Old Manila

APPETIZER

Crystal bay oysters
Shucked on ice with mignonette/Baked with Champagne and caviar
Or
Fines de Claire oysters
Shucked on ice with mignonette/Baked with Champagne and caviar

Espelette seared jumbo prawn
Cilantro-chick pea puree, organic rocket leaves, pomegranate vinaigrette

Old Manila's Caesar salad
Blue swimmer crab, silver anchovies, Pecorino chips, melted lardo

NP - Organic garden greens with "Belper Knollen"
Marinated heirloom vegetables, Champagne raspberry vinaigrette

Cold smoked Wagyu beef carpaccio
Poached quail eggs, wild arugula, black summer truffle tapenade

Dukkah dusted pan seared duck foie gras
Spiced pineapple, Port wine glaze

Chorizo seared Arctic sea scallops
Bush tomato polenta, Pedro Ximenez 'Sotaroni' jus

12 hour braised Wagyu beef short rib agnolotti
Confit leeks, truffle sauce

V – Vegetarian dish
NP - denotes "Naturally Peninsula" light and healthy cuisine

* *This menu is for reference only, as individual dishes may change from time to time* *June 2012*

Corner of Ayala & Makati Avenues, 1226 Makati City, Metro Manila, Philippines
Tel: (63-2) 887 2888/812 3456 ext 6694 Fax: (63-2) 815 4825 E-mail: pmn@peninsula.com

Old Manila

SOUP

Cream of young asparagus
Tender asparagus tips, lime espuma

Old Manila's lobster bisque
Warm lobster medallion, tomato tartar

Black truffle scented beef consommé
Foie gras raviolini

MAIN COURSE

Slow-roasted French duck breast
Pan seared duck foie gras, celeriac potato velvet, raspberry jus

Iberico ham-olive coated Australian lamb loin
Davao ricotta gnudi, grilled zucchini, tonka bean jus

Beef tenderloin "Rossini"
Duck foie gras, potato roesti, wild mushrooms, truffle jus

Braised shortrib of Snake River Farms Wagyu beef
Chicken crunch, Sbrinz fregola, confit baby beets

Old Manila's seafood tasting
Scallop, green lip mussel, lobster tail, salmon, bouillabaisse fregola saffron aioli

50.5 degrees Celsius Tasmanian salmon
Porcini risotto, wilted spinach, hazelnut apple emulsion

NP – Espelette jam glazed lobster and seared Arctic sea scallops
Carrot mousseline, green asparagus, lemon beurre blanc

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Old Manila

FROM THE GRILL

Old Manila's Surf and Turf
US beef tenderloin, grilled lobster tail, ratatouille sauce Bearnaise

Certified Angus beef tenderloin 200 grams

Certified Angus beef rib eye 300 grams

Grilled Australian lamb chops

Fresh Tasmanian salmon

King prawns

All items from the grill are served with ratatouille and green beans
With your choice of béarnaise or Diane, Madagascar green peppercorn, mushroom sauce o lemon beurre blanc

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