



# MESCLUN

## SUNSET SELECTION

Served daily from 6:00 pm to 11:00 pm

### FIRST SERVED (appetizers)

<b>Ham &amp; Cheese Croquettes</b> <i>Potato croquettes with ham and cheese emmenthal.</i>	P295
<b>Sausage Platter</b> <i>Mix of Hungarian, cervelat and schublig sausages served with mustard and sauerkraut.</i>	P300
<b>Yakuza Chicken</b> <i>Japanese - style marinated crunchy chicken fillets with katsu sauce.</i>	P325
<b>Buffalo Balls</b> 🍷 <i>Chicken meatballs in spicy buffalo sauce, served with blue cheese sauce.</i>	P395
<b>Mushroom Duxelles</b> <i>Truffled portobello mushroom spread, served with home-made bread.</i>	P395
<b>Surf &amp; Turf Tapas</b> <i>A trio of beef tenderloin salpicado, gambas and herbed skillet potatoes.</i>	P545
<b>Fried Camembert</b> <i>Fried camembert cheese with stewed apples, raspberry compote and walnuts, served with baguette.</i>	P595

### QUITE A STIR (soups)

<b>Cream of Mushroom Soup</b> <i>Rich creamy blend of portobello &amp; shiitake mushrooms, topped with spring onion, crisps and truffle oil.</i>	P215
<b>Cream of Broccoli Soup</b> <i>Cream of broccoli &amp; cheddar cheese, topped with sour cream and crisps.</i>	P215
<b>French Onion Soup</b> 🍷 <i>Caramelized onions in beef broth with a gruyère cheese crust.</i>	P245

### A TOSS-UP (salads)

<b>Classic Caesar Salad</b> <i>Romaine lettuce tossed with caesar dressing, bacon, croutons, grated parmesan cheese and shaved grana padano.</i>	P180
<b>Mesclun Salad</b> ❤️ <i>Mesclun greens with peaches, speck, cherry tomatoes, feta cheese and walnuts in raspberry balsamic vinaigrette.</i>	P245
<b>Kani Salad</b> <i>Crisp greens, kani, mango, egg and wasabi mayo.</i>	P295
<b>Goat Cheese Salad</b> 🍷 <i>Baked goat cheese on arugula salad with basil vinaigrette and walnuts.</i>	P475

### THE MEAT OF IT (mains)

<b>Beer Battered Fish and Chips</b> 😊 <i>Beer battered fish fillets with home-made fries, malt vinegar and garlic sauce + a green chili finger to add an extra kick!</i>	P325
<b>Ginger Chicken</b> ❤️ <i>Steamed chicken leg and thigh in ginger - soy marinade served with bokchoy and chicken rice pilaf.</i>	P325
<b>Chimichurri Chicken</b> <i>Chicken fillets with chimichurri sauce, grana padano, served with mashed potatoes, skillet potatoes or rice pilaf.</i>	P325
<b>Guava Pork Adobo</b> <i>Pork stewed in guava adobo served with rice pilaf.</i>	P345
<b>Grilled Pompano</b> ❤️ <i>Grilled whole pompano with green beans and mango - tomato salsa.</i>	P555
<b>Tenderloin Steak with Blue Cheese</b> <i>Beef tenderloin on a bed of spinach and garlic mashed potatoes with blue cheese sauce.</i>	P630
<b>Ulang Thermidor</b> <i>Baked ulang on black ink seafood risotto with grana padano slivers.</i>	P795
<b>Norwegian Halibut with Risotto</b> <i>Pan-seared halibut on black ink seafood risotto with grana padano slivers.</i>	P845
<b>Australian Lamb Chops</b> <i>Australian lamb chops with ratatouille mint rice.</i>	P945
<b>Duck Confit</b> 🍷 <i>French duck leg and thigh slowly cooked in goose fat, served on a bed of mashed potatoes, onion and garlic confit.</i>	P995
<b>Wet-Aged US Prime Rib-Eye (1/2 Kilo)</b> <i>U.S. prime rib-eye steak with skillet potatoes, broccoli and garlic confit, served with a choice of bearnaise, chimichurri or steak sauce.</i>	P2,890

### PULLING STRINGS (pasta)

<b>Sisig Spaghetti</b> 🍷 <i>Spaghetti with pork sisig and light cream sauce topped with chicharon. (Slightly spicy, heat may be adjusted).</i>	P245
<b>Spaghettini al Chorizo Pomodoro</b> <i>Angel hair pasta in chorizo pomodoro sauce topped with shaved grana padano.</i>	P325
<b>Linguine with Truffled Cream Sauce</b> ✓ <i>Linguine with truffled cream sauce, portobello mushrooms with shaved grana padano.</i>	P325
<b>Chicken Pesto Cream</b> 😊 <i>Conchiglie with chicken chunks in pesto cream sauce topped with shaved grana padano.</i>	P415
<b>Linguine with Meatballs</b> 😊 <i>Linguine in pomodoro sauce topped with U.S. Angus meatballs, basil and shaved grana padano.</i>	P435
<b>Mac &amp; 4 Cheese</b> ✓ <i>Macaroni and melted fontina, emmenthal, mozzarella and grana padano cheeses with a hint of lemon.</i>	P495
<b>Cannelloni</b> ✓ <i>Cannelloni stuffed with truffled creamy mushroom-spinach and cheese medley served on a bed of pomodoro sauce.</i>	P495



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### ON A ROLL (flammekeuche & sourdough pizzas)

#### Flammekeuche

- Bacon** 😊 P270  
*Bacon, onion and crème fraîche with nutmeg.*
- Sausage** P290  
*English and Italian garlic sausages with onions, Swiss cheese, crème fraîche, and shredded basil.*
- Shrimps and Anchovies** P290  
*Shrimps, anchovies, onions, arugula, crème fraîche and garlic oil.*
- Mushroom and Swiss** ✓ P290  
*Fresh button mushrooms, Swiss cheese, onions, arugula and crème fraîche.*
- Speck** P345  
*Speck, onions, crème fraîche, arugula with lemon oil.*

#### Sourdough Pizzas

- Anchovies** P245  
*Tomato sauce, mozzarella, anchovies, capers and basil.*
- Salume Calabrese** P345  
*Tomato sauce, mozzarella, basil and salume calabrese.*
- Four Cheese** P345  
*Cream sauce, mozzarella, fontina, gorgonzola and goat cheese.*
- Goat Cheese** P345  
*Cream sauce, goat cheese, arugula, walnuts and honey.*
- Spinach & Gorgonzola** P345  
*Cream sauce, spinach and gorgonzola.*
- Margherita** P345  
*Tomato sauce, mozzarella di buffalo and basil.*

### TOUT 'SWEET' (desserts)

- Ice Cream per scoop** P75  
*French Vanilla, Dark Chocolate, Coffee Crumble, Strawberry, Quezo Real, Dark Caramel or Avocado.*
- Crème Brûlée** P120  
*The classic custard with caramelized sugar crust.*
- Chocolate Mousse** P195  
*Dark and milk chocolate mousse with chantilly cream.*
- Banana Nutella Crêpe a la Mode** P215  
*Freshly made crêpe with bananas and nutella topped with vanilla ice cream.*
- Mango and Condensed Milk Crêpe** P215  
*Freshly made crêpe with mangoes, condensed milk and vanilla ice cream.*
- Banana Blueberry Crêpe** P215  
*Freshly made crêpe with bananas, blueberry syrup and whipped cream.*
- Malou's Key Lime Pie** P235  
*Malou Fores' famous key lime pie, served with whipped cream.*
- Flourless Chocolate Cake** P245  
*Flourless chocolate cake, served fresh from the oven with a scoop of French vanilla ice cream.*
- Suzette Flambé** P295  
*Freshly made crêpe with caramelized sugar and butter, orange juice, topped with orange ice cream and flambéed with orange liqueur.*
- Apple Calvados Flambé** P295  
*Freshly made crêpe with stewed apples, topped with vanilla ice cream and flambéed with Calvados(Apple Liqueur).*

### PERFECT PAIRS (sides)

- Steamed Rice P65
- Potato Chips P75
- Onion Rings P85
- Fries P85
- Skillet Potatoes P85
- Mashed Potato P125
- Ratatouille P135

### ENERGY BOOSTERS

- Fresh Lemonade P120
- Fresh Banana Shake P140
- Fresh Orange Juice P155
- Fresh Mango Juice or Shake P155
- Fresh Watermelon Shake P155
- Power Shake P160
- Strawberry Smoothie P140
- Strawberry Banana Smoothie P160
- Mango Yogurt Smoothie P160
- Strawberry Banana Yogurt Smoothie P160

Arce Dairy Milkshakes P215  
*(please ask your server for available flavors)*

- Fruity Iced Tea (Raspberry, Tamarind, Lychee) P105
- Iced Milk Tea (Oolong, Black) P145
- Distilled Water P70
- Local Sodas P90
- Perrier P205

Twinnings Tea P105

- |            | Single | Double |
|------------|--------|--------|
|            | Hot    | Iced   |
| Espresso   | P100   | P160   |
| Americano  | P100   | P180   |
| Cappuccino | P110   | P190   |
| Café Latté | P120   | P205   |
| Café Mocha | P140   | P215   |