

# LUNCH MENU

## APPETIZER

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

## STARTER

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

## SOUP

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

## CHEF'S SPECIALTIES (FOR SHARING)

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

## COMFORT

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

<b>HANGING TENDER BUTCHER'S STEAK</b>	<b>2,200</b>	⊕ <b>651</b>
<b>GRAIN-FED 270+ DAYS, MB3   250G</b> Onglet was for years known in America as the butcher's tenderloin, a single-strip piece of gamy, unattractive beef situated between the kidneys		
<b>BEEF FLAP</b>	<b>2,200</b>	⊕ <b>651</b>
<b>GRAIN-FED, 270 DAYS, 100% PURE BLACK ANGUS MB3+, 250G</b> 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		
<b>BEEF OYSTER BLADE</b>	<b>2,200</b>	⊕ <b>651</b>
<b>GRAIN-FED, 270 DAYS, 100% PURE BLACK ANGUS MB3+, 250G</b> Black Onyx beef from 100% pure Black Angus parentage. This meticulous process ensures the highest quality of beef		

### THE SIDES

<b>MASHED POTATOES</b>   <b>D</b>	<b>320</b>	⊕ <b>95</b>
<b>MUSHROOMS</b>   <b>D</b>	<b>250</b>	⊕ <b>74</b>
<b>SIDE SALAD</b>	<b>200</b>	⊕ <b>59</b>
<b>FRENCH FRIES</b>	<b>250</b>	⊕ <b>74</b>
<b>CREAMY SPINACH</b>   <b>D</b>	<b>300</b>	⊕ <b>89</b>

### SAUCES

<b>RED WINE</b>	
<b>WAGYU FAT BÉARNAISE SAUCE</b>	
<b>MUSHROOM</b>	
<b>CHIMICHURRI</b>	
<b>PEPPERCORN</b>	

## SANDWICH

SERVED WITH SIDE SALAD AND STEAK FRIES

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

## DESSERT

<b>ENCHANTED CHOCOLATE MOUSSE</b>   <b>E, D</b>	<b>350</b>	⊕ <b>104</b>
Cinnamon anglaise, spicy chocolate ganache, smoked bubble		
<b>FRUIT BABA</b>   <b>E, D</b>	<b>350</b>	⊕ <b>104</b>
Don Papa rum, seasonal fruits, vanilla cream		
<b>TAHITIAN VANILLA CRÈME BRÛLÉE</b>	<b>300</b>	⊕ <b>89</b>
Classic crème brûlée, fresh berries, almond, vanilla tuille cookie		
<b>CITRUS PAVLOVA</b>   <b>E, D</b>	<b>250</b>	⊕ <b>74</b>
Calamansi cream, honey yoghurt ice cream, lemon confit, fresh orange, grapefruit		
<b>BAKED ALASKA</b>   <b>E, D, G</b>	<b>300</b>	⊕ <b>89</b>
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

<b>2 COURSE</b>	<b>1,180</b>	⊕ <b>349</b>
<b>3 COURSE</b>	<b>1,550</b>	⊕ <b>459</b>

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

⊕ Signature Dish | **VE** Vegetarian | **N** Nuts | **E** Eggs | **D** Dairy | **G** Gluten | **SF** Shellfish | **R** 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