

LUNCH A LA CARTE MENU

FIRST COURSE

HOMEMADE DUCK SAUSAGE .. Pistachio Nuts. Pommery Potatoes. Organic Greens 240.

YELLOWFIN TUNA CARPACCIO .. Ginger-Wasabi Mayonnaise Paint. Mesclun Micro Greens 290.

YOUNG ARUGULA SALAD .. Watermelon & Cherry Tomato Confit. Parmesan Crisp 220.

MALAGOS FARM GOAT CHEESE CROQUETAS .. Sweet & Sour roasted Beets. Salad Garnish 260.

HOME CURED SALMON PASTRAMI .. Soft poached Organic Egg. Mesclun Greens. Sauce verte 300.

SEARED FOIE GRAS .. Grilled Romaine. Rhum Raisins. Warm Corn Maple Salsa 690.

DUCK FOIE GRAS TERRINE .. Onion Marmalade. Herb Mesclun Bouquet. Sour dough Toast 780.

1/2 DOZEN CAPIZ OYSTERS .. baked Caviar Angel Hair 390.
.. fresh with Ginger Shallot Granita 340.
.. fresh with spicy Cocktail Sauce 340.
.. baked in Black Truffle Parmantier 490.

SECOND COURSE

WHITE ASPARAGUS TRIO .. Baked with Prosciutto. Salmon. Portobello 790.

CRISPY LOBSTER WONTONS .. Classic Cognac Lobster Bisque 490.

THREE MUSHROOM SOUP .. Truffle Foam 290.

BLACK TRUFFLE POACHED EGG .. POTATO. MELTED LEEKS. VELUTÉ 390.

DUCK CONFIT RAVIOLI .. Portobello. Duck Juice. Foie Gras Foam 470.

MAIN COURSE

GRILLED TUNA STEAK .. Tapenade Spread. Arugula Mash. Herbal Tomato Fondue 460.

MEUNIERE OF LEMON SOLE .. Roasted Barley "Risotto". Sprouts. Caper Mousse. Champagne Froth 490.

CRISPY SKINNED SALMON .. Handmade Tagliatelle. Fava Beans. Leek Fondue. Roe 580.

BAKED TIGER PRAWNS .. Artichoke Butter. Creamy Lemon Rice. Tarragon Foam 590.

CHILEAN SEA BASS .. Corn Puree. Cherry Tomato Compote. Roasted Clam & Onion Broth 850.

ANGUS BEEF SHORT RIBS .. Creamy Cannelini Beans. Kamote Curls. Burgundy Sauce 560.

TWICE COOKED PORK BELLY .. Garlic Potato Puree. Haricot Bundles. Madeira Jus 390.

RACK OF LAMB .. Herb Crust. Vadouvan Vegetable Ragu. Natural Jus 1400.

48 HOUR LAMB SHANK .. Moroccan Spices. Garlic. Okra. roasted Vegetable CousCous 610.

FRENCH DUCK BREAST .. Truffle Macaroni. Red Cabbage. Capers. Duck Juice 860.

MELBOURNE PRIME BEEF TENDERLOIN .. Foie Gras Fried Rice. Brussel Sprouts. Black Truffle Syrup 1500.

DRY AGED US ANGUS RIB EYE .. on the Bone 21oz good for 2 persons 2950.
Mushroom Ragu. Spinach Gratin. Country Fries

DESSERTS

EUROPEAN CHEESE .. assorted Condiments. Bread 590.

STRAWBERRY SOUP .. Lemon Curd. Crêpes. Mint. Champagne Sherbet 330.

STRAWBERRY DOLCE .. Lime Syrup. Egnog Ice Cream 220.

WARM APPLE GALETTE .. Calvados. Chantilly. Cinnamon Ice Cream good for 2-3 persons 590.

YOGURT PANNA COTTA.. Bordeaux Wine Syrup. Spice poached Pear. Sherbet 290.

HOME MADE FRUIT SHERBETS .. Passion. Kiwi. Guava. Guyabano 220.

VALRHONA CHOCOLATE SOUFFLÉ CAKE .. Grand Marnier. Ice Cream Melt. Mixed Berries 300.

BANANA & WHITE CHOCOLATE BRULEE .. Orange Juices. Caramel 270.

Wines by the glass are available perfectly paired with each dish

2 glasses - Add P 590.

3 glasses - Add P 750.

4 glasses - Add P 990.

PASTA

Pomodoro Gourmet Choice with Hearty Tomato Sugo and Herbs P290.

Baked Lamb & Saffron Ziti P490.

CAV Signature Smoked Bacon Macaroni & Cheese P390.

Prices are inclusive of VAT, subject to 10% service charge

Our retail wines priced below P 1500 are subject to a P 300 corkage fee if consumed on the premises

DINNER A LA CARTE MENU

FIRST COURSE

HOMEMADE DUCK SAUSAGE .. Pistachio Nuts. Pommery Potatoes. Organic Greens 240.
YELLOWFIN TUNA CARPACCIO .. Ginger-Wasabi Mayonnaise Paint. Mesclun Micro Greens 290.
YOUNG ARUGULA SALAD .. Watermelon & Cherry Tomato Confit. Parmesan Crisp 220.
MALAGOS FARM GOAT CHEESE CROQUETAS .. Sweet & Sour roasted Beets. Salad Garnish 260.
HOME CURED SALMON PASTRAMI .. Soft poached Organic Egg. Mesclun Greens. Sauce verte 300.
SEARED FOIE GRAS .. Grilled Romaine. Rhum Raisins. Warm Corn Maple Salsa 690.
DUCK FOIE GRAS TERRINE .. Onion Marmalade. Herb Mesclun Bouquet. Sour dough Toast 780.

1/2 DOZEN CAPIZ OYSTERS .. baked on Caviar Angel Hair 390.
.. fresh with Ginger Shallot Granita 340.
.. fresh with spicy Cocktail Sauce 340.
.. baked in Black Truffle Parmantier 490.

SECOND COURSE

WHITE ASPARAGUS TRIO .. Baked with Prosciutto. Salmon. Portobello 790.
CRISPY LOBSTER WONTONS .. Classic Cognac Lobster Bisque 490.
THREE MUSHROOM SOUP .. Truffle Foam 290.
BLACK TRUFFLE POACHED EGG .. Potato. melted Leeks. Veluté 390.
DUCK CONFIT RAVIOLI .. Portobello. Duck Juice. Foie Gras Foam 470.

MAIN COURSE

GRILLED TUNA STEAK .. Tapenade Spread. Arugula Mash. Herbal Tomato Fondue 460.
MEUNIERE OF LEMON SOLE .. Roasted Barley "Risotto". Sprouts. Caper Mousse. Champagne Froth 490.
CRISPY SKINNED SALMON .. Handmade Tagliatelle. Fava Beans. Leek Fondue. Roe 580.
BAKED TIGER PRAWNS .. Artichoke Butter. Creamy Lemon Rice. Tarragon Foam 590.
CHILEAN SEA BASS .. Corn Puree. Cherry Tomato Compote. Roasted Clam & Onion Broth 850.

ANGUS BEEF SHORT RIBS .. Creamy Cannelini Beans. Kamote Curls. Burgundy Sauce 560.
TWICE COOKED PORK BELLY .. Garlic Potato Puree. Haricot Bundles. Madeira Jus 390.
RACK OF LAMB .. Herb Crust. Vadouvan Vegetable Ragu. Natural Jus 1400.
48 HOUR LAMB SHANK .. Moroccan Spices. Garlic. Okra. roasted Vegetable CousCous 610.
FRENCH DUCK BREAST .. Truffle Macaroni. Red Cabbage. Capers. Duck Juice 860.
MELBOURNE PRIME BEEF TENDERLOIN .. Foie Gras Fried Rice. Brussel Sprouts. Black Truffle Syrup 1500.

DRY AGED US ANGUS RIB EYE .. on the Bone 21oz. good for 2 persons 2950.
Mushroom Ragu. Spinach Gratin. Country Fries

DESSERTS

EUROPEAN CHEESE .. assorted Condiments. Bread 590.

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BANANA & WHITE CHOCOLATE BRULEE .. Orange Juices. Caramel 270.

Wines by the glass are available perfectly paired with each dish

2 glasses - Add P 590.

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Wine Snacks

Tapas Sampler

Assorted Hors d'ouvres to pair with either red or white Wine (good for 2 persons) 590.

Antipasti Platter

Premium Prosciutto, Salami, Sausages and Cheese (good for 2 persons) 640.

Flamande Tart

Caramelized Onion and fresh Thyme baked with Creme fraiche 310.

Portobello Tart

French Flat Bread with Grilled Portobello, Arugula and Artisan Goat Cheese 590.

Smoked Salmon Tart

French Flat Bread with Smoked Salmon, Onion Soubise and Cream Cheese 490.

Beef Salpicao

Olive Oil seared Angus Beef Tenderloin Tips with roasted Garlic 370.

Gambas al Ajillo

Succulent Shrimps with roasted Garlic and Spanish Paprika Oil 390.

Jamon Iberico

The real one, hand carried from Spain carved to order (50grams) 850.

Portobello Crostini

Mushroom Ragu with roasted Eggplants on Garlic toasted Baguette 390.

Quail Egg Benedict

Poached on toasted Rye with Onion Marmelade and grilled Pancetta 280.

BBQ Pork Buns

Steamed Asian Buns with tender glazed Pork Belly and Arugula 290.

Jamon Croquetas

Diced Iberico Ham with Manchego & Potato and Paprika Crust 390.

6" Fried Rolls

Crispy Shrimp & Summer Corn Spring Rolls with Tomato Sugo 260.

Crabby Patties

Delicate Lump Crab Meat Nuggets with Calamansi Mayo 310.

½ dozen Capiz Oysters

- shucked with Shallot Granita 340

- shucked with Spicy Cocktail Sauce 340

- baked on Caviar Angel Hair 390

- baked in Black Truffle Parmantier 490

Artisan Cheese

Your choice of 3 cheeses per serving (40 grams each) 660

Parmesan/Tete de Moine/Manchego/Cheddar/Goat Cheese/Emmenthal/Brie

Davao Goat Blue Cheese/Davao Pepato/ Gruyere/Roquefort/Stilton/Taleggio

Served with condiments and bread

Wine Flights

To enjoy 3 tasting portions of our finest wines of the month

White Wine Flight 530

Red Wine Flight 590

CAV Favorite Flight Our special recommendation for the month 720

Prices are inclusive of VAT, subject to 10% service charge and local municipality tax