

SIT DOWN MENU

CLASSIC

4 Course Set Menu

(appetizer - soup - main course - dessert)

APPETIZER

(choose one)

Tuna Niçoise with Baby Arugula, Roasted Bell Pepper and Olive Tapenade

Cured Salmon, Avocado, Shrimp and Chili-Garlic
with Lemon Horseradish Dressing and Organic Baby Greens

Baby Romaine Caesar Salad with Cajun Shrimp,
Parmeggiano Reggiano, Marinated Anchovies

SOUP

(choose one)

Cream of Asparagus Soup with Truffle Cream

Roasted Pumpkin and Ginger Soup with Lime Crème Fraiche

Smoked Tomato Soup with Basil and Cheddar Cheese Croutons

MAIN COURSE

(choose one)

Pan-roasted Grouper with Lemon, Caper Butter, Parsley Potatoes
and Sherry Braised Vegetables

Balsamic Chicken Provencale with Sun-Dried Tomato Penne

Beef Burgundy with Caramelized Shallots and Red Wine Glaze

DESSERT

(choose one)

Mango Cheesecake with Strawberry Couli

Strawberry Vacherin, Vanilla Chantilly, Strawberry Marmalade

Dark Chocolate Earl Grey Cake with Caramel Sauce



RAFFLES
MAKATI

SIT DOWN MENU

DELUXE

4 Course Set Menu

(appetizer or soup - middle course - main course - dessert)

APPETIZER

(choose one)

Duck Foie Gras Terrine with Apples and Organic Green Salad with Cider Dressing

Lobster Salad with Celery, Apple, Crispy Bacon and Truffle Chips

Beef Tenderloin Carpaccio with Pine Nuts, Capers,
Arugula and Parmesan Cheese, Lemon Aioli and Balsamic Syrup

OR

SOUP

(choose one)

Wild Mushroom Purée with Truffled Cream

Sweet Corn Chowder with Roasted Asparagus and Smoked Shrimp

Roast Beef Consommé with Truffle Custard

MIDDLE COURSE

(choose one)

Pan-roasted Barramundi with Lemon Beurre Blanc,
and Baby Green Beans over Tomato and Spinach Ravioli
Chicken Foie Gras Burger, Matsusake Mushroom, Five Cabbage Slaw,
Sweet Potato Fries and Truffled Edamame Purée, Sunny Quail Eggs
Roasted Duck Breast with Honey-Passion Fruit Glace,
Butter Braised Cabbage and Sweet Potato Puree

MAIN COURSE

(choose one)

Pan-seared Salmon with Yuzu Beurre Blanc,
Sweet Onion and Baby Carrots and Micro Amaranth
Golden Rump Steak with Curried Vegetables and Hot Potato Foam
Asian Beef Hanger Steak with Caramelized Shallots,
and Raisin Chutney and Curried White Bean Stew

DESSERT

(choose one)

Duo of Dessert

Raspberry Chocolate Truffle Cake | Mango Fruit Tart with Pistachio Anglaise
Coconut Lime Panacotta, Berry Jelly, Mango Compote | Chocolate Ice Cream
Mango Blueberry Crumble | Vanilla Ice Cream with Chocolate Sauce



RAFFLES
MAKATI

SIT DOWN MENU

PRESTIGE

5 Course Set Menu

(appetizer - soup - middle course - main course - dessert)

APPETIZER

(choose one)

Lobster and Truffle Risotto with Toasted Almonds and Parmesan Tuile
Symphony of Smoked Salmon: Cream Cheese Rolls, Gravlax with Honey Mustard,
Tartare with Sesame and Chili Garlic Dressing
Pan-seared Foie Gras with Duck Rillettes, Stewed Apples and Fig Compote

SOUP

(choose one)

Roasted Pumpkin Soup with Foie Gras Mousse and Wild Berry Compote
Bouillabaisse with Lobster and Rouille on Grilled Baguette
Duck Consommé with Grilled Flatbread and Foie Gras Mouselline

MIDDLE COURSE

(choose one)

Bacon Wrapped Scallops with Wild Mushroom Risotto,
Baby French Beans and Rosemary Jus
Braised Duck Breast with Hoisin and Orange Chutney,
Roasted Sweet Potato Purée and Sautéed Garlic Kale and Mushroom
Oven Baked Monkfish, Asparagus Bacon Hollandaise with Sweet Potato Foam

MAIN COURSE

(choose one)

Surf and Turf of Miso Glazed Tenderloin, King Prawns
with Vegetable Linguini and XO Vinaigrette
Grilled Rib Eye Steak with Five Peppercorn Crust and Crispy Shallot,
with a Red Wine Reduction and Potato Gratin
Pan-roasted Cod Fish with Risotto Milanese, Grilled Asparagus
with Lemon Brown Butter Hollandaise

DESSERT

(choose one)

Trio of desserts

Raspberry Chocolate Truffle Cake | Mango Fruit Tart | Pistachio Ice Cream
Toasted Marshmallow Macaron | Almond Pear Tart | English Truffle Ice Cream
Passion Chocolate Tart | Raspberry Sorbet | Red Velvet Cake



RAFFLES
MAKATI