

# FIREPLACE

STEAKHOUSE & GRILL

## APPETIZERS

**BEEF TARTARE** 998  
*aioli, pickles, chia seed croutes*

**FOIE GRAS** 1,360  
*red wine glaze, apple, brioche*

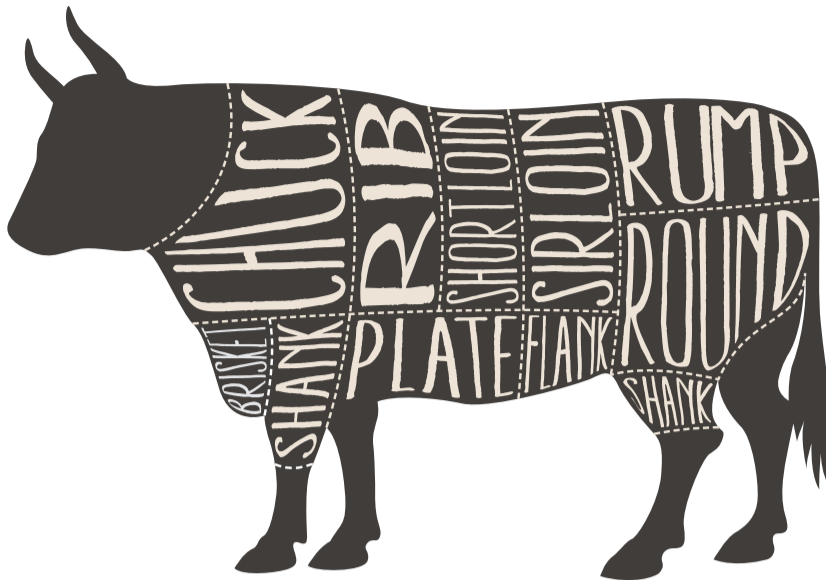
**FIREPLACE CAESAR SALAD** 650  
*slow cooked egg, parmesan crisp, pancetta*

**LINE-CAUGHT TUNA TARTARE** 905  
*avocado salsa*

**PRAWN COCKTAIL** 695  
*cos lettuce, cocktail sauce*

**FRIED CALAMARI** 450  
*pesto mayonnaise*

**CRAB AND SWEET CORN CAKES** 450  
*celeriac slaw, sauce remoulade*



## SOUPS

**SOUP OF THE DAY** 430  
*prepared at the whim of the chef*

**TRADITIONAL FRENCH ONION SOUP** 450  
*gruyere cheese*

**LOBSTER BISQUE** 475  
*cognac cream*

## TO SURF

**FOIE GRAS** 560  
*(50 G)*

**SCALLOP** 556  
*(4 pcs.)*

**GRILLED PRAWN** 400  
*(2 pcs.)*

**BABY LOBSTER** 650

## SEAFOOD ON ICE

Oysters selection of rockefeller, mignonette or calamansi granita

6 PCS. 12 PCS.

990 1,900

PER 100 G

Scallops	525
King Crab Leg	1,050
Mud Crab Claws	600
Crawfish	750

## FROM THE GRILL

### USDA

5 OZ. 10 OZ.

**DRY-AGED RIB ON THE BONE** 4,600

**SNAKE RIVER FARMS** 1,250 2,388  
*Wagyu 9" hanging tender*

**T-BONE USDA ANGUS 450G** 3,555

### JAPAN

**SAGA PREFECTURE** 3,465 6,500  
*a7 wagyu ribeye*

### AUSTRALIA

5 OZ. 10 OZ.

**STOCKYARD** 1,520 3,040  
*8" wagyu rump 400+ grain fed*

*6" ribeye* 2,100 3,800

*Grain fed Angus gold Sirloin 200+ day grain fed* 1,570 2,999

**JACKS CREEK** 2,300 4,300  
*Beef tenderloin marble score 3\**

**SALMON** 1,288  
*asparagus, béarnaise*

**LOBSTER** Market Price  
*plain grilled with lemon or thermidor*

## SIDES

350

**HAND CUT FRIES**

**HASSELBACK POTATO AND SOUR CREAM WITH CHIVES**

**HOUSE MIXED SALAD**

**CREAMED CORN**

**GRILLED ASPARAGUS WITH ALMOND BUTTER**

**CREAMED SPINACH**

**ROASTED VEGETABLES**

**POTATO GRATIN**

## SAUCES

*Béarnaise*  
*Red Wine Sauce*

*Peppercorn Sauce*  
*Dianne Sauce*

*Barbecue Sauce*

## SIGNATURE DISHES

**THE FIREPLACE'S SIGNATURE BURGER** 850  
*foie gras, onion jam, truffle mayonnaise, hand cut fries*

**KUROBUTA PORK CHOP** 1,360  
*cos lettuce, parmesan*

**BEEF SHORT RIB COOKED FOR 8 HOURS** 1,100  
*truffle mash, green beans*

**PORCINI RISOTTO** 850  
*truffle cream*

**LINGUINE PASTA** 650  
*vegetables, pesto*

## TO SHARE

**AUSTRALIAN LONG FED TOMAHAWK** 6,100  
*200+ days grain-fed 1.2kg*

**AUSTRALIAN LAMB RACK** 3,300  
*ratatouille*

**SPRING CHICKEN** 1,388  
*herbs*

**GRILLED WHOLE LAPU-LAPU** Market Price  
*caponata*

*Prices are in PHP, subject to 10% service charge and include government taxes.  
50% discount on From The Grill, Signature Dishes, and To Share.*

5th Floor, 6:00pm to 11:00pm (Mondays to Sundays)