

APPETIZERS

FOIE GRAS, CHICKEN LIVER PARFAIT Apricot, quince, sourdough	580
S TASMANIAN SALMON CARPACCIO Horseradish, salmon caviar, crab meat	580
MARYLAND CRAB CAKE Celeriac remoulade, parsley aioli	685
S COQUILLES ST JACQUES Baked US scallop, mushroom, gruyere, comte cheese	725
V BURRATA Basil, radish, calamansi dressing	795
S PAN SEARED TIGER PRAWN Garlic butter, lemon, capers, parsley	990
FINE DE CLAIRE #3 OYSTERS Red wine mignonette, horseradish	1,395

SALADS

P CAESAR SALAD Bacon, anchovy, crouton, parmesan cheese	420
V BAGUIO SALAD LEAVES Egg, mustard dressing, heirloom tomato asparagus, green beans	420
NV PICKLED BEETROOT Meredith goat cheese, pecan nuts, 15 year aged balsamic	525
N BABY SPINACH SALAD Smoked duck, gorgonzola cheese, fig, walnut	535

SOUPS

V ROASTED PUMPKIN Pumpkin seed oil	335
FRENCH ONION Gruyère cheese crouton	365
P SEAFOOD CHOWDER Bacon, corn	365

FROM THE CHARCOAL GRILL

US PRIME CERTIFIED ANGUS BEEF	
CAB Prime Tenderloin - 8oz / 220gm <i>the most tender of all cuts</i>	2,850
CAB Prime Striploin - 10oz / 300gm <i>full flavored with firmer texture</i>	2,500
CAB Prime Rib Eye - 14oz / 400gm <i>perfectly marbled full flavored</i>	3,600
AUSTRALIAN GRASS FED BEEF	
Mulwarra Tenderloin - 6oz / 170gm <i>tender with full beef flavor</i>	1,650
Mulwarra Striploin - 14oz / 400gm <i>firmer than a rib eye, rich flavor</i>	1,950
Mulwarra Rib Eye - 17oz / 450gm <i>rich flavor firm texture</i>	2,850
WAGYU BEEF <i>excellent marbling that results in perfect tenderness</i>	
Kobe Cuisine Wagyu Rib Eye - MS 6 - 300gm	3,800
Jack's Creek Wagyu Tomahawk - MS 6 (per 100gm)	850
STEAK ACCOMPANIMENTS	
Cafe de paris butter	150
Gorgonzola, bacon	250
Pan seared tiger prawn	395
Pan seared foie gras	695
P THE PEAK BURGER	950
KUROBUTA PORK CHOP - USA - 320gm	1,925
LAMB RACK HERB CRUST - Australia - 300gm	2,650
CORN - FED CHICKEN - France	995
S SEA BASS - France	2,400
S TIGER PRAWN - Vietnam	1,900
V LINGUINI Heirloom tomato, basil, extra virgin olive oil	975
V WILD MUSHROOM TART Caramelized onion, baby spinach	1,150

SIDE DISHES

P CREAMED SPINACH, bacon	190
V SAUTEED MUSHROOMS, sage oil	190
V SAUTEED GREEN BEANS, garlic confit	190
V ONION RING, ranch sauce	190
V FRENCH FRIES, peak sauce	190
V MASHED POTATO, crisply garlic	190
V MAC AND CHEESE	190
V SAUTEED CARROT	190
V HEIRLOOM TOMATO SALAD	190
V STEAMED JASMINE RICE	190

SAUCES

RED WINE JUS	BLACK PEPPERCORN	MUSHROOM
BERNAISE	SALSA VERDE	

DESSERTS

SELECTION OF HOMEMADE ICE CREAM AND SORBET	355
BAKED ALASKA Raspberry sauce	355
MANGO MILLE FEUILLE	355
CREME BRULEE berries creme brulee	355
WHITE CHOCOLATE CHEESECAKE Oreo cookie crust	355
SEASONAL FRUIT PLATTER	555
N CHEF'S CHEESE SELECTION Honey, lavosh, quince	855

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

Please advise our associates if you have any food allergies or special dietary requirements.

Menu is subject to change based on availability of ingredients.

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