

# FIREPLACE

STEAKHOUSE & GRILL

## APPETIZERS

### OYSTERS

990 (6 pcs.) | 1,900 (12 pcs.)

rockefeller, mignonette, or calamansi granita



### ABA PARDES HEIRLOOM

#### TOMATO SALAD 750

balsamic vinaigrette, basil oil, buffalo mozzarella

### FIREPLACE CAESAR SALAD 750

slow cooked egg, parmesan crisp, pancetta



### SCALLOP CARPACCIO 1,200

smoked salmon, lemon dill vinaigrette, dijon aioli

### POPCORN SHRIMP 750

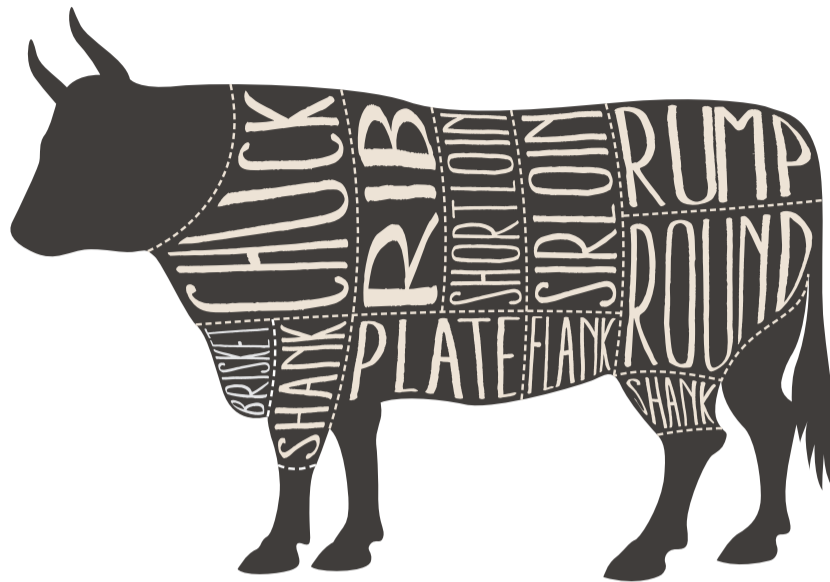
citrus aioli

### CHARCUTERIE 800

assorted cold cuts, artichoke confit, cornichons

### MILLIONAIRE'S SALAD 1,980

foie gras, scallops, prawns, semi-dried tomato, mesclun, balsamic vinegar



## SOUPS

**SOUP OF THE DAY 470**  
prepared at the whim of the chef

**TRADITIONAL FRENCH ONION SOUP 495**  
cheese, spring onions

**LOBSTER BISQUE 575**  
brandade, cognac cream

## STEAK ENHANCEMENTS

**FOIE GRAS (50G) 560**



**SCALLOP (4 PCS) 680**

**GRILLED PRAWN ( 2 PCS) 440**

**PROVOLONE FONDUE 770**

**DIJON CRUST 150**

## FROM THE GRILL

### JAPAN

#### SAGA PREFECTURE

4 wagyu ribeye

5 OZ.

3,815

10 OZ.

6,860

4 wagyu sirloin

3,815

6,860

### DRY AGED

#### RIB ON THE BONE

USDA, aged 28 days

5,060

### USDA

#### T-BONE ANGUS 450G

3,910

Selection of sauces:

Béarnaise, Red Wine, Peppercorn, Mushroom-Garlic, Barbecue, Tamari Soy Wasabi

STEAK CONVERSION | 5oz = 140g 10oz = 280g

### AUSTRALIA

#### STOCKYARD

8\* wagyu rump 400-day grain-fed

5 OZ.

1,840

10 OZ.

3,310

6\* wagyu ribeye 400-day grain-fed

2,540

4,065

Grain fed Angus gold Sirloin 200-day grain-fed

1,900

3,045

#### JACK'S CREEK

3\* wagyu tenderloin

2,785

4,450

Choice of: GRILLED OR TARTARE (Confit yolk, pickles, chia seed croutons)

#### LONG FED TOMAHAWK

200-day grain fed 1.2kg

6,710

#### ANGUS OP RIB CAB 800G

4,595

#### LAMB RACK

Ratatouille

3,630

## SEAFOOD



### SALMON

1,420

asparagus, béarnaise



### BARRAMUNDI

1,100

heirloom tomato, basil, olive oil

### LOBSTER

(Market price)

plain grilled with lemon or thermidor

## SIGNATURE DISHES

### THE FIREPLACE'S SIGNATURE BURGER 890

egg, onion jam, tomato, lettuce, hand cut fries

### KUROBUTA PORK CHOP 1,495

cos lettuce, parmesan, apple sauce

### BEEF SHORT RIB COOKED FOR 8 HOURS 1,210

truffle mash, green bean salsa

### SQUASH RISOTTO 850

toasted pistachio, almond, feta cheese, white truffle essence

### CHATEAU BRIAND 6,030

30 oz. CAB tenderloin, vegetable medley

### SPRING CHICKEN 1,530

ratte potatoes, herbs

## SIDES

350

HAND-CUT FRIES  
MASHED POTATO  
HOUSE MIXED SALAD  
CREAMED CORN

450

TRUFFLE MASH  
TRUFFLE FRIES  
RATTE POTATOES  
GRILLED ASPARAGUS WITH  
ALMOND BUTTER  
SAUTEÉD BROCCOLI  
CREAMED SPINACH  
POTATO GRATIN



## SUSTAINABLE

Responsibly sourced from sustainably farmed and harvested seafood and produce

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