

Two-course
appetizer or soup, main course
1,250

Three-course
appetizer or soup, main course, dessert
1,350

Four-course
appetizer, soup, main course, dessert
1,550

APPETIZER

SEARED SESAME AHI TUNA

Orange segments, cilantro, lime, ponzu sauce

GARDEN SALAD

Mixed greens, tomato, cucumber, carrot, olives,
Dijon red wine vinaigrette

BEETROOT CARPACCIO

Arugula, goat cheese, caramelized walnuts, lemon dressing

SOUP

CREAM OF MUSHROOM

Garlic bread, crème fraiche, truffle oil

CREAM OF GREEN PEA SOUP

Cilantro & mint cream, charcoal bread costini

SOUP OF THE DAY

Daily chef's soup creation

MAIN COURSE

PAN-FRIED FISH BARRAMUNDI

Seasonal vegetables, lemon caper butter sauce

CABERNET-BRAISED, USDA RIB FINGERS

Mushrooms, shallots, red wine sauce

CHICKEN FLORENTINE

Spinach, parmesan, mornay sauce

CHIPOTLE BBQ PORK RIBS

Buttered carrot peas, corn, chipotle BBQ glaze

SIDE

choose one

Mashed potato

Hand-cut potato

French fries

Rice

DESSERT

BLU SIGNATURE TIRAMISU

Mascarpone, lady finger dipped in coffee, amaretto,
almonds, drunken grapes

ORANGE AND CINNAMON CRÈME BRULÉE

Grand marnier-infused orange compote

SEASONAL FRUIT PLATTER

With citrus and organic honey glaze

Prices are in PHP and already include tax and service charge