



LUNCH MENU

STARTERS

CC NORWEGIAN SALMON CEVICHE
Coriander • Charred Corn • Leche De Tigre

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

✶ D G CEPS & WILD MUSHROOM SOUP
Parmesan Foam

MAINS

D CHARGRILLED JOHN DEE PREMIUM THICK SKIRT
Carrot • Zucchini • Chimichurri

D GRILLED CHICKEN BREAST
Roasted Pumpkin • Polenta • Sage Chicken Jus

D LAPU LAPU A LA PLANCHA
Cauliflower • Spinach • White Balsamic Glaze

DESSERTS

D E G N CHEESECAKE SUNDAE
Red Berries

SEASONAL FRUIT PLATTER

2 COURSES 875++

3 COURSES 1,075++

 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



f @MAKATISHANGRILA
SAGEBESPOKEGRILL

