

# M

## THE MARKET

### APPETIZER

- VIETNAMESE STYLE SPRING ROLL** 300  
*Minced pork and shrimp, vermicelli noodles, fresh beansprouts, lettuce, mint, and chili lime dipping sauce*
- TUNA TARTAR** 400  
*Minced fresh yellow fin tuna, lemon preserve, red onion, capers, lime, cilantro, soy sauce, olive oil, homemade potato chips*
- DUO OF BEEF AND SALMON CARPACCIO** 550  
*Arugula, parmesan shaving, garlic and Dijon mustard aioli, and a drizzle of white truffle oil*
- SEARED U.S. SCALLOPS** 550  
*Potato mousse, caramelized onion, balsamic reduction, minced chives*
- SEARED FOIE GRAS** 1,015  
*Goose liver, potato mousse, sautéed apples, chives, and balsamic reduction*

### SALAD

- SEARED DUCK BREAST SALAD** 810  
*Selected greens, orange segments, red radish, asparagus, and raspberry dressing*
- GOAT CHEESE AND MANGO SALAD** 660  
*Fresh goat cheese, selected greens, red radish, candied almonds, and a drizzle of honey balsamic dressing*
- WARM TUNA POKE SALAD** 840  
*Seared seasoned tuna, selected greens, Asian slaw, and marinated seaweed*
- BOWL OF GREENS** 320  
*Seasonal greens, tomato, cucumber, jicama, red onion, carrots, and capsicum  
Choice of dressing: ginger calamansi, honey balsamic, mango wasabi, blue cheese, or thousand island*

### SOUP

- ROASTED TOMATO VELOUTE** 250  
*With a garnish of balsamic reduction*
- ASIAN STYLE CLAM CHOWDER** 350  
*Flavored with aromatic vegetables, potatoes, fresh herbs, miso paste and cream*
- CINNAMON INFUSED PUMPKIN SOUP** 250  
*With a garnish of curry apple cream*
- CHEF'S PRAWNS BISQUE** 350  
*Flavored with brandy, coconut milk, lemongrass, red curry, basil, and garnished with mango salad*

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### MAIN COURSE

#### TUNA KATSU

*Nori wrapped yellow fin tuna, panko crumbs, cucumber and wakame, with wine butter sauce and soy mustard*

790

#### PARMESAN SNAPPER PICATTA

*Pan-fried parmesan-battered snapper fillet, lemon-caper cream, basil potato puree, asparagus, and tomato confit*

810

#### PAN SEARED PORK BELLY

*Spiced cured pork, braised and seared finish, apple and onion velouté, garnished with apple, carrots and zucchini*

880

#### PAN FRIED CHICKEN A LA VIENNE

*Boneless half chicken, panko crumbs, warm mashed potato salad, garnished with basil and crispy garlic, with a side of potato wedges*

980

#### POTATO WRAPPED SALMON FILLET

*Melted onion and leeks, deep red wine sauce, and asparagus*

1,250

#### HORSERADISH CRUSTED TENDERLOIN STEAK

*Pan roasted and dusted with ground porcini mushroom, topped with horseradish crust with potato puree, sautéed asparagus and deep red wine sauce*

1,850

#### PAN ROASTED DUCK BREAST

*Braised red cabbage, potato confit and apple brandy sauce, garnished with minced apple and tarragon*

1,850

### FILIPINO SPECIALTY

#### CHICKEN ADOBO

*Stewed in vinegar, soy sauce, garlic, peppercorn and bay leaf, topped with crispy garlic*

450

#### LECHON KAWALI

*Twice cooked seasoned pork and fried to crisp perfection, with pickled papaya and dipping sauce*

780

#### SALMON SA MISO

*Salmon belly and collar, local vegetables, Japanese miso, tomato, onion, green chili, and calamansi*

590

#### PRAWNS BUKO SINIGANG

*Coconut water, radish, bokchoy, string beans, calamansi, and green chili*

1,250

#### GUINATAAN SUGPO

*Garlic, ginger, coconut milk, local vegetables, green chili and shrimp paste*

1,300

#### BEEF KARE-KARE

*Tender stewed beef in peanut sauce, local vegetables, accompanied with sautéed shrimp paste*

1,650

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### FROM THE GRILL

<b>HALF-CHICKEN</b>	550
<i>"Boneless", lemon, thyme, garlic, and olive oil</i>	
<b>TENDERLOIN SOUVLAKI</b>	1,300
<i>Skewered US tenderloin, lemon, cumin, garlic, herbs, and olive oil, tzatziki, tomato, cucumber and onion salad, grilled naan bread, Greek yoghurt</i>	
<b>FISH FILLET</b>	750
<i>Snapper fillet, herbs, Dijon mustard, lemon, and olive oil</i>	
<b>BUTTERFLIED PRAWNS</b>	1,400
<i>Lemon, garlic, paprika, mixed herbs, and olive oil</i>	

### PASTA

<b>SPAGHETTI AUBERGINE</b>	520
<i>Garlic, fresh herbs, chili flakes, capers, tomatoes, grated parmesan, and olive oil</i>	
<b>CROQUE MACARONI AND CHEESE</b>	550
<i>Block of macaroni lightly breaded and fried to golden brown, topped with creamy four cheese sauce and a drizzle of white truffle oil, and tomato coulis</i>	
<b>LINGUINE MEATBALL ARRABBIATA</b>	650
<i>Sicilian style meatball, spicy tomato sauce, anchovy, chili flakes, fresh basil, and parmesan cheese</i>	
<b>SEAFOOD PENNE PASTA</b>	960
<i>Shrimp, salmon, New Zealand green mussels, chopped sea clams and calamari, oven dried tomatoes, white wine, garlic, olive oil, and parsley</i>	

### VEGETARIAN

<b>RED CURRY TOFU AND VEGETABLES</b>	450
<i>Eggplant, cauliflower, zucchini, peppers, tomatoes, and coriander</i>	
<b>VEGETABLE PATTY</b>	680
<i>Made with chick peas, potato, beans, mushroom, zucchini, carrots, with a side of green salad and garlic yoghurt dressing</i>	
<b>CUCUMBER MISO BROTH</b>	490
<i>With tofu, beans sprouts, scallion, coriander, and mushroom, with broth pour table side</i>	
<b>GRILLED VEGETABLES</b>	580
<i>Select vegetables drizzled with balsamic reduction, basil chiffonade on tomato coulis</i>	
<b>GRILLED VEGETABLES AND PESTO PASTA</b>	940
<i>Seasonal vegetables, basil pesto, penne pasta, and grated parmesan cheese</i>	

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