

CRU STEAKHOUSE



STARTER
Citrus Cured Norwegian Salmon
cherry tomatoes, pickled onions, baby arugula, smoked goat cheese
Rose Martin Codax, Cuatro Pasos Rosado, Spain

SOUP
Organic Sweet Corn Veloute
crab spaetzles, chive Chantilly cream
Masia Freye, Syrah/Tempranillo, Spain

MAIN COURSE
Grilled US Certified Angus Prime Rib Steak
rosemary crushed potatoes, grilled organic vegetables, pink peppercorn sauce
White Port Wine, Robertson's, Portugal

DESSERT
Mango Confit, Peanut Sponge
smoked raisins, tamarind ice cream, graham cracker crumble



Farm-to-Table Menu

Four -Course Set Menu | P2900
With Two (2) Glasses of Spanish Wine | P3400

Prices are inclusive of applicable taxes and subject to service charge.

Now on its 2nd year, our premium steakhouse highlights “Farm to Table” menu, perfectly paired with Barcino Corporation’s Spanish wines. Create a party of five and the fifth person gets to dine for free!

