

# 2024 DEBUT MENU PACKAGE

## SET MENU/PLATED

### THYME

#### SET 1

Freshly Baked Bread Rolls & Butter

\*

Japanese Kani, Highland Greens, & Vegetable Salad

Roasted Sesame Dressing, Fried Shallots, Furikake

\*

Roasted Pumpkin Soup with Toasted Almonds & Parmesan

\*

Crispy Lemon Glazed Chicken

Lemon Grass Mashed Potatoes, Fresh Vegetables

\*

Chocolate & Caramel Cake

\*

Coffee or Tea

### THYME

#### SET 2

Freshly Baked Bread Rolls & Butter

\*

Fresh Tagaytay Greens

Cherry Tomatoes, Red Onions, Japanese Cucumber, & Creamy Lemon Dressing

\*

Creamy Potato & Bacon Chowder with Grilled Corn Salsa

\*

Roasted Mahi Mahi & Lemon Cream

Herb Rice Pilaf, Assorted Vegetables, Fresh Leeks

\*

Spanish Canonigo with Yema & Mango

\*

Coffee or Tea

# 2024 DEBUT MENU PACKAGE

## SET MENU/PLATED

### SAGE

#### PLATED MENU 1

##### SET 1

Freshly Baked Bread Rolls & Butter

\*

Classic Caesar Romaine Salad

Crispy Bacon Lardons, Parmesan Cheese

\*

Mushroom & Pumpkin Soup with Toasted Almonds

\*

Roasted Herb Crusted Pork Loin

Creamy Potato & Truffle Puree, Market Fresh Vegetables, Garlic-Peppercorn Sauce

\*

A Duo of Chocolate - Caramel Cake & Mango Canonigo

### SAGE

#### SET 2

Freshly Baked Bread Rolls & Butter

\*

Sun Dried Tomato & Candied Walnuts

Tagaytay Greens, Balsamic Vinaigrette, Parmesan Cheese

\*

Minestrone with Pesto & Parmesan

\*

Chorizo Crusted Broiled Blue Marlin

Paella Rice Pilaf, Saffron-Lemon Sauce, Haricot Verts

\*

Orange Cheesecake & Banana Chocolate Chip Cake with Caramel

## 2024 DEBUT MENU PACKAGE SET MENU/PLATED

### TARRAGON

#### SET MENU 1

Tagaytay Romaine Caesar Salad  
crispy bacon, parmesan

\*

Roasted Pumpkin & Mushroom Soup with Sage & Croutons  
Freshly Baked Bread Rolls & Butter

\*

US Beef Shortplate

Duchess potatoes, Haricot Verts, Roasted Carrots, Marsala Au jus

\*

Mango Crème Brulee

Cointreau, ripe mango

\*

Coffee or Tea

### TARRAGON

#### SET MENU 2

Grape & Sun Dried Tomato Salad  
Tagaytay greens, candied walnuts

\*

Cream of Broccoli with Spring Onion & Bacon Crisp  
Freshly Baked Bread Rolls & Butter

\*

Broiled Sole Fish Fillet with Shrimp Butter

Parsley Potato Mash, French beans, Lemon Cream

\*

Ensaymada Pudding with Fresh Mangoes

\*

Coffee or Tea

# 2024 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 with Lemon-Spinach Cream & Roasted Carrots

Crispy Panko Chicken Supremes with Asian Glaze

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

Fresh Fruits

# 2024 DEBUT MENU PACKAGE

## BUFFET MENU

### FENNEL

#### 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 Shnitzel with Lemon Cream & Fresh Herbs

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 Pork Loin with Peppercorn & Mushroom Au jus

#### DESSERT

Chocolate & Caramel Cake

Egg Flan with Macapuno & Pinipig

Fresh Fruits

# 2024 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

Spanish Mahi Mahi Escabeche with Bell Peppers & Onion

Crispy Hainanese Chicken with Ginger-Soy Sesame Glaze & Bok Choi

Beef & Mushrooms Stew with Mashed Potato & Garlic Crust

Baked Penne Bolognese with Mornay & Pesto

Steamed Rice

#### CARVING

Bayleaf Bagnet with Sauces & Condiments

#### WARM DESSERT

Banana & Cinnamon Bread Pudding with Crème Anglaise

#### DESSERT

Chocolate-Caramel Cake Squares

Cheesecake with Berry Compote

Brazo de Mercedez

Tropical Fresh Fruits

# 2024 DEBUT MENU PACKAGE

## BUFFET MENU

### PARSLEY

#### 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

Asian Style Fish & Chips with Sesame-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

Spanish Canonigo

Tropical Fresh Fruits

Freshly Brewed Coffee or Tea

# 2024 DEBUT MENU PACKAGE

## BUFFET MENU

### ROSEMARY

#### SET 1

#### STARTERS & SALAD

Cold Chicken & Cucumber Salad with Ginger Dressing

Eggplant Caponata with Balsamic & Anchovies

Japanese Kani-Potato Salad with Furikake

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

Sauteed 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

Freshly Brewed Coffee or Tea



# 2024 DEBUT MENU PACKAGE

## BUFFET MENU

### ROSEMARY

#### SET 2

#### STARTERS & SALAD

Asian Slaw with Tuna

Waldorf Salad with Walnuts

Chopped Cobb 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 Japanese Glaze & 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

Freshly Brewed Coffee or Tea