

SAGE GRILL

APPETIZERS

- SAGE CAESAR SALAD** | E, D, G **580** ⊕ **172**
Baby romaine gem lettuce, dressing, anchovies, parmesan cheese, croutons, egg
- SEARED HOKKAIDO SCALLOPS** | SF, D **850** ⊕ **252**
Green peas, corn, shimeji, manchego cheese crumble
- AUSTRALIAN BEEF TARTARE** | E, G **1,300** ⊕ **385**
English sauce, black garlic, cured egg yolk
- FISHERMAN'S SEAFOOD SOUP** | SF, 🌱, 🍷 **550** ⊕ **163**
Locally sourced seafood from General Santos, creamy coconut, homemade bread

CHEF'S SPECIALTIES FOR SHARING (2 -4 GUESTS)

- TOMAHAWK** **14,300** ⊕ **4,233**
BLACK ANGUS, 300 DAYS, GRAIN-FED, M55+, 1,500G, BLACK MARKET RANGER VALLEY, AUSTRALIA (SERVED SLICED)
Corn, confit garlic, potato domino, mushrooms
- SEAFOOD CIOPPINO** | SF **2,860** ⊕ **847**
Lobster, mussels, scallops, tiger prawns, snapper, chilli flakes, tomato stew
- SPRING CHICKEN** **1,150** ⊕ **340**
700G
Oven charcoal roasted chicken, parsley wild mushroom, foie gras thyme glazed
- GALICIAN CHESTNUT PORK RIBS** **1,750** ⊕ **518**
400G
Its unique flavor comes from a diet of acorns and natural resources, giving it a distinct, rich and nutty sweetness

THE VEGETARIAN

- FERMENTED MELON** | VE **350** ⊕ **104**
Melon gel, cucumber gel, almond cream, carrot powder
- PORTOBELLO FOREST** | VE, D **400** ⊕ **118**
Roasted portobello mushrooms, smoked tomato purée, demi-glace, edible flower
- WILD MUSHROOM SOUP** **520** ⊕ **154**
VE, D
Button mushroom, cepe powder
- RAINBOW QUINOA SALAD** | VE **400** ⊕ **118**
Orange, carrots, cranberries
- BURRATA** | D, G **550** ⊕ **163**
Tomatoes, extra virgin oil, basil soil

FROM THE JOSPER GRILL

We offer the finest selection of grain and grass-fed steak, lamb, and seafood, naturally aged and seasoned with Kosher salt. Cooked enclosed in a char oven with amber apple and cherry wood, which allows for a maximum tenderness and flavour.

THE SELECTION

- JACK'S CREEK BLACK ANGUS** | 🍷 **7,500** ⊕ **2,220**
180 DAYS GRAIN-FED AUSTRALIA BONE IN RIB EYE MB3+, 800G
Renowned for its exceptional quality that delivers a distinctive bold flavour
- BLACK ANGUS FIVE FOUNDERS, QUEENSLAND** | 🌱 **3,650** ⊕ **1,081**
GRASS-FED | STRIPLOIN MB3+, 300G
Free-roaming cattle, nurtured in the northern Australian Outback, delivering beef flavour in its purest form
- SHIMO, ARTFUL WAGYU STRIPLOIN MB6-7, 300G** **3,500** ⊕ **1,036**
Shimo, when combined with the traditional Japanese symbol, translates to frost or snow crystal. Together these embody the speckling of the marbling in our breed, like the fine delicate nature of a snowflake
- OEDSLACH PUREBREDS NETHERLANDS** **7,950** ⊕ **2,353**
GRASS-FED, 56 DRY AGED BONE IN RIB EYE MB3+, 800G
Its unique flavour comes from natural fattiness, resulting in a rich, velvety, and creamy bite
- WEST FLANDERS RED PUREBRED, BELGIUM** | 🍷 **3,850** ⊕ **1,140**
GRASS-FED DRY AGED 38 DAYS TENDERLOIN MB2+, 250G
The nutrient-rich grass in the meadows of the Yser river valley results in a succulent and tender bite
- BLACK MARKET BLACK ANGUS** **2,850** ⊕ **844**
GRAIN-FED 300 DAYS TENDERLOIN MB5, 180G
Through a meticulous hand-selection process, only the finest cuts are chosen, resulting in meat that is both rich and tender
- WESTHOLME PURE BLOOD WAGYU, AUSTRALIA** **5,300** ⊕ **1,569**
330 DAYS GRAIN-FED MB5 CUBE ROLL 380G
Achieving the perfect balance between open-grazing and grain finishing contributes to the exceptional taste of the beef
- HANGING TENDER BUTCHER'S STEAK** **1,800** ⊕ **533**
GRAIN-FED 270+ DAYS, MB3, 250G
Onglet was for years known in America as the butcher's tenderloin, a single-strip piece of gamy, unattractive beef situated between the kidneys

- RED WINE SAUCE** | A **MUSHROOM SAUCE** **PEPPERCORN SAUCE**
- WAGYU FAT BÉARNAISE SAUCE** | E **CHIMICHURRI SAUCE**

THE SIDES

- SPINACH** | D **300** ⊕ **89**
Nutmeg, cream
- CREAMY POTATO PURÉE** | D **320** ⊕ **95**
Olive oil, sea salt
- CAULIFLOWER** **350** ⊕ **104**
D, G
Deep-fried tempura, glazed, spring onion
- ROASTED CAMOTES** | D **300** ⊕ **89**
Garlic, parsley, pecorino cheese
- POTATO DOMINO** | D **400** ⊕ **118**
Golden fried, sea salt
- SAGE MAC AND CHEESE** | D, G **580** ⊕ **172**
Macaroni, Swiss aged cheese, breadcrumbs

🍷 Signature Dish | VE Vegetarian | N Nuts | E Eggs | C Celery | D Dairy | A Alcohol | G Gluten | SF Shellfish | 🌱 Rooted in Nature | 🍷 Shangri-La Circle Points

Prices are quoted in Philippine pesos, inclusive of 12% VAT and subject to 10% service charge and applicable local government taxes

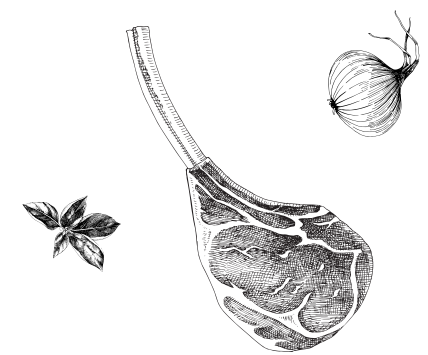
RAW BAR

- FRESH OYSTER** **2,650** ⊕ **784**
SF, 🌱 **4,450** ⊕ **1,317**
AVAILABLE 6PCS. | 12PCS.
Sustainable Gallagher Irish oyster, lemon, condiments
- SOUTH AMERICAN STYLE FISH** | C **600** ⊕ **178**
Leche de tigre, cassava, red onions, cilantro, white fish, ube root
- TUNA TARTARE** **620** ⊕ **184**
N, 🌱, 🍷
Locally sourced Tuna from General Santos, Romesco, burnt eggplant, pickled cauliflower

MAIN COURSE

- MEDITERRANEAN TURBOT FILLET** **1,000** ⊕ **296**
D, E, A
Burnt leeks, fondant potatoes, asparagus, salsa verde
- GRILLED ORGANIC NORWEIGIAN SALMON** | D **1,200** ⊕ **355**
Jerusalem artichoke, lemon mousseline, spiced carrot purée, beetroot cracker
- HOMEMADE SORRENTINO** | A, G **900** ⊕ **266**
Corn humita, ragout angus beef, red wine, pecorino cheese
- SOUTH PACIFIC BLACK COD** | D, 🍷 **2,950** ⊕ **873**
Miso coriander and soy oven baked, braised daikon, watercress salad
- RACK OF LAMB** **4,300** ⊕ **1,273**
150 DAYS GRAIN-FED, 400G, KINROSS STATION HAMPSHIRE, AUSTRALIA | MB3+
Highly marbled lamb, tender and full of flavour

- BLACK SQUID INK RICE** **800** ⊕ **237**
Tiger prawn, red burnt bell peppers, truffle oil



DESSERTS

- ENCHANTED CHOCOLATE MOUSSE** | E, D **350** ⊕ **104**
Cinnamon anglaise, spicy chocolate ganache, smoked bubble
- CITRUS PAVLOVA** | E, D **250** ⊕ **74**
Calamansi cream, honey yoghurt ice cream, lemon confit, fresh orange, grapefruit
- FRUIT BABA** | E, D **350** ⊕ **104**
Don Papa rum, seasonal fruits, vanilla cream
- BAKED ALASKA** | E, D, G **300** ⊕ **89**
Coconut, mango and passion fruit sorbet, vanilla sponge and meringue
- TAHITIAN VANILLA CRÈME BRÛLÉE** | N, E, D **300** ⊕ **89**
Classic crème brûlée, fresh berries, almond, vanilla tuille cookie

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