

Chef's Favorite Quote

"When you acknowledge as you must, that there is no such thing as perfect food, only the idea of it, then the real purpose of striving towards perfection becomes clear: to make people happy, that is what cooking is all about."

- Chef Thomas Keller

Language

Please scan this QR Code if you want to view the menu in Korean, Chinese and Japanese.



Chinese



Korean



Japanese

Octopus Salad

Celery, Onion, Capsicum, Spring Onion,
Garlic, Parsley, Lemon Juice, Potato



Appetizer

Octopus Salad — 750

Celery, Onion, Capsicum, Spring Onion, Garlic, Parsley, Lemon Juice, Potato

(R)

Crispy Calamari — 520

Basil, Green Finger Chili, Roasted Garlic & Lime Aioli

(C) (R)

Jumbo Shrimp Cocktail — 1,100

Cocktail Sauce, Lemon

(R)

Sizzling Crab Cakes — 990

Two Jumbo Lump Crab Cakes with Sizzling Lemon Butter

(S)

Raw Bar

Wagyu Beef Carpaccio — 960 and Tartar

Pesto, Parmesan

(N)

Ceviche Scallops — 760

Lemon & Sundried Tomato, Basil Oil

Carpaccio — 720

Fish Of The Day, Lemon Juice, Ginger, Parsley, Tarragon, Virgin Olive Oil, Chili Flakes

(C) (R)

(C) Contains Chili (N) Contains Nuts (V) Vegetarian (S) Signature Item (R) Rooted In Nature

Prices are in Philippine Peso and subject to 12% VAT, 10% Service Charge and 2.2% Local Government tax.



Classic Caesar Salad with Prawns

Romaine Lettuce, Parmesan, Crouton,
Roasted Prawns Brushed with Basil Oil

Salad

The Cheeseburger Salad — 720

Ground Striploin, Romaine Lettuce,
Cheddar Cheese, Bread Croutons, Tomato,
Onions

(S)

Iceberg Lettuce — 550

Wedge Salad

Sour Cream, Bacon, Blue Cheese,
Candied Nuts

(N)

Classic Caesar Salad — 580

Romaine Lettuce, Parmesan, Crouton

ADD SOMETHING FROM THE GRILL

Roasted Chicken Breast — 190
with Garlic and Parsley

Roasted Prawns Brushed — 550
with Basil Oil

Soup

Onion Soup — 510

Cheese Crouton

(R)

Lobster Bisque — 890

Sherry and Paprika Cream

Salmorejo De Cordoue — 480 Cold

Fresh Tomato, Garlic, Jerez Vinegar,
Olive Oil, Boiled Egg, Parma Ham,
Bread Crouton

(R)

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Whole Slow Roasted Free-Range Chicken

Whole Roasted Cauliflower and Potatoes



Chef's Corner

Mushroom and Truffle — 1,670

Tagliatelle

Pecorino Cheese, Braised Mushrooms,
Baby Spinach

Bouillabaisse — 4,800
for 2-3 Persons

Lobster Tail, Mussel, Prawns, Lapu-Lapu,
Squid, Seabass, Cheese, Croutons, Potato
and Rouille Sauce

(R)

Bloody Wagyu Burger — 1,150

Wagyu Beef Patty, American Cheese,
Pickles, Pulled Pork, Caramelized Onion,
Sriracha, Aioli Sauce, Liquid Cheddar Blood,
Pumpkin French Fries

(C)

(S)

Whole Slow Roasted — 2,460
Free-Range Chicken

Whole Roasted Cauliflower and Potatoes

*This dish will take approximately 40 minutes to prepare.

(R)

Steamed Cod Fillet — 2,290
with Aioli Sauce

Poached Zucchini, Cauliflower, Carrot,
Potato, Egg, Green Bean

Homemade — 650
Garden Burger

Beetroot, Chickpeas, Onion, Oatmeal,
Garlic, Parsley, Eggplant and Smoked Paprika

(V)

(C)

Contains Chili

(N)

Contains Nuts

(V)

Vegetarian

(S)

Signature Item

(R)

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Tomahawk

Wagyu MB5, Darling Down, AUS

Meat Lover

From The Barrel Pro Grill

Tenderloin

US-Certified Angus, Omaha, USA	200gr	2,230
Grassfed, Mulwarra, AUS (S)	200gr	2,370
Wagyu MS5+, WX by Rangers Valley, AUS	200gr	3,440

Ribeye

Grassfed, Mulwarra, AUS	350gr	2,760
US-Certified Angus, Omaha, USA	350gr	3,450
Wagyu MS5+, WX by Rangers Valley, AUS (S)	320gr	4,760
Certified Omi Wagyu, JPN	520gr	28,480

Striploin

Grassfed, Mulwarra, AUS	350gr	2,500
Wagyu MS5+, WX by Rangers Valley, AUS	350gr	4,450

On The Bone

Midfield Premium Lamb Rack, AUS	350gr	2,670
Iberico Twin Bone Pork Chop	350gr	3,120
Beef OP Ribs Angus MBS3 Black Onyx, AUS*	1000gr	9,880
Tomahawk Wagyu MB5, Darling Down, AUS* (S)	1300gr	15,670

**for 2-3 Persons*

Mixed Grill Surf and Turf 17,350

for 2-3 Persons

Lobster Tail, Prawn, Lapu-Lapu, Tuna, Tenderloin, Rib Eye, Lamb Chop,
Chicken Skewer, Pork Chop

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Ribeye

Wagyu MS5+, WX by Rangers Valley, AUS
Mashed Potatoes, Pan Roasted Vegetables,
Creamed Spinach



Sides

Tater Tots	320
Morel Mushroom Polenta (S)	320
Mashed Potato	320
Pan Roasted Vegetables (V)	320
Creamed Spinach	320
Sweet Corn Pudding (S)	320
French Fries	320

Mac & Cheese (S)

Traditional	320
Bacon	350
Lobster	410
Mac & Cheese Trio (All Three)	560

Sauce Selection

Rima Barbecue Sauce (S)
Green Pepper Corn
Béarnaise
Chimichurri
Blue Cheese

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Traditional Warm Tarte Tatin

Vanilla Ice Cream

Desserts & Cheese

Traditional — 530

Warm Tarte Tatin

Vanilla Ice Cream

Caramelized — 530

Pineapple Crumble

Star Anise and Vanilla Ice Cream

Ice Cream or Sorbet — 120
per Scoop

Ice Cream

Vanilla, Chocolate, Pistachio

Sorbet

Strawberry, Raspberry

Banana Sticky — 530

Toffee Pudding

Louisiana Pecan Nuts, Salted Caramel
Ice Cream

(N)

Floating Island — 530

Caramelized Hazelnuts, Vanilla Crème
Anglaise

(N)

Malagos Farm — 1,100

Cheese Platter

Pineapple Chutney and Pili Nut Bread

(N) (R)

(C)

Contains Chili

(N)

Contains Nuts

(V)

Vegetarian

(S)

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MEDITERRANEAN TREETOP DINING

