

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 BLACK ANGUS, 300 DAYS, GRAIN-FED, MS5+, 1,500G, BLACK MARKET RANGER VALLEY, AUSTRALIA (SERVED SLICED) 14,300 ⊕4,233
Corn, confit garlic, potato domino, mushrooms

SEAFOOD CIOPPINO | SF 2,860 ⊕847
Lobster, mussels, scallops, tiger prawns, snapper, chilli flakes, tomato stew

SPRING CHICKEN 700G 1,150 ⊕340
Oven charcoal roasted chicken, parsley wild mushroom, foie gras thyme glazed

GALICIAN CHESTNUT PORK RIBS 400G 1,750 ⊕518
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 VE, D 520 ⊕154
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

BEEF SHORTLOIN GRAIN-FED, 360 DAYS WAGYU CROSS ANGUS T-BONE STEAK, MB+, 350G 3,800 ⊕1,125
The WX by Rangers Valley beef shortloin is a uniquely crafted Wagyu, crossbred with top-tier genetics to offer something rare and exclusive. This exceptional cut goes beyond just marble score—it's the result of artful crossbreeding that combines ancient breeds to deliver unmatched flavor and quality

BEEF FLAP MEAT GRAIN-FED, 270 DAYS, 100% PURE BLACK ANGUS MB3+, 250G 1,800 ⊕533
Also known as bavette or sirloin tip, this flavorful and tender cut of 100% pure Angus Beef is taken from the bottom sirloin near the flank

BEEF OYSTER BLADE GRAIN-FED, 270 DAYS, 100% PURE BLACK ANGUS MB3+, 250G 1,800 ⊕533
Black Onyx beef from 100% pure Black Angus parentage. This meticulous process ensures the highest quality of beef

BLACK ANGUS FIVE FOUNDERS, QUEENSLAND | ♻️ GRASS-FED | STRIPLOIN MB3+, 300G 3,650 ⊕1,081
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 GRASS-FED, 56 DRY AGED BONE IN RIB EYE MB3+, 800G 7,950 ⊕2,353
Its unique flavour comes from natural fattiness, resulting in a rich, velvety, and creamy bite

WEST FLANDERS RED PUREBRED, BELGIUM | Ⓢ GRASS-FED DRY AGED 38 DAYS TENDERLOIN MB2+, 250G 3,850 ⊕1,140
The nutrient-rich grass in the meadows of the Yser river valley results in a succulent and tender bite

BLACK MARKET BLACK ANGUS GRAIN-FED 300 DAYS TENDERLOIN MB5, 180G 2,850 ⊕844
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 330 DAYS GRAIN-FED MB5 CUBE ROLL 380G 5,300 ⊕1,569
Achieving the perfect balance between open-grazing and grain finishing contributes to the exceptional taste of the beef

HANGING TENDER BUTCHER'S STEAK GRAIN-FED 270+ DAYS, MB3, 250G 1,800 ⊕533
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 D, G 350 ⊕104
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, ♻️ AVAILABLE 6PCS. | 12PCS. 4,450 ⊕1,317
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 N, ♻️, Ⓢ 620 ⊕184
Locally sourced Tuna from General Santos, Romesco, burnt eggplant, pickled cauliflower

MAIN COURSE

MEDITERRANEAN TURBOT FILLET D, E, A 1,000 ⊕296
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 150 DAYS GRAIN-FED, 400G, KINROSS STATION HAMPSHIRE, AUSTRALIA | MB3+ 4,300 ⊕1,273
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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