

# **INTERNATIONAL BUFFET MENU**

## **PRESTIGE**

### **APPETIZERS**

**(Choose 8 Items)**

Kakiage and Crispy Spinach with Tempura Dip and Lemon Garlic Aioli

Shrimp and Pork Shiu Mai

Thai Fried Chicken Wings

Baked Scallops with Chili Kewpie Mayo,  
Grated Ginger and Soy-Chive Relish

Radish Cakes in Yuzu-Ponsu with Steamed Crab and Bonito Flakes

Peking Duck Rolls with Julienned Leeks and Hoisin Dip

Tinapa Roll Wrapped in Lettuce

Braised Beef Terrine with Roasted Garlic Custard,

Shallot Marmellata and Dijon Mustard

Foie Gras Torchon with Stewed Amarena Cherries  
and Brioche Toast Points

Antipasto with Air Dried Beef, Sopressata, Salami, Proscuitto,  
Mortadella, Gherkins, Pepperoncini, Pimenton, Artichoke Hearts,  
Black, Green and Kalamata Olives, Bread Sticks

Cheese Platter: Six (6) Kinds of European Cheeses (Soft, Hard and Blue)

Cheese and Seafood Fondue with Toasted Baguette,  
Pumpnickel and Vegetable Crudite



**RAFFLES**  
MAKATI

## **PRESTIGE**

### **SALAD**

**(Choose 5 Items)**

Hot Prawn Salad with Fruits and Cashews

Grilled Lamb with Jicama and Mint Salad of Julienned Vegetables

Steamed Cod with Celery and Bacon with Black Bean Vinaigrette

Crispy Catfish with Mustasa Wrap and Burro

Grilled Chicken with Agro Dolce and Onion Fennel Salad

Salad of Roasted Pumpkin with Chestnuts,  
Asiago Cheese and Pomegranate

Lobster Salad with Apples, Celery and Bacon  
in Sherry-Tarragon Vinaigrette

Baby Spinach, Sausage and Bacon with Quail Egg and Potato Salad  
Bucatini and Cherry Tomatoes with Kale, Water Spinach and Pancetta

### **SALAD STATION**

Arugula, Romaine, Curly, Lettuce, Tatsoi, Endive, Spinach, Jicama,  
Julienne Carrots, Roasted Beets, Corn Kernels, Cucumber, Parmesan

Roasted Peppers, Tomato, Olives, Herb Crouton,

Dried Cranberries, Sunflower Seeds,

### ***Salad Dressings:***

Caesar Dressing, Blue Cheese, Thousand Island,

Balsamic Vinaigrette, Ranch, French Dressing,

Raspberry Vinaigrette, Sherry Vinaigrette



**RAFFLES**  
MAKATI

## **PRESTIGE**

### **SOUP**

**(Choose 1 Item)**

Potato and Carrot Soup

*Mashed potato and carrot cooked with fresh herbs and chicken stock served with crème fraîche*

Seafood Laksa

Corn Chowder with Crab and Prawn Dumpling

Baduy or Nylon Clam Soup

Creole Lentil and Jambalaya Gumbo

Bouillabaisse with Lobster and Rouille on Grilled Baguette

Duck Consommé with Grilled Flatbread

*\*Includes assorted bread selection and butter*

### **MAIN COURSE**

#### ***CHICKEN***

**(Choose 1 Item)**

Chicken Pochoero

*Stewed chicken in light tomato broth garnished with plantain bananas, string beans, bok choy, potatoes and squash*

Lechon Manok

*Philippine Style Roast Chicken-on-a-Spit*

Chicken Chasseur with a Sauce of Tomatoes and White Wine

#### ***PORK***

**(Choose 1 Item)**

Asian Lacquered Tenderloin with Garlic Kale,

Carrots and Golden Raisin Chutney

Crispy Boneless Pata

*Braised boneless pork leg, fried to a crisp*

Pork Belly Estofado

*Sweetened pork belly stewed in soy sauce and vinegar*

Fried Lechon

*Deep fried roasted pork*



**RAFFLES**  
MAKATI

## **PRESTIGE**

### **MAIN COURSE**

(continued)

#### **BEEF**

**(Choose 1 Item)**

Beef Shank Cocido

Beef Tenderloin on Lyonnaise Potatoes with Wild Mushroom Sauce

Sharhat Motaffay bel Althwm

*Grilled beef cutlet with lemon garlic sauce garnished with tarragon or coriander*

#### **GAME**

**(Choose 1 Item)**

Chinois Style Roast Duck Breast with Passion Fruit and Hoisin Glaze

Veal Parmigianino with Chunky Tomato Sauce and Mozzarella Cheese

Veal Scaloppine with Lemon-Caper Sauce and Warm Potato and Pancetta

Rack of Lamb with Roasted Peppers and Stewed Lentils

Grilled Lamb Cutlets on Grilled Eggplant and Port Wine Glaze

#### **SEAFOOD**

**(Choose 1 Item)**

Wok-tossed Scallops with Shimeji Mushrooms and Braised Broccoli

Steamed Lobster with Garlic Sauce and Green Onion and Mango Relish

Grilled Blue Marlin Steaks

Seafood Bouillabaisse with Grilled Baguette and Rouille



**RAFFLES**  
MAKATI

## **PRESTIGE**

### **VEGETARIAN OPTIONS**

**(Choose 1 Item)**

Morcon with Tomato Sauce and Boiled Potato

Artichoke Ravioli with Sundried Tomato and Thyme Cream

Eggplant, Spinach and Wild Mushroom Roulade with Asiago Cheese

Couscous Bel Kodar Wel Mozat

*Vegetable meat stew served with couscous*

### **MIXED RICE**

**(Choose 1 Item)**

Djaj Mahshy bel Zaffran Rice

*Chicken stuffed with saffron rice*

Lamb, Chicken and Pork Nasi Goreng

### **ACCOMPANIMENTS**

**(Choose 4 Items)**

Spicy Ginger Tofu with Tempura Broth

Japanese Yaki Soba Noodle

Prawn and Dried Scallop Fried Rice

Bamboo Rice

Bolognese Tagliatelle Sautéed in a Rich Beef Ragu' Sauce

Seafood Risotto with Prawns, Langoustine, Squid,  
Cuttlefish, Mussels and Clams

Homemade Flat Pasta Sautéed in Porcini Mushroom Sauce  
and Taleggio Cheese

Grilled Summer Squash with Walnuts Parsley Pesto

Herb Risotto with Wild Mushrooms



**RAFFLES**  
MAKATI

**PRESTIGE**

**DESSERTS**

**(Choose 8 Items)**

Assorted Baklava

Fruit Salad Scented with Rose Water

Awamat

Halva

Luqemat

Ang kuh kue

Assortment of authentic Nonya kueh (Malaysian Steam rice cake)

Asian Sweet Fritters (Banana, Pineapple, Sweet potato)

Fried mantao bun with red mung bean paste

Fresh Fruit Platter

*Medley of sliced fruits in season*

Chocolate Eh Fondue with Fried Suman

*Fried glutinous rice cake with local chocolate sauce*

Sansrival

*Chewy layers of meringue, buttercream filling and nuts*

Halo-Halo

*Sweetened fruits and beans, sugar, packed with shaved ice, scoops of sorbetes or Filipino ice cream, leche flan (Philippine crème caramel) and ube halaya or sweetened purple yam*

Maja Blanca

*A thick sweet coconut-flavored pudding with sweet kernels of corn topped with toasted coconut*

Maruya

*Battered fanned banana with jackfruit, fried and sprinkled with sugar*

Egg Pie

Mais con Yelo

*Shaved Ice, Corn Kernels, Sugar and Milk*

Black forest

Panna cotta

Opera



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MAKATI