



## À la Carte Menu

At Cru Steakhouse, we work to capture the flavor of quality grilled beef and more. Certified Angus and Wagyu Steaks are hand cut, carefully prepared and cooked to perfection. Salads are freshly made and desserts are simply divine. The centerpiece of this modern restaurant is the flaming grill, sealing the natural tenderness and succulence of the meat at over 500 degrees fahrenheit.



## Appetizers

<b>Inasal Marinated Chicken Wings</b>	600
chili-lime glaze, garlic mousse, guimaras green mango and jicama slaw	
<b>Lump Crab Cakes</b>	690
corn and tomato relish, sriracha dressing	
<b>House Smoked Angus Beef Carpaccio</b>	650
parmesan, olive tapenade, sundried tomato pesto	
<b>Bonito Cured Atlantic Salmon</b>	680
shrimp crackers, local anchovy dressing, compressed apples	
<b>Sauteed Goose Liver</b>	800
brioche toast, black cherry and pear chutney	
<b>Seared Scallops</b>	700
cauliflower puree, pine nut gremolata, squid ink tuille	
<b>DUO Palawan Yellow Fin Tuna</b>	650
seared tuna, tuna tartare, quail egg, tofu puree, lemon-tarragon gel	

<b>CRU Appetizer Sampler - Signature</b>	990
9 CRU starters in one board, includes 3 soups: onion, mushroom, chicken and sausage gumbo	
bite-size entrees: scallops, chicken wings, yellow fin tuna, beef carpaccio, crab cake and goose liver.	

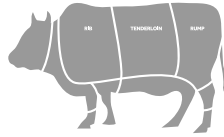
## Salads

<b>Kataifi Wrapped Prawn Salad</b>	650
mango "ravioli", mango and papaya salad, ginger aioli	
<b>CRU Caesar</b>	600
bacon crisp, romaine lettuce, herb and garlic croutons, homemade caesar dressing (prepared table-side)	
<b>Organic Tomatoes</b>	550
buffalo mozzarella, balsamic dressing, arugula pesto	

## Soups

<b>Caramelized Onion</b>	360
<b>Wild Mushroom</b>	410
<b>Chicken and Homemade Sausage Gumbo</b>	390

## CRU Grill



### The "Cuts"

A variety of three cuts: US Prime Ribeye, US CAB Tenderloin, Australian "Grainge" Rump (150 grams each) 3,800

US Certified Angus Beef Prime	250 g	350 g	500g
Rib Eye	2,850	3,200	4,850
Striploin	2,200	2,650	
Tenderloin	2,950	3,250	



### GRILL TO THRILL

US Certified Angus Beef® Prime Rib Steak	900 g
Choice of 5 CRU side dishes, 2 sauces, carved tableside	6,100
Cape Grim Tenderloin (Center Cut) Signature	500 g
Bearnaise & Black peppercorn sauce, choice of two sides for 2 persons	3,600

Cape Grim Tasmania (Grass-fed)	250 g	350 g
Rib Eye	2,000	2,300
Tenderloin	2,700	2,900



Australian Mulwarra Wagyu	250 g	350 g
Rib Eye MBS+9	4,150	4,450

### CAST IRON SPECIALS

Grilled Australian Lambrack (Mint Gremolata)	350 g	2,500
Marinated Chicken Breast (Sage Butter)		700
Barramundi en Papillote (Lemon and Tomato Confit)	250 g	1,500
Baked Jumbo Asian Tiger Prawns (Vegetable Ragout, Cheddar, Hollandaise)	250 g	1,500
Grilled Salmon Fillet	250 g	1,600
Grilled Yellow fin Tuna Steak	250 g	1,500

All dishes prepared on our open grill are accompanied by one item from each CRU side section

### Steak Guideline

Rare	: Cool, Red Center	250 g	: 9 oz.
Medium Rare	: Warm, Red Center	350 g	: 12 oz.
Medium	: Hot, Pink Center	500 g	: 17 oz.
Medium Well	: Losing Pink, but Juicy	900 g	: 32 oz.
Well Done	: Grey-Brown through, Firm Texture		



## CRU Sides

### Vegetables / Others

190

Black Truffle Risotto  
Marinated Portobello Mushrooms  
Steamed Broccoli  
Sautéed Tournée Carrots  
Grilled Asparagus  
Fried Onion Rings  
Creamed Spinach  
Truffled Mac & Cheese  
Sautéed Green Beans & Bacon  
Organic Sweet Corn

### Potatoes

Twice Baked Cheddar Cheese Potato  
CRU Fries  
Whipped Potatoes  
Cajun Wedges  
Potato Gratin  
Herbed Roasted Marble Potatoes

### Sauces

Black Peppercorn  
Forest Mushroom  
Béarnaise  
Shiraz  
Spicy Tomato  
Blue Cheese

We Showcase Locally Grown Organic Vegetables from our Marriott Organic Farm  
and Support Sustainable Fishing





## Set Menu

Our Chefs helmed in specialty dishes to create an outstanding gastronomic medley. From refreshing starters to exquisite mains, and to sweet endings, every set hits a homerun of that fine dining experience.



### 3 Course Set Menu

#### Set A 3,700

Amuse Bouche

Organic Tomato Salad

buffala mozzarella, balsamic dressing, arugula pesto

Grilled US Prime Ribeye (250 g)

whipped potato, grilled portobello mushroom, blackpepper sauce

Mango and Guava Fruit Cheesecake

cheesecake, oat and honey crumble, guava fruit compote, mango compressed, mango gel, guava gel, mango and guava fruit sorbet

#### Set B 3,200

Amuse Bouche

Kataifi Wrapped Prawn Salad

mango "ravioli", mango and papaya salad, ginger aioli

Seasonal Homemade Sorbet

Grilled Barramundi (250g)

herbed marble potatoes, grilled asparagus, hollandaise sauce

Chocolate Hazelnut Salted Caramel Tart

chocolate sable tart, chocolate hazelnut cremeux, salted caramel, ghana nib tuille, chocolate sponge, dark chocolate sauce, chocolate soil, chocolate chantilly, meringue kisses, chocolate ganache

#### Vegan Set Menu 1,500

Amuse Bouche

Mushroom Consomme

asparagus and mushroom ragout, truffle oil

Potato Gnocchi, Sauteed Mushrooms, Green Pea Puree

Coconut Mojito Ice Pops

coconut mojito parfait, white chocolate vegan bar, coconut cream, fresh strawberries, vegan dark chocolate garnish, dessicated coconut, dehydrated lime, mint leaves

## 4 Course Set Menu

### Set A

3,800

Amuse Bouche

lump crab cakes

corn and tomato relish, sriracha dressing

French Onion Soup

Seasonal Homemade Sorbet

Grilled US Prime Striploin

potato gratin, creamed spinach, shiraz sauce

Coconut Pandan

pandan and white chocolate cremeux, coconut financier,

light ginger essence, caramelized pili nut crumble,

coconut and pandan gelee, mango gel, fresh strawberries

### Set B

4,600

Amuse Bouche

Seared Scallops

cauliflower puree, pine nut gremolata, squid ink tuille

Chicken and Sausage Gumbo

Seasonal Homemade Sorbet

Grilled US Prime Ribeye (250 g)

whipped potato, grilled portobello mushroom, blackpepper sauce

Assiette of Apples

red apple cremeux, apple tarte tatin, apple sorbet,

butterscotch sauce, brandy snap

Davao Cheese



## Dessert Menu

Sprinkled with creativity and molded through innovation, our desserts are meant to tease all senses. We combine classic decadence with unexpected flavors. Surprise yourself with purple yam, avocado, and gluten-free goodness.



# CRU

STEAKHOUSE

<b>Assiette of Apples</b>	450
red apple cremeux, apple tarte tatin, apple sorbet, butterscotch sauce, brandy snap	
<b>Maracaibo Chocolate Soufflé</b>	450
maracaibo dark chocolate 65%, mango ice cream	
<b>Mango and Guava Fruit Cheesecake</b>	450
cheesecake, oat and honey crumble, guava fruit compote, mango compressed, mango gel, guava gel, mango and guava fruit sorbet	
<b>Citrus Egg Nest</b>	400
olive oil and white chocolate madeleine sponge, light mandarin orange mousse, lemon cream, orange compote, vanilla panna cotta, kataifi nests, chocolate shell, orange gel	
<b>Chocolate Hazelnut Salted Caramel Tart</b>	450
chocolate sable tart, chocolate hazelnut cremeux, salted caramel, ghana nib tuille, chocolate sponge, dark chocolate sauce, chocolate soil, chocolate chantilly, meringue kisses, chocolate ganache	
<b>Coconut Pandan</b>	400
coconut white chocolate cremeux, coconut financier, light ginger essence, caramelized pili nut crumble, coconut and pandan gelee, mango gel, fresh strawberries	
<b>Flamed Alaska Bomb</b>	475
peanut butter, raspberry, vanilla ice cream, flourless chocolate sponge, fluffy Swiss meringue, Bacardi puerto rican rum	