

FIREPLACE

STEAKHOUSE & GRILL

ENTREES

THE FIREPLACE'S SIGNATURE STEAK TARTARE

smoked garlic aioli and confit egg yolk
1,005

CONFIT BELLY PORK (p)

seared scallop, lemon curd, baby herbs
1,050

FOIE GRAS TERRINE

chocolate, coffee, orange
1,360

HOT SMOKED SALMON

squid ink mayonnaise, grilled calamari
750

TUNA TARTARE

soy, wasabi espuma, nori
905

OYSTERS

selection of rockefeller or mignonette, calamansi, sesame granita

6 pcs. 990
12 pcs. 1,980

SOUPS

FRENCH ONION SOUP

gruyere cheese
450

LOBSTER BISQUE

cognac cream, salt cod brandade beignet
425

CREAM OF ASPARAGUS

smoked salmon, poached egg, spinach
485

SALADS

THE FIREPLACE'S CAESAR SALAD (p)

crisp pancetta, parmesan tuille
650

JAMON BOCCONCINI SALAD

melon, fig jam
1,020

MAINS

SPRING CHICKEN

polenta fries in chimichurri sauce
850

THE FIREPLACE'S SIGNATURE BURGER

fois gras, onion jam, truffle mayonnaise, fried quail egg
850

GRILLED LOCAL MAHI - MAHI

spiced couscous, preserved lemon
1,080

LINGUINE

asparagus, mushroom, truffle, egg yolk and parmesan
615

SALMON FILLET

artichoke puree, fava beans, asparagus
800

PORCINI RISOTTO (v)

truffle cream
795

CONFIT DUCK

farro, pumpkin puree, beetroot
1,020

BEEF SHORT RIBS

truffle mash, green beans, asparagus
950

PAN SEARED COD

cassoulet, spinach crumble
965

FROM THE GRILL

All steaks come with cafe de Paris butter and cooked in our traditional beech oven using ipil-ipil wood to impart a special flavor.

	5 oz.	10 oz.
SNAKE RIVER FARMS HANGING TENDER 9*	1,110	2,220
STOCKYARD WAGYU RUMP 8*	1,420	2,840
STOCKYARD LONG FED STRIPLOIN	1,470	2,940
STOCKYARD WAGYU RIBEYE 6*	1,750	3,500
AUSTRALIAN TENDERLOIN 3*	2,210	3,955

T-BONE CERTIFIED ANGUS (450g)	3550
DRY AGED BONE IN RIB (340g)	3700
STOCKYARD TOMAHAWK LONG FED 3* (1.2kg)	5850

LAMB RACK ratatouille	2,105
KUROBUTA PORK CHOP (p) cos lettuce, parmesan	1,360

TO SURF

with the steaks

PRAWNS (2 pcs.)
400

FOIE GRAS (50g)
560

SCALLOPS (4 pcs.)
550

FRIED CALAMARI (120g)
280

SIDES

285

CORN WITH CHIPOTLE MAYONNAISE
HAND CUT PARMESAN FRIES
BEER BATTERED ONION RINGS
CREAMED SPINACH
POTATO GRATIN
HOUSE SALAD with balsamic dressing
CREAMED CORN
BAKED HASSELBACK POTATOES
with sour cream and chives



All our seafood is sourced from sustainable sources where possible. Our meat is halal and fully traceable. All the above is seasoned with local salt. Prices are in PHP, subject to 10% service charge and include government taxes.