



SHRIMP CRACKER

Aioli

SMOKED HERRING, IKURA

FOIE GRAS CORNET, RASPBERRY PEARLS

CHAMPAGNE, MARIE DE MOY, BRUT NV | HIBIKI MASTER'S SELECT



EMULSIFIED OYSTERS

Seaweed, Nomad Caviar



TARTAR OF MAYA MAYA

Benguet Passionfruit-Tamarillo Veil, Coconut, Sweet Peppers, Coriander Oil

JURTSCHITSCH LÖSS GRÜNER VELTLINER 2023

LARK CHINOTTO CITRUS CASK



FLAME-TORCHED TORO

Kalamata Olive, Sun-dried Tomato, Fregola, Tuna Roe, Parmesan Foam

CHATEAU DE CHAMIREY, MERCUREY, EN PIERRELET, 2022

HIGHLAND PARK 12 YEARS



BENGUET TAOGTOG BERRY GRANITA

Compressed Cucumber, Basil Oil, Honey Tuile



TAJIMA STRIPLOIN

Snowpeas, Pepper Sauce, Pumpkin and Potato Gratin

CHATEAU LA NERTHE, CDP, ROUGE, 2020 | MICTER'S BOURBON 10 YEARS



ANTONIO'S HOUSEMADE ICE CREAM SUNDAE TRAY



FRENCH-PRESSED COFFEE FROM
MT. CANABAWAN, NEGROS OR FRESH TARRAGON TEA



COCKTAILS

ANTONIO'S ARUGULA LEMON DROP | 550

A healthy cocktail, or a good excuse to have another drink
Ketel One Vodka, Sugar, Fresh Lemon Juice, Arugula, Served up

LIFE OF THE PARTY | 450

A Mojito, evolved
Bombay Sapphire Gin, Ginger Beer, Lime, Sugar, Tarragon, Served Tall

CLOUD 9 | 580

An improved Whiskey Sour
Laphroaig Single Malt Scotch, Elderflower Syrup, Calamansi, Egg White, White Pepper, On the rocks

CHARTREUSE & CELERY SPRITZ | 580



WINES

CHAMPAGNE, MARIE DE MOY, BRUT NV

Glass 580 | 4,440 Bottle

JURTSCHITSCH LÖSS GRÜNER VELTLINER, 2023

Glass 700 | 2,700 Bottle

CHATEAU DE CHAMIREY, MERCUREY, EN PIERRELET, 2022

Glass 1,620 | 5,300 Bottle

CHATEAU LA NERTHE, CDP, ROUGE, 2020

Glass 1,600 | 5,230 Bottle



SCOTCH / WHISKY

HIBIKI MASTER'S SELECT | 1,300

LARK CHINOTTO CITRUS CASK | 1,050

HIGHLAND PARK 12 YEARS | 550

MICHTER'S BOURBON 10 YEARS | 1,800



DIGESTIFS

ARMAGNAC | 610

LIONEL OSMIN "APOTHECAIRE" 15 YEARS

ANTONIO'S HOUSEMADE LIMONCELLO | 380



NON-ALCOHOLIC

ANTONIO'S FRESHLY SQUEEZED DALANDAN | 220