

FIREPLACE

STEAKHOUSE & GRILL

APPETIZERS

BEEF TARTARE 998
confit yolk aioli, pickles, chia seed crouttes

TARTLET OF FOIE GRAS 1,500
sweetbreads, white asparagus, mushroom, truffle foam

FIREPLACE CAESAR SALAD 750
slow cooked egg, parmesan crisp, pancetta

TUNA POKE 800
soy-ginger sauce, avocado

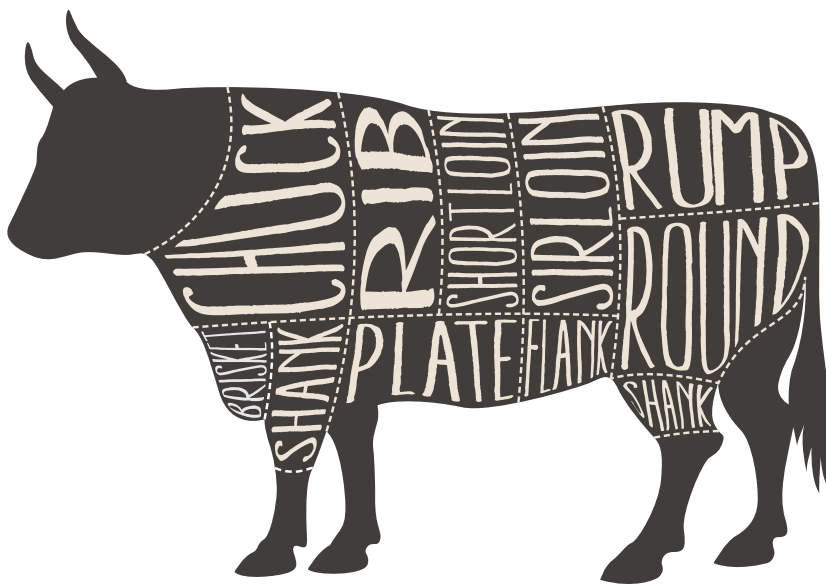
PRAWN COCKTAIL 695
cos lettuce, cocktail sauce

FRIED CALAMARI 525
pesto mayonnaise

CRAB AND SWEET CORN CAKES 650
celeriac slaw, sauce remoulade

MILLIONAIRE'S SALAD 1,800
foie gras, scallops, prawns, semi-dried tomato, mesclun, balsamic vinegar

OYSTERS
990 (6 pcs.) 1,900 (12 pcs.)
selection of rockefeller, mignonette, or calamansi granita



SOUPS

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

TRADITIONAL FRENCH ONION SOUP 450
cheese, spring onions

LOBSTER BISQUE 525
brandade, cognac cream

STEAK ENHANCEMENTS

FOIE GRAS 560
(50 G)

SCALLOP 595
(4 pcs.)

GRILLED PRAWN 400
(2 pcs.)

BONE MARROW 770
crispy breadcrumbs, garlic

SEAFOOD

SALMON 1,288
asparagus, béarnaise

ATLANTIC COD 1,400
succotash, herb oil

LOBSTER Market Price
plain grilled with lemon or thermidor

FROM THE GRILL

USDA

5 OZ. 10 OZ.

SNAKE RIVER FARMS
Wagyu outside skirt 1,280 2,388

T-BONE ANGUS 450G 3,555

JAPAN

SAGA PREFECTURE
a4 wagyu ribeye 3,465 6,500

AUSTRALIA

5 OZ. 10 OZ.

STOCKYARD
8 wagyu rump 400+ grain fed* 1,670 3,040
6 ribeye* 2,310 3,800
Grain fed Angus gold Sirloin 200+ day grain fed 1,730 2,999

JACKS CREEK
*Beef tenderloin marble score 3** 2,530 4,300

DRY AGED

RIB ON THE BONE 4,600
USDA, aged 28 days

JOHN STONE 1,375 2,188
Irish grassfed rump cap, aged 29 days

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 WITH MAPLE CREAM

POTATO GRATIN

SAUCES

Béarnaise
Red Wine Sauce

Peppercorn Sauce
Mushroom-Garlic Sauce

Barbecue Sauce

SIGNATURE DISHES

THE FIREPLACE'S SIGNATURE BURGER 890
foie gras, egg, onion jam, tomato, lettuce, hand cut fries

KUROBUTA PORK CHOP 1,360
cos lettuce, parmesan, apple sauce

BEEF SHORT RIB COOKED FOR 8 HOURS 1,100
truffle mash, green bean salsa

BRAISED VEAL SHIN 1,350
fried polenta, gremolata

PORCINI RISOTTO 1,000
white asparagus, soft poached egg, truffle cream, shaved parmesan

TO SHARE

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

AUSTRALIAN LAMB RACK 3,300
ratatouille

BRAISED LAMB SHOULDER 2,750
puy lentils, black pepper colcannon, shallot

SPRING CHICKEN 1,388
roasted marble potatoes, herbs

Prices are in PHP, subject to 10% service charge and include government taxes.