



## APPETIZER

Fines de Claire oysters  
Served naturally with classic mignonette dressing  
Or  
'Rockefeller' – baked with spinach and Gruyere

Duo of Alaskan king crab and white asparagus  
Golden trout caviar., compressed fruit tartar and Espellete chili jam

Smoked Wagyu beef carpaccio  
Marinated white asparagus and summer leaves in truffle vinaigrette

Pan-seared duck foie gras  
Toasted brioche with blueberry compote and sous vide poached foie gras terrine with peach chutney

Seared sea scallops  
Blue cheese polenta, shiitake and radicchio, crisp Spanish chorizo and Xeres emulsion

Veal cheek ravioli with white asparagus  
Lacquered with sage butter sauce, fresh truffle and micro arugula

White asparagus wrapped in Parma ham  
Crispy fried with sauce Maitaise and mesclun greens in elderflower vinaigrette

Mesclun house salad  
In raspberry-Champagne vinaigrette, with pickled white asparagus, roasted hazelnut and caramelized French goat's cheese



### V – Vegetarian dish

- denotes "Naturally Peninsula" light and healthy cuisine

*\* This menu is for reference only, as individual dishes may change from time to time*

*May 2011*



## SOUP

Cream of white asparagus  
Granny Smith cured Tasmanian wild salmon and golden trout caviar

Old Manila's lobster bisque  
Mosaic of tomato and poached prawn

Black truffle scented beef consommé  
Foie gras raviolini

## MAIN COURSE

US Angus Beef Tenderloin "Rossini"  
On a bed of sautéed mushrooms, topped with pan-seared duck foie gras, crisp potato galette and finished with truffle jus

Lavender honey glazed black cod  
On white asparagus tagliatelle with Riesling-saffron veloute

Pommery mustard crusted veal tenderloin  
Sautéed white asparagus – morel ragout, Madeira jus and roasted spring potatoes

Grilled lobster tail and pan-seared Arctic sea scallops  
With lemon beurre blanc, white asparagus and basil gnocchi

Slow-roasted French duck breast a la framboise  
Crumbed confit leg parcel, celeriac-potato mousseline, raspberry jus

Australian Lamb two ways  
Grilled lamb chop and oven-roasted lamb loin with Port wine sauce, white asparagus and potato gratin

Pan-fried Mediterranean sea bass fillet  
Grilled garden vegetables, braised baby leeks with basil, Champagne sauce

Slow-cooked Tasmanian wild salmon  
Almond and capers, white asparagus risotto and horseradish froth

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## FROM THE GRILL

Angus beef tenderloin (Prime CAB Chilled) 200 grams/400 grams

Angus beef rib eye (Prime CAB Chilled) 250 grams/400 grams

Angus beef strip loin (Prime CAB Chilled) 250/400 grams

Old Manila's Surf and Turf

US Angus beef tenderloin and grilled lobster tail served with béarnaise and grilled garniture

## GRILLED CRUSTACEAN AND FISH

Lapu-Lapu fillet

Tasmanian wild salmon

King prawns 150 grams/250 grams

Side order portion of white asparagus with Hollandaise sauce

*All items from the grill are served with seasonal vegetables*

*With your choice of béarnaise, red wine, Madagascar green peppercorn, wild mushroom or lemon butter sauce*



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