

**Debut Menu Package  
Buffet Menu**

**FENNEL**

**SET 1**

*Starters & Salad*

Korean Potato Salad with Grilled Ham &  
Sesame  
Sun Dried Tomato & Arugula with Balsamic-  
Caper Dressing

*Soup*

Potato & Leek Soup with Croutons  
Freshly Baked Bread Rolls

*Main Course*

Mahi Mahi Fish Salmoriglio with French  
Beans & Shallots  
Pan Roasted Chicken Supremes with Pan  
Juices & Broccoli Leaves  
Slow Cooked Beef Bourguignon with  
Mushroom & Marble Potatoes  
Pasta Pomodoro with Pesto & Parmesan  
Steamed Rice

*Carving*

Roasted Mustard & Herb Crusted Pork Loin  
with Peppercorn Sauce

*Dessert*

Crema de Fruta Squares with Vanilla  
Banana Chocolate Chip Cake

**SET 2**

*Starters & Salad*

Waldorf Salad with Walnuts & Baby Celery  
Tagaytay Romaine with Grilled Chicken &  
Lemon Vinaigrette

*Soup*

Roasted Vegetable Veloute with Fresh Herbs  
& Spring Onions  
Freshly Baked Bread Rolls

*Main Course*

Crispy Fish Katsu with Japanese Mayo, Sweet-  
Soy Glaze, & Bonito  
Broiled Lemon Grass Chicken with Asian  
Dressing & Garlic Beans  
Beef Kare Kare with Local Farm Vegetables  
Stir Fried Shrimp & Chicken Egg Noodles  
with Crispy Shallots  
Steamed Rice

*Carving*

Roasted Whole Mahi Mahi with Lemon &  
Fresh Herbs & Dill Butter

*Dessert*

Banana Chocolate Chip Cake  
Egg Flan with Macapuno & Pinipig

## Debut Menu Package Buffet Menu

### PARSLEY

#### SET 1

##### *Starters & Salad*

Crunchy Asian Slaw with Chicken & Hoisin Dressing  
Classic Chopped Salad with Ham & Avocado  
Assorted Greens & Vegetables  
Vinaigrette & Dressings, Condiments

##### *Soup*

Cream of Young Pumpkin with Bacon & Sage  
Freshly Baked Bread Rolls

##### *Main Course*

Sweet & Sour Mahi Mahi with Bell Peppers & Onion  
Crispy Hainanese Chicken with Ginger-Soy Sesame Glaze & Bok Choi  
Shepherd's Pie with Braised Mushrooms & Mashed Potato Crust  
Korean Jap Chae with Stir Fried Vegetables  
Steamed Rice

##### *Carving*

Bayleaf Baguet with Sauces & Condiments

##### *Warm Dessert*

Banana & Cinnamon Bread Pudding with Crème Anglaise

##### *Dessert*

Chocolate-Caramel Cake Squares  
Cheesecake with Berry Compote  
Tropical Fresh Fruits

#### SET 2

##### *Starters & Salad*

Cold Sesame Chicken with Japanese Cucumber & Nori  
Kimchi Potato Salad with Grilled Ham & Shallots  
Assorted Greens & Vegetables  
Vinaigrette & Dressings, Condiments

##### *Soup*

Corn, Potato, & Bacon Chowder with Spring Onions & Cheese  
Freshly Baked Bread Rolls

##### *Main Course*

English Style Fish & Chips with Ranch Dressing  
Garlic & Pepper Roasted Chicken with Lemon Mustard Sauce  
Braised Asian Beef Chuck with Fried Leeks & Toasted Sesame  
Creamy Pasta Alfredo with Ham & Mushrooms  
Steamed Jasmine Rice

##### *Carving*

Asian Rubbed Whole Baked Mahi Mahi with Lime Curry Sauce

##### *Warm Dessert*

Ensaymada Bread Pudding with Crème Anglaise

##### *Dessert*

Bailey's Chocolate Cake Squares  
Vanilla Cream Puff & Chocolate Eclairs  
Tropical Fresh Fruits

## Debut Menu Package Buffet Menu

### ROSEMARY

#### SET 1

##### *Starters & Salad*

Cold Chicken & Cucumber Salad with Ginger  
Dressing  
Marinated French Beans with Salted Egg  
Vinaigrette  
Japanese Potato Salad with Bonito  
Assorted Greens & Vegetables  
Vinaigrette & Dressings, Condiments  
Butcher's Platter with Cheese

##### *Soup*

Seafood Veloute with Spring Onions  
Freshly Baked Bread Rolls

##### *Main Course*

Roasted Herbed Chicken with Mushroom Sauce  
& Fresh Vegetables  
Sautéed Mahi Mahi with Pesto Cream Sauce &  
Roasted Tomatoes  
"Korean Style" Beef Stew with Sesame & Leeks  
Beef Lasagna with Spinach & Parmesan  
Steamed Jasmine Rice

##### *Carving*

Crispy Pork Maison with Sauces & Condiments

##### *Warm Dessert*

Warm Chocolate Cake with Crème Anglaise &  
Berry Compote

##### *Dessert*

Caramel Cheesecake with Orange Sauce  
Assorted Choux Pastry  
Spanish Canonigo with Mango  
Tropical Fresh Fruits

#### SET 2

##### *Starters & Salad*

Asian Slaw with Tuna  
Italian Potato Salad  
Chopped Salad with Bacon  
Assorted Greens & Vegetables  
Vinaigrette & Dressings, Condiments  
Butcher's Platter with Cheese

##### *Soup*

Cream of Spinach with Toasted Almonds  
Freshly Baked Bread Rolls

##### *Main Course*

Pan Roasted Dorade with Lemon-Butter & Fresh  
Herbs & Farm Vegetables  
Lemon Grass Broiled Chicken with Asian  
Dressing & Green Beans  
"Lechon" Belly Paksiw with Fried Eggplant  
Seafood Jap Chae with Sesame Stir Fried  
Vegetables  
Steamed Jasmine Rice

##### *Carving*

Slow Roasted US Beef Shortplate with Red Wine  
Peppercorn Sauce

##### *Warm Dessert*

Mango Crepe Sabayon

##### *Dessert*

Bayleaf Chocolate & Caramel Cake  
Cinnamon Bread Pudding Squares with Custard  
Canonigo with Mango  
Tropical Fresh Fruits