

APPETIZERS

FOIE GRAS, CHICKEN LIVER PARFAIT Fig jam	600
[S] CITRUS CURED SALMON Crab meat, horseradish, calamansi, avocado, salmon caviar	650
MARYLAND CRAB CAKE Celeriac remoulade, parsley aioli	730
[S] COQUILLES ST JACQUES Baked US scallop, mushroom, gruyère cheese	750
[NV] BURRATA Pink grapefruit, tomato, eggplant purée, basil pesto extra virgin olive oil	795
[S] PAN SEARED TIGER PRAWN Garlic butter, lemon, capers, parsley	1,100
LEGRIS OYSTERS - France Red wine mignonette, horseradish	1,550
BAKED OYSTERS bernaise, spinach	1,775

SALADS

[P] CAESAR SALAD Bacon, anchovy, crouton, parmesan	580
[V] GARDEN GREENS Butter lettuce, kale, red oak, mizuna, poached apple, granola gorgonzola, apple cider vinegar, mustard dressing	580
[NV] ENDIVE, CAULIFLOWER Cucumber, chickpeas, pine nut, golden raisin Tahini yogurt dressing	580

SOUPS

[VG] ROASTED PUMPKIN Toasted nuts, organic seeds, truffle, crouton	385
FRENCH ONION Gruyère crouton	420
BOUILLABAISE Seabass, tiger prawns, mussels, clams, saffron shellfish broth Crouton rouille, extra virgin olive oil	420

SIGNATURE MENU

APPETIZER

BURRATA

pink grapefruit, tomato, eggplant purée, basil pesto, extra virgin olive oil

ROASTED PUMPKIN SOUP

toasted nuts, organic seeds, truffle, crouton

COQUILLES ST JACQUES

baked US scallop, mushroom, gruyère cheese

MAIN COURSE

MULWARRA TENDERLOIN AND FOIE GRAS

truffle mashed potato, French beans, red wine jus

DESSERT

BAKED CHEESECAKE

strawberry romanoff

3,300 per person

FROM THE CHARCOAL GRILL

US PRIME CERTIFIED ANGUS BEEF CAB Prime Tenderloin - 8oz / 200gm <i>the most tender of all cuts</i>	2,870
CAB Prime Rib Eye - 12oz / 350gm <i>perfectly marbled full flavored</i>	3,790
AUSTRALIAN GRASS-FED BEEF Mulwarra Tenderloin - 6oz / 170gm <i>tender with full beef flavor</i>	1,675
Mulwarra Rib Eye - 14oz / 400gm <i>rich flavor firm texture</i>	2,890
AUSTRALIAN WAGYU BEEF <i>excellent marbling that results in perfect tenderness</i> Wagyu Rib Eye - MS 6 - 300gm	3,985
LIVE ROCK LOBSTER - Australia Garlic butter or thermidor	market price/100g
THE PEAK BURGER	1,200
STEAK ACCOMPANIMENTS Café de paris butter	155
Gorgonzola, bacon	265
Pan seared tiger prawn	700
Pan seared foie gras	800
CORN-FED CHICKEN - France	1,200
KUROBUTA PORK CHOP - USA - 320gm	1,950
LAMB CHOPS - Australia - 300gm	2,850
[S] TIGER PRAWN - Vietnam	2,000
[S] GRILLED SALMON - Tasmania Salsa verde, lemon	1,350
[V] PAPPARDELLE PASTA Cep mushrooms, pecorino cheese, extra virgin olive oil	1,290
[V] GRILLED ASPARAGUS, PUFF PASTRY Taleggio cheese, tomato, caramelized onion, aged balsamic vinegar	1,250

SIDE DISHES

[P] CREAMED SPINACH, bacon	205
[V] SAUTÉED MUSHROOMS, sage oil	205
[V] ROASTED CARROTS, honey, sesame seeds	205
[V] FRENCH FRIES, peak sauce	205
[V] MASHED POTATO, crispy garlic	205
[V] STEAMED JASMINE RICE	205
[V] FRENCH BEANS	205
MAC AND CHEESE	205

SAUCES

RED WINE JUS BLACK PEPPERCORN MUSHROOM
BÉRNAISE SALSA VERDE

DESSERTS

SELECTION OF HOMEMADE ICE CREAM AND SORBET	375
MILK CHOCOLATE TART Raspberries, vanilla ice cream	370
BAKED CHEESECAKE Strawberry romanoff	370
CRÈME CARAMEL Seasonal berries	370
TIRAMISU Mascarpone cream, coffee, kahlua	370
SEASONAL FRUIT PLATTER	550
[N] CHEF'S CHEESE SELECTION Honey, lavosh, quince	950

S: Sustainable Seafood V: Vegetarian VG: Vegan N: Contains Nuts P: Pork

Please advise our associates if you have any food allergies or special dietary requirements. Menu is subject to change based on availability of ingredients. All prices are quoted in Philippine Peso, inclusive of government taxes and subject to 10% service charge.

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.

THE PEAK

SOMMELIER SELECTION		
	glass	bottle
SPARKLING WINE		
duval-leroy brut, champagne, france	900	4,400
CAVA		
freixinet cordon negro d.o. cava, spain	650	3,150
PROSECCO		
piccini venetian dress extra dry, piedmont, italy	700	3,400
ROSE WINE		
chateau "R" de roubine, provence, france	420	2,000
WHITE WINE		
gustave lorentz riesling, alsace, france	450	2,150
allan scott pinot gris, marlborough, new zealand	580	2,800
taltarni t-series sauvignon blanc	480	2,300
victoria, australia		
chateau la graviere blanc, france	550	2,650
joseph drouhin laforet chardonnay	670	3,250
burgundy, france		
RED WINE		
allan scott pinot noir, marlborough, new zealand	650	3,150
chateau cap de fer, merlot, cabernet sauvignon	550	2,650
bordeaux, france		
hermanos lurton rouge, toro, spain	580	2,800
mandrarossa, nero d'avola costadune, sicily, italy	420	2,000
two hands tenacity shiraz, McLaren Vale, australia	480	2,300

COFFEE	
RISTRETTO	180
ESPRESSO	
AMERICANO	220
FLAT WHITE	
CAPPUCCINO	
CAFE LATTE	
CAFE MOCHA	

ICED COFFEE	
AMERICANO	220
CAPPUCCINO	
LATTE	
MOCHA	

LOOSE LEAF TEA	
ENGLISH BREAKFAST	220
ASSAM BARI	
DARJEELING SPRING	
EARL GREY	
JASMIN GOLD	

HERBAL INFUSION	
PEPPERMINT	240
CHAMOMILE	
LEMONGRASS	

HOMEMADE ICED TEA	
LEMON, LYCHEE, GREEN TEA	220

WHISKEY		
	45ml	bottle
GLENFIDDICH 12 YEARS	500	7,000
GLENLIVET 15 YEARS	650	9,500
MACALLAN 12 YEARS	1,100	13,000

BLENDED SCOTCH		
JOHNNIE WALKER BLACK LABEL	400	5,500
CHIVAS REGAL 18 YEARS	600	8,900

GIN		
BOMBAY SAPPHIRE	300	4,000
TANQUERAY 10	500	6,000
HENDRICK'S	500	7,500
ROKU	500	7,000
FOUR PILLARS	700	10,000
THE BOTANIST	700	10,000
MONKEY 47	1,000	10,800

VODKA		
42 BELOW	300	4,000
TITO'S	350	4,300
KETEL ONE	350	5,000
BELVEDERE	450	6,000
GREY GOOSE	450	6,000
STOLICHNAYA ELITE	600	11,000

RUM		
BACARDI SUPERIOR	300	3,000
HAVANA CLUB 7 YEARS	300	5,000
DON PAPA	330	5,400
BRUGAL	300	5,000
RON ZACAPA CENTENARIO SISTEMA SOLERA-23	700	12,000

TEQUILA		
PATRON XO	300	4,000
PATRON SILVER	480	7,500
HERRADURA SILVER	800	11,500

DOMESTIC BEER		
SAN MIGUEL LIGHT		200
SAN MIGUEL PALE PILSEN		200

INTERNATIONAL BEER		
CORONA EXTRA, MEXICO		300
HEINEKEN, HOLLAND		300
ASAHAI, JAPAN		300

SODA		
COKE		190
COKE ZERO		
COKE LIGHT		
SPRITE		
ROYAL TRU-ORANGE		

BUNDABERG		220
ginger beer, guava		

BOTTLED WATER		
STILL		300
acqua panna 750ml		
SPARKLING		
san pellegrino 750ml		300