

S A G E G R I L L

APPETIZERS

COLD SEAFOOD PLATTER
(GOOD FOR 2-3 PERSONS) | 9,300 | SF
Lobster, mussels, mantis shrimp, crab shrimp,
cocktail sauce, Meyer's lemon, spicy Asian salsa

SAGE CAESAR SALAD | 580 | E, D, G
Baby romaine lettuce, dressing, anchovies,
parmesan cheese, croutons, egg

TIGER PRAWNS | 1,250 | SF
Chorizo corn, garlic chips, smoky chilli pimento sauce

**HAND-CUT WAGYU TENDERLOIN
CARPACCIO** | 950 | D
Rocket salad, extra virgin olive oil, burnt olive powder,
parmesan cheese

**FISHERMAN'S SEAFOOD
SOUP** | 550 | SF, V, G
Locally sourced seafood from General Santos,
creamy coconut, homemade bread

ROASTED MUSHROOM SOUP | 520 | D
Button mushroom, cepe powder

RAW BAR

SEASONAL OYSTER AVAILABLE 6PCS./12PCS.
2,650 / 4,450 | SF
Gallagher Irish oyster, lemon, condiments

PACIFIC SCALLOPS | 850 | SF,
Lime juice, soy, olive oil, ginger

TUNA TARTARE | 620 | N, V, G
Tuna, Romesco, burnt eggplant, pickled cauliflower

THE VEGETARIAN

SPAGHETTI | 250 | VE
Garlic, chilli, extra virgin olive oil

A CAULIFLOWER STEAK | 850 | VE
Cauliflower purée, coconut coriander chutney,
cauliflower rice

CHEF'S SPECIALTIES FOR SHARING

TOMAHAWK | 14,300
**BLACK ANGUS, 300 DAYS, GRAIN-FED, MS5+, 1,500G,
BLACK MARKET RANGER VALLEY, AUSTRALIA
(SERVED SLICED)**
Roasted beetroot, potato, corn, confit garlic

SEAFOOD CIOPPINO | 2,250 | SF
Lobster, mussel, scallop, tiger prawn, snapper, chilli flakes, tomato stew

MEDITERRANEAN WILD TURBOT FISH
800G - 1KG | 7,580
Oven charcoal, black olives, potato, cherry tomatoes

MAIN COURSE

SEARED RED SNAPPER FILLET | 880 | D, E
Buttered leeks, fondant potatoes, salsa verde

GRILLED ORGANIC SALMON | 1,350 | D
Jerusalem artichoke, horse radish sauce,
beetroot cracker

PAPPARDELLE | 750 | D
Ragout angus beef, red wine,
pecorino cheese

**SOUTH PACIFIC
BLACK COD** | 2,950 | D, G
Miso coriander and soy oven baked, braised daikon,
watercress salad

RACK OF LAMB | 4,300
**150 DAYS GRAIN-FED,
400G, KINROSS STATION HAMPSHIRE,
AUSTRALIA**
Highly marbled lamb, tender and full of flavour

**LEGADO IBERIAN
PORK CHOP**
400G | 2,250
Its unique flavour comes from a
diet of acorns and natural resources,
giving it a distinct, rich and nutty sweetness

**VIETNAMESE FRESH
WATER PRAWNS**
400G | 2,780 | SF, V
Grilled prawn, chilli, garlic,
roasted pepper

SPRING CHICKEN
500G | 1,150
Oven charcoal roasted chicken,
parsley wild mushroom, foie gras thyme glazed

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 | G
180 DAYS GRAIN-FED AUSTRALIA
Renowned for its exceptional quality that delivers a distinctive bold flavour
BONE IN RIB EYE MB3 +, 800G

BLACK ANGUS FIVE FOUNDERS, QUEENSLAND 3,650 | V
GRASS-FED
Free-roaming cattle, nurtured in the northern Australian Outback,
delivering beef flavour in its purest form
STRIPLOIN 300G

OEDSLACH PUREBREDS NETHERLANDS | 7,950
GRASS-FED, 56 DRY AGED
Its unique flavour comes from natural fattiness,
resulting in a rich, velvety, and creamy bite
BONE IN RIB EYE, 800G

WEST FLANDERS RED PUREBRED, BELGIUM
3,050 / 3,850 | G
GRASS-FED DRY AGED 38 DAYS
The nutrient-rich grass in the meadows of the IJzer river valley
results in a succulent and tender bite
TENDERLOIN, 180G / 250G

BLACK MARKET BLACK ANGUS | 2,850 / 3,750
GRAIN-FED 300 DAYS
Through a meticulous hand-selection process, only the finest cuts are chosen,
resulting in meat that is both rich and tender
TENDERLOIN 180G / 250G

SATSUMA GYU- KAGOSHIMA PREFECTURE | 9,750
GRAIN-FED 650 DAYS JAPANESE WAGYU A5
The finest rice is cultivated in the Minami Satsuma Valley, where nutrient-rich plants
lead to an outstanding combination of marbling and tenderness
STRIPLOIN 280G

WESTHOLME PURE BLOOD WAGYU, AUSTRALIA | 5,300
330 DAYS GRAIN-FED MB 5
Achieving the perfect balance between open-grazing and grain finishing
contributes to the exceptional taste of the beef
CUBE ROLL 380G

RED WINE
SAUCE

WAGYU FAT
BÉARNAISE
SAUCE

MUSHROOM
SAUCE

CHIMICHURRI
SAUCE

PEPPERCORN
SAUCE

THE SIDES

SALT ROASTED BEETS | 375
Agave vinaigrette

CREAMY POTATO PURÉE |
320 | D
Olive oil, sea salt

**THE CLASSIC GRATIN
POTATO** | 300 | D
Gruyère cheese, thyme

**CHARRED SWEET
CORN COB** | 300 | D
Parmesan, sage butter glazed

STRAIGHT-CUT FRIES | 320
Golden fried, sea salt

SPINACH | 300 | D
Nutmeg, cream

DESSERT

MINT PANNA COTTA | 350 | D
Mixed berries, raspberry sauce

JARHEAD | 350 | D, V, G
Chocolate fondant, white chocolate sponge

ROASTED PINEAPPLE | 350 | D, G
Wood apple crumble, cinnamon ice cream

SAGE CHOUX | 450 | D, G
Nutella filling, chantilly cream, caramel gelato

NEW YORK CHEESECAKE | 450 | D, N
Crunchy base, orange marmalade, vanilla sauce

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

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