

SAGE GRILL

LUNCH MENU

APPETIZER

- PRAWNS** | **SF** 520 **154**
Arugula salad, passion fruit dressing, pan-seared prawns
- BEETROOT** | **N, D** 420 **124**
Roasted beets, candied walnut crumble, orange juice based dressing, brie cheese
- AVOCADO** | **G** 420 **124**
Half burnt seasonal avocado, calamansi, mixed salad, dried cranberries, croutons, chia seeds
- SAGE CAESAR** | **E, D, G** 580 **172**
Baby romaine lettuce, Caesar dressing, anchovies, parmesan cheese, croutons, egg
- BURRATA** | **D, G** 550 **163**
Tomatoes, extra virgin oil, basil oil

STARTER

- SEAFOOD TARTARE** | **SF** 480 **142**
Seasonal seafood, jasmine tea, coconut
- SPANISH POTATO TORTILLA** | **E** 350 **104**
Egg, onions, capsicum
- GRILLED GALLAGHER OYSTER** | **SF, D** 1,680 **497**
6 PIECES
Burnt spicy capsicum, provolone cheese
- EMPANADAS** | **D, G** 620 **184**
6 PIECES
Australian beef, onion, boiled egg, char oven chicken, tomatoes, garlic, Lljawa sauce, chilli, olive oil

SOUP

- PUMPKIN** | **D** 520 **154**
Cream base, mint, olive oil
- MUSHROOM** | **D** 520 **154**
Dusted cepes powder
- SWEET CORN** | **D** 420 **124**
Corn chips, olive oil
- FISHERMAN'S SEAFOOD** | **SF** 550 **163**
Locally sourced seafood from General Santos, creamy coconut, homemade bread

CHEF'S SPECIALTIES (FOR SHARING)

- POMPANO FISH** | **D** 1,280 **379**
300-400G
Baby potatoes, tomatoes, olives
- TIGER PRAWNS** | **SF** 1,380 **409**
8 PIECES
Cilantro, lime, camotes
- SPRING CHICKEN** | **D** 1,150 **340**
700G
South American style "salsa verde" and corn

COMFORT

- SHEPHERD'S PIE** | **E, D** 1,280 **379**
Brunoise of vegetable, ragout of Australian beef, potato duchess
- HOMEMADE LASAGNA** | **D, G** 1,180 **349**
Seasonal vegetables, tomato sauce, béchamel sauce, parmesan cheese
- MALFATTIS** | **D, G** 750 **222**
Sage leaf, pecorino cheese, olive oil, lemon
- FISH AND CHIPS** | **D, G** 920 **272**
White fish, mushy peas, tartare sauce
- PAN-SEARED SALMON** | **D** 1,200 **355**
Humita, cherry tomatoes, leeks
- BLACK SQUID INK RICE** | **SF** 800 **237**
Tiger prawn, red burnt bell peppers, truffle oil

FROM 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

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

THE SIDES

- MASHED POTATOES** | **D** 320 **95**
- MUSHROOMS** | **D** 250 **74**
- SIDE SALAD** 200 **59**
- FRENCH FRIES** 250 **74**
- CREAMY SPINACH** | **D** 300 **89**

SAUCES

- RED WINE WAGYU FAT BÉARNAISE SAUCE**
- MUSHROOM CHIMICHURRI**
- PEPPERCORN**

SANDWICH

SERVED WITH SIDE SALAD AND STEAK FRIES

- LOBSTER MEAT** | **SF, D, G** 850 **252**
Lemon, mayo, cilantro, brioche
- CHICKEN CUTLET** | **G** 750 **222**
Deep-fried marinated chicken, Asian slaw, homemade kimchi, Vienna bread
- SAGE PHILLY STEAK** | **D, G** 850 **252**
Grilled onions, shredded cheddar, homemade BBQ sauce, challah bread

DESSERT

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

EXECUTIVE SET LUNCH

CREATE YOUR PERFECT MEAL BY CHOOSING TWO OR THREE COURSES FROM ABOVE SELECTION OF GOURMET DISHES

- 2 COURSE** 1,180 **349**
- 3 COURSE** 1,550 **459**

- PHP 1,200** **355**
ADDITIONAL OF SELECTION OF JOSPER GRILL

SF Signature Dish | **VE** Vegetarian | **N** Nuts | **E** Eggs | **D** Dairy | **G** Gluten | **SF** Shellfish | **RN** Rooted in Nature | **SC** 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