BESPOKE SAGE GRILL

Raw

SF **FINE DE CLAIRE OYSTERS** (Half Dozen) 1,500
Classic • Lemon • Shallot Vinegar • Hot Sauce
D G SF Josper Grilled • Chorizo • Green Apple
D G SF "Rockefeller" Style

E G M N **WAGYU BEEF TARTARE** 80g 750
Handchopped • Egg Yolk • Spring Onion 150g 1,200

CC SF **ALASKAN KING CRAB CEVICHE** 1,350
Coriander • Charred Corn • Leche De Tigre

CC D G **HOUSE SMOKED NORWEGIAN SALMON** 600
Fennel • Capers • Lemon

Salads

D P/L **ICEBERG LETTUCE SALAD** 360
Bacon • Blue Cheese • Ranch Dressing

D G **SAGE HEIRLOOM TOMATO SALAD** 480
Olives • Sprouts • Basil Cream

D G P/L **BABY ROMAINE CAESAR SALAD** 390
Baby Romaine • Home Made Bacon • Croutons

With Grilled Chicken Breast 180
With Smoked Salmon 200

Appetizers

D SF **SEARED HOKKAIDO SCALLOPS** 900
Brown Cauliflower • Lemon and Mint

D **GRILLED FOIE GRAS** 1,100
Apple • Brioche • Sangria Jus

CC D E G M SF **CRAB CAKE MARYLAND STYLE** 550
Orange • Arugula • Cajun Aioli

D P/L **HOMEMADE GRILLED BACON** 550
Baked Brie • Caramelized Onion • BBQ Sauce

SF **GRILLED PRAWN COCKTAIL** 900
Tomatillo • Burnt Lemon

Soups

CC G SF **LOBSTER BISQUE** 450
Cognac • Tarragon

D G **CEPS & WILD MUSHROOM SOUP** 350
Parmesan Foam

SEASONAL SOUP 350

JOSPER CHARCOAL GRILL

ALL JOSPER GRILLED DISHES
ARE SERVED WITH YOUR CHOICE OF ONE CLASSIC SIDE DISH AND ONE SAUCE.

GRASS FED

JOHN DEE PREMIUM • DARLING DOWNS, AUSTRALIA

D	Tenderloin	200g	2,100
D	Ribeye	300g	2,000
D	Sirloin	300g	1,900

GRAIN FED

STOCKYARD GOLD • LONG FED 200 DAYS • AUSTRALIA

D	Tenderloin	200g	2,600
D	Ribeye	300g	2,500

ST. HELEN • PRIME GRAIN FED ANGUS • US

D	Tenderloin	300g	3,000

CREEKSTONE • PRIME GRAIN FED BLACK ANGUS • KANSAS, US

D	Ribeye	350g	2,800

JOHN DEE BANKSIA • 60 DAYS GRAIN FED • AUSTRALIA

D	OP Rib • Spice Crusted	700g	4,000

Please allow twenty to thirty-five minutes cooking time

WAGYU

DARLING DOWNS • GRAIN FED 300 DAYS • MS5 • DARLING DOWNS

D	Ribeye	250g	4,300

SHER RED LABEL • GRAIN FED 300 DAYS • MS5 • VICTORIA

D	Tenderloin	180g	4,500
D	Sirloin	220g	4,000
D	Tomahawk (Suggested for 3 to 4 Guests)	1.2kg	9,500

Please allow thirty to forty-five minutes cooking time

OTHER MEATS

D **VEAL CHOP** 350g 4,000
Gremolata Crumble • Peter's Farm • Netherlands

D **LAMB RACK** 300g 2,500
Dorper • Thomas Classic • Australia

D **CORNFED FRENCH CHICKEN BREAST** 250g 1,000

Josper Fisherman

D SF	**MAINE LOBSTER**	Whole	3,600
D	**NORWEGIAN SALMON**	250g	1,200
D	**LAPU LAPU**	250g	1,400
D	**SOUTH PACIFIC BLACK COD**	220g	2,100

Classic Mains

CC D **BRAISED BEEF SHORT RIB** 1,900
Crashed Potatoes • Beef Chicharon

CC D E G M P/L SY **WAGYU BEEF BURGER** 950
Grilled Bacon • Cheddar Cheese • Caramelized Onions

Vegetarian Mains

CC D **TOMATO RISOTTO** 900
Green Asparagus • Parmesan

D G **MUSHROOM TORTELLINI** 950
Mascarpone • Madeira Sauce

Classic Side Dishes

Sage Fried Rice • Beef Bits • Dry Garlic 225
Steakhouse Fries • Homemade Ketchup
D Mashed Potatoes • Butter • Parsley
D Mushroom Ragout • Onion • Thyme
D G Baked Macaroni And Cheese • Breadcrumbs • Spring Onion
D G Creamed Spinach Casserole • Gratinated Gruyère
D Grilled Corn On The Cob • Paprika • Butter
D Sautéed Seasonal Vegetables • Thyme • Garlic
Garden Green Salad • Cherry Tomatoes • Vinaigrette

Premium Side Dishes

D N Asparagus • Brown Butter • Brioche Crumble 325
D Truffle Fries • Truffle Bits • Parmesan
D Truffle Mashed Potatoes • Truffle Purée

Steak Toppers

Foie Gras 500
D SF Half Maine Lobster 1,600

Sauces

CC D Mushroom
D E Béarnaise
Chimichurri
D Lemon Butter Sauce
D BBQ Sauce 50
CC D Green Peppercorn
CC D Red Wine

Signature dish · Rooted In Nature
CC Celery and Celeriac **D** Dairy **E** Eggs **G** Gluten
M Mustard **N** Nuts **P/L** Pork/Lard **SF** Shellfish **SY** Soy

PRICES ARE IN PHILIPPINE PESO INCLUSIVE OF 12% VAT, SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES.

09.06.2019

BESPOKE

SAGE

GRILL

@MAKATISHANGRILA

SAGEBESPOKEGRILL