

E-CONCIERGE

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our resort and offers by scanning the Qr Code

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

(SF)

Sweetpea Pannacotta ————— 1,300

Crab Salad, Cocktail Dressing and Green Apple

(SF)

Sizzling Crab Cakes ——— 990

Two Jumbo Lump Crab Cakes
with Sizzling Lemon Butter

Roasted Bone Marrow ————— 1,600

Chanterelle and Garlic Butter

Gratinated Gallagher Irish Premium Oysters (170-200mm Jumbo) ————— 1,800

Spring Onions, Parmesan Cheese, Seaweed Powder

(SF)

Raw Bar

Angus Beef Tartare and Caviar ————— 4,800

Shallots, Capers, Cornichon, Chives

Scallop Ceviche ————— 780

Cilantro, Limes, Chili, Sweet Corn

(SF) (C)

(C) Contains Chili (N) Contains Nuts (P) Pork (S) Signature Item

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (DF) Dairy-Free (SF) Seafood

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



Classic Caesar Salad with Prawns

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

Salad

Truffle Burrata — 1,800

San Daniele Ham,
Sundried Cherry Tomatoes

(P) (S) (GF)

Iceberg Lettuce — 580

Wedge Salad

Sour Cream, Bacon, Blue Cheese,
Candied Nuts

(V) (N) (GF)

Beetroot Tartare — 650

Capers, Onions, Pickles

(VG) (GF)

Classic Caesar Salad — 590

Romaine Lettuce, Parmesan Cheese,
Croutons, Anchovies

(SF)

ADD SOMETHING FROM THE GRILL

Roasted Chicken Breast with — 220

Basil Oil

Roasted Prawns Brushed with — 650

Basil Oil

(SF)

Mesclun Greens — 480

Mixed Green Salad, Red Radish, Cherry
Tomato, Black Olives, Red Onion, Olive
Oil, Lemon

(VG)

Pasta & Risotto

Mushroom and Truffle — 1,900

Tagliatelle

Pecorino Cheese, Spinach,
Braised Mushrooms

(V)

Saffron & Mussel Risotto — 1,250

Saffron, Mussels, Parmesan Cheese

(SF)

Soup

Creamy Vegan Porcini Soup — 590

Wild Rice and Truffle

(V) (N)

French Onion Soup — 580

Comte Cheese, Puff Pastry

Ox Tail Consommé — 700

Foie Gras and Oxtail Raviolis

(S)

Lobster Bisque — 890

Sherry and Paprika Cream

(SF)

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Tomahawk

Tomahawk Wagyu MB5, Darling Down, AUS*

Meat Lover

From The "BarrelPro" Grill

Braised

72 Hours Braised Beef Short Ribs (S)	2,980
Port Wine Sauce, Jerusalem Artichoke Puree	

Tenderloin

US-Certified Angus, Omaha, USA	200gr	2,230
Five Founders Angus MB2+, Carbon Neutral Certified, AUS	200gr	2,700
Wagyu MS5+, WX by Rangers Valley, AUS (S)	200gr	3,670

Ribeye

Five Founders Angus MB2+, Carbon Neutral Certified, AUS	350gr	3,400
US-Certified Angus, Omaha, USA (S)	350gr	3,500
Wagyu MS5+, WX by Rangers Valley, AUS	320gr	5,200
Certified Omi Wagyu, JPN	520gr	28,480

Striploin

Five Founders Angus MB2+, Carbon Neutral Certified, AUS (S)	350gr	2,800
Wagyu MS5+, WX by Rangers Valley, AUS	350gr	4,800

For Sharing On The Bone

Beef OP Ribs Angus MBS3 Black Onyx, AUS*	1000gr	9,900
Tomahawk Wagyu MB5, by Ranger Valley, AUS*	1300gr	15,800
Angus T-Bone Steak Jack's Creek MB3, AUS* (S)	1200gr	9,800

**for 2-3 Persons*

Mixed Grill Surf and Turf 17,350 *for 2-3 Persons*

Lobster, Prawn, Lapu-Lapu, Tuna, Tenderloin, Rib Eye, Lamb Chop,
Cornfed Chicken Breast

(SF)

Choose your Sauce:

Rima Barbecue; Red Wine; Green Pepper Corn; Béarnaise;
Chimichurri; Blue Cheese; Black Garlic Butter

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Ribeye

Wagyu MS5+, WX by Rangers Valley, AUS

Main Course

Bouillabaisse — 4,900 *for 2-3 Persons*

Lobster, Mussels, Prawns, Lapu-Lapu, Squid, Seabass,
Parmesan Cheese, Croutons, Potato and Rouille Sauce

(SF)

Guinea Fowl Supreme — 2,900

Parma Ham, Green Asparagus, Porcini Orzotto

(P)

Polenta Cake — 650

Creamy Polenta Cake, Mediterranean Ratatouille,
Balsamic, Broccoli Couscous, Basil Oil

(V)

Tournedos Rossini' Wagyu Burger — 4,200

Wagyu Beef Patty, Foie Gras, Truffles, Chanterelle
Mushroom, Brandy Shallots Jam, Raclette Cheese,
Hand Cut Fries

(S)

Patagonia Toothfish en — 3,100 Papillote

Confit Shallots and Vegetable in
Chicken Ju

(SF)

Smoked Paprika Grilled — 1,400 Cauliflower Steak

Mashed Garlic Potatoes,
Chimichurri Sauce

(VG)

Sides

Mediterranean Roasted Artichoke -480

(VG)

Hand Cut French Fries - 360

(V)

Elbow Pasta; Risotto Style with Truffles - 480

(V)

Lobster and Crab Mac & Cheese - 900

(SF)

Steakhouse Creamed Corn - 360

(V)

Garlic Sautéed Porcini and Chanterelle Mushrooms - 900

(V)

Potato Espuma, Pancetta and Crispy Onions - 380

(P)

Braised Celeriac Mousse - 680

(V)

Cheesy Creamy Spinach - 390

(V)

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Traditional Warm Tarte Tatin

Vanilla Ice Cream

Desserts

Traditional ————— 530
Warm Tarte Tatin

Vanilla Ice Cream

(N)

Banana Sticky ————— 530
Toffee Pudding

Louisiana Pecan Nuts, Salted Caramel Ice Cream

(N)

Caramelized ————— 530
Pineapple Crumble

Almond Crumble, Star Anise and
Vanilla Ice Cream

(N)

Chocolate Bliss ————— 530

Caramelized Hazelnuts,
Burnt Honey Ice Cream

(N)

Ice Cream or Sorbet

1 Scoop ——— 190

2 Scoop ——— 340

3 Scoop ——— 460

Ice Cream (N)

Vanilla, Chocolate, Pistachio, Banana,
Blueberry

Sorbet (GF)

Mango, Raspberry, Passion Fruit

Fresh Fruit Salad ————— 410

(V) (VG) (GF) (DF)

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rima

MEDITERRANEAN TREETOP DINING

