

# THE CELLAR

==== MENU =====

# SOMMELIER'S SELECTION

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	Glass	Bottle
<b>CHAMPAGNE</b>		
duval-leroy brut, champagne, france	1,100	5,400
<b>PROSECCO</b>		
sassetti livio pertimali, 'colle argento' brut	680	3,300
prosecco di valdobbiadene superiore docg, veneto, italy		
<b>CAVA</b>		
codorniu clasico seco, d.o. cava, catalunya, spain	700	3,400
<b>ROSE WINE</b>		
gerard bertrand, gris blanc, france	380	1,800
<b>WHITE WINE</b>		
chateau ste michelle, riesling, columbia valley, usa	480	2,300
district 7, sauvignon blanc monterey, usa	520	2,500
bastianich, vigna orsone, pinot grigio, colli oriental del friuly, italy	550	2,700
weingut laurenz v. 'laurenz and sophie singing'	580	2,800
gruner veltliner, kremstal, austria		
joseph drouhin, macon lugny, chardonnay, burgundy, france	620	3,000
clarendelle blanc bordeaux, france	640	3,100
<b>RED WINE</b>		
placido, chianti, docg tuscan, italy	450	2,200
bodegas bilbainas, vina pomal, tempranillo, crianza, rioja doca, spain	480	2,300
two hands, 'tenacity' old vine shiraz, mclaren vale, australia	550	2,700
columbia crest, grand states, cabernet sauvignon, columbia valley, usa	580	2,800
villa maria estate private bin, pinot noir	600	2,900
marlborough, new zealand		
clarendelle rouge, bordeaux, france	680	3,300
<b>CRAFT BEER</b>	290	
house lager 330 ml		

*All prices quoted are in Philippine Peso and are inclusive of government taxes and subject to 10% service charge.*

# SOMMELIER'S SELECTION

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## PREMIUM WINES

Glass	Bottle
<b>800</b>	<b>3,900</b>

### WHITE WINE

montes alpha special cuvee chardonnay, casablanca valley, chile  
pirramimma white label french oak. chardonnay, mclaren vale  
south australia

### RED WINE

montes alpha special cuvee cabernet sauvignon, central valley, chile  
pirramimma white label range shiraz, mclaren vale australia

# COCKTAILS

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## INFUSION

380

gin

cucumber, cinnamon, mint, basil

orange, clove, rosemary

grapefruit, bitters, mint, clove

vodka

lemon, mint, angostura bitter, elderflower

ginger, apple, lemongrass

rosemary, grapefruit, lavender

## SPRITZER

480

aperol spritz

prosecco, aperol

pirlo

white wine, soda water, campari

sbagliato

prosecco, mancino rosso, campari

## SHARED

1,500

pimms cup

pimms no.1, orange, lemon, strawberry, mint, cucumber, ginger ale

cucumber gin spritz

white wine, hendricks gin, lemon, cucumber

## CHARCUTERIE AND SMALL PLATES

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<b>P</b>	selection of cured meat and cheese jamon iberico, chorizo, coppa, gorgonzola, manchego, parmesan	1,525
<b>V</b>	endive salad poached pear, blue cheese, walnut, mustard dressing	760
<b>V</b>	grilled portobello mushroom raclette cheese, potato rosti	735
<b>P</b>	jamon iberico and cheese croqueta tomato chutney	415
<b>P</b>	sauteed chorizo sausage white bean stew, quail egg	540
<b>N</b>	baked camembert walnut, fig, baguette	1,310
<b>V</b>	heirloom tomato salad red onion, black olive, meredith goat cheese	725
<b>P</b>	things on toast mushroom, crème fraiche, 'nduja (spicy italian sausage) roast beef, confit egg yolk, sauce gribiche poached prawn garlic aioli jamon iberico goat cheese honey	500

## FLAT GRILL

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<b>N</b>	slow cooked lamb ribs tomato, parsley, pistachio dukkah, yoghurt dressing	870
	grilled chicken chili bean paste, lettuce, cucumber, cabbage, chili glaze	440
	grilled tiger prawn lemon, garlic crisps	1,150
	US scallops eggplant puree, leeks, oyster mushroom	765
	grass fed rib eye steak mushroom, confit egg yolk, sauce gribiche	1,660
	grass fed mulwarra beef tenderloin tomato confit, garlic, red onion, chimichurri	1,785
	seabass mussels, clams, tomato, potato, caper raisin puree	960

## OVEN

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<b>S/P</b>	paella seafood, chicken, chorizo, saffron, paprika, lemon	1,640
<b>V</b>	vegetable paella roasted peppers, onion, saffron, paprika, lemon	1,150
<b>P</b>	slow roasted suckling pig (good for 2 - 4 persons) mango fries	2,550

## ROTISSERIE

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pork belly		610
apple sauce, mango salsa, liver sauce		
chicken	half	whole
lemon, garlic, rosemary	415	825

## DESSERT

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strawberry pavlova		305
whipped cream, grand marnier		
baked calamansi tart		
whipped cream, raspberry sauce		
leche flan		
baked custard, caramel sauce		
chocolate pave		
hazelnuts, sour cream, dark cherry sauce		
seasonal fresh fruit		

# COFFEE AND TEA

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## COFFEE

ristretto	180
espresso	
americano	220
flat white	
cappuccino	
cafe latte	
cafe mocha	

## LOOSE LEAF

imperial english breakfast	210
imperial earl grey	
thunderbolt darjeeling	
organic health well-being	
floral jasmine	
organic pear tree green	

## HERBAL INFUSIONS AND TISANE

organic peppermint	210
organic chamomile	
organic vanilla rooibos	

## GRAPPA

	45ml	Bottle
jocopo poli, bassano classica	350	3,800
jocopo poli, morbida moscato	650	7,000

## PORT WINE

graham's lbv 2008	400	6,000
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## SHERRY

tio pepe	300	3,000
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