

## APPETIZERS

<b>SAGE CAESAR SALAD   E, D, G</b> Baby romaine gem lettuce, dressing, anchovies, parmesan cheese, croutons, egg	<b>580</b>	⊕ <b>172</b>
<b>SEARED HOKKAIDO SCALLOPS   SF, D</b> Green peas, corn, shimeji, manchego cheese crumble	<b>750</b>	⊕ <b>222</b>
<b>AUSTRALIAN BEEF TARTARE   E, G</b> English sauce, black garlic, cured egg yolk	<b>1,300</b>	⊕ <b>385</b>
<b>FISHERMAN'S SEAFOOD SOUP   SF, V, G</b> Locally sourced seafood from General Santos, creamy coconut, homemade bread	<b>550</b>	⊕ <b>163</b>

## RAW BAR

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

## THE VEGETARIAN

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

## 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

<b>BEEF SHORTLOIN</b> GRAIN-FED, 360 DAYS WAGYU CROSS ANGUS T-BONE STEAK, MB+, 350G 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	<b>3,800</b>	⊕ <b>1,125</b>
<b>BEEF FLAP</b> 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	<b>2,200</b>	⊕ <b>651</b>
<b>BEEF OYSTER BLADE</b> 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	<b>2,200</b>	⊕ <b>651</b>
<b>SHIMO, ARTFUL WAGYU STRIPLOIN MB6-7, 300G</b> 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 snow	<b>3,500</b>	⊕ <b>1,036</b>
<b>BLACK MARKET BLACK ANGUS</b> 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.	<b>2,850</b>	⊕ <b>844</b>
<b>WESTHOLME PURE BLOOD WAGYU, AUSTRALIA</b> 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	<b>5,300</b>	⊕ <b>1,569</b>
<b>HANGING TENDER BUTCHER'S STEAK</b> 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	<b>2,200</b>	⊕ <b>651</b>
<b>RED WINE SAUCE   A</b> <b>MUSHROOM SAUCE</b> <b>PEPPERCORN SAUCE</b>		
<b>WAGYU FAT BÉARNAISE SAUCE   E</b> <b>CHIMICHURRI SAUCE</b>		

## THE SIDES

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

⊕ Signature Dish | VE Vegetarian | N Nuts | E Eggs | C Celery | D Dairy | A Alcohol  
G Gluten | SF Shellfish | V 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

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

<b>TOMAHAWK</b> BLACK ANGUS, 300 DAYS, GRAIN-FED, MS5+, 1,500G, BLACK MARKET RANGER VALLEY, AUSTRALIA (SERVED SLICED) Corn, confit garlic, potato domino, mushrooms	<b>14,300</b>	⊕ <b>4,233</b>
<b>SEAFOOD</b> CIOPPINO   SF Lobster, mussels, scallops, tiger prawns, snapper, chilli flakes, tomato stew	<b>2,860</b>	⊕ <b>847</b>
<b>WHOLE CHICKEN</b> 700G Oven charcoal roasted chicken, parsley wild mushroom, foie gras thyme glazed	<b>1,150</b>	⊕ <b>340</b>
<b>GALICIAN</b> CHESTNUT PORK RIBS 400G Its unique flavor comes from a diet of acorns and natural resources, giving it a distinct, rich and nutty sweetness	<b>1,750</b>	⊕ <b>518</b>

## MAIN COURSE

<b>GRILLED</b> GROUPER FILLET D, E, A Burnt leeks, fondant potatoes, asparagus, salsa verde	<b>1,200</b>	⊕ <b>355</b>
<b>GRILLED</b> ORGANIC NORWEIGIAN SALMON   D Jerusalem artichoke, lemon mousseline, spiced carrot purée, beetroot cracker	<b>1,200</b>	⊕ <b>355</b>
<b>HOMEMADE</b> SORRENTINO   A, G Corn humita, ragout angus beef, red wine, pecorino cheese	<b>900</b>	⊕ <b>266</b>
<b>SOUTH PACIFIC</b> BLACK COD   D, G Miso coriander and soy oven baked, braised daikon, watercress salad	<b>2,950</b>	⊕ <b>873</b>
<b>RACK OF LAMB</b> 150 DAYS GRAIN-FED, 400G, KINROSS STATION HAMPSHIRE, AUSTRALIA   MB3+ Highly marbled lamb, tender and full of flavour	<b>4,300</b>	⊕ <b>1,273</b>
<b>BLACK SQUID</b> INK RICE Tiger prawn, red burnt bell peppers, truffle oil	<b>800</b>	⊕ <b>237</b>

