Medley Salad
(Grapefruit, Orange and Pomelo)

Trio of Grilled Prawns, Chicken and Beef Tenderloin
Served with Pasta and Darphin Potatoes

Chocolate Mousse with Caramelized Sugar Lace

Coffee or Tea



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Menu 3

Minimum: 20 Covers

P3,500 per pax

Duet of Smoked Salmon and Tanguigue
With Wasabi Cream

Cream of Pumpkin Soup
In Pumpkin Shell or Bread Bowl

Pomelo Radish Salad

Roast Pigeon
Stuffed with wild Rice, Mushrooms, Fruits and Nuts
In Peppersauce garnished with Tri-colored Capsicum

Fried Ice Cream on Meringue

Coffee or Tea



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Menu 5

Php 3,800/cover

Duette of Salmon and Tanguigue Kinilaw
In Asian Marinade of Cilantro, Lime and Olive Oil

Bulalo
(Double Beef Consommé garnished with Julienned Pechay and a dollop of
Marrow Crouton)

Chicken Breast Stuffed with Spinach-wrapped Prawns
Served with Mango-Ginger Salsa

Pomelo Salad on Mesclun in Honey Mustard
Drizzled with Kesong Puti

Rack of Lamb with Caldereta Sauce
On bed of Couscous served with Mint Pesto and Steamed Vegetables

Mango Kahlua Paradise
On bed of Lemon-glazed angel Hair and Fresh Fruit Pearls

Three-Coffee Bean Blend



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Menu 6

Php 3,800/cover

Crab and Mango Salad on Ice Box

Laguna Cheese Miso Soup
With Inoki Mushroom, Spring Onions and White Truffle Oil

Lapu-Lapu Fillet in Citrus Vinaigrette
On Bed of Bokchoy served with Vegetables and Roasted Potatoes

Mesclun Salad
With Salmon and Olives in Balsamic Vinaigrette

Marinated Beef Tenderloin Slices in Soy-Calamansi
With Mushroom Risotto and smothered with Onion Rings Tempura

Fresh Mango "Stuffed with Tapioca
On Chocolate Sauce

Sea Wind Three-Coffee Bean Blend



Formal Sit-Down Dinner

Menu 7

Php 4,500/cover

Adobo Medley in Phyllo Triangles
(Kangkong, Tuna and Pork)

Chicken Breast Galantine with Young Coconut in Robust Chicken Broth

Ragout of Lobster and Mango in Asean Salsa
Served in Lobster Shell

Mille Fuille of Salted Eggs, Tomatoes and Onions
On Bed of Juliened Green Mangoes marinated in Balayan Vinaigrette

Grilled Tenderloin Steak
With sidings of Sukiyaki Noodles, Shiitake Mushrooms and vegetables

Suman with Fruit Sushi and Sashimi on Pandan Coulis
Drizzled with Latik and garnished with Chocolate Chopsticks

Three-Coffee Bean Blend