

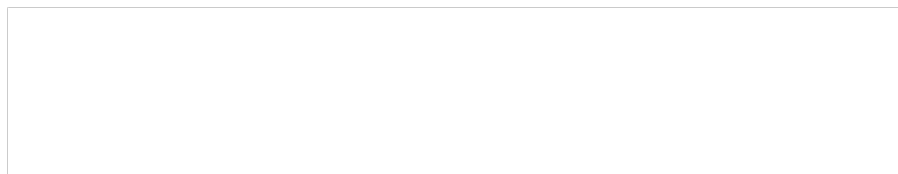
MENU

A decorative flourish consisting of two horizontal lines with a stylized leaf or drop shape in the center, positioned below the word 'MENU'.

WELCOME TO

**COWRIE
GRILL**

We warmly invite you
to try our exclusive menu.
Enjoy a spectacular
gastronomic meal
and taste accompanying wines,
completed with a visual drama
in every tableside preparation
in an American-Colonial-inspired
setting.



SET MENU

SOUP

FRENCH ONION SOUP
croutons, Swiss cheese gratin

OR

FRESH MUSHROOM CAPPUCINO
wild mushroom, truffle foam, herbed crouton

SALAD

MAITRE D'CAESAR'S SALAD, DECONSTRUCTED
Romaine lettuce, classic Caesar salad dressing
prepared table side

MAIN COURSE

SURF AND TURF A (PhP 2,590 NET)
slipper lobster tail, Angus beef rib
mixed mushroom risotto, baked garlic, garden vegetables

OR

SURF AND TURF B (PhP 2,590 NET)
Chilean sea bass and Angus beef rib
mixed mushroom risotto, baked garlic, garden vegetables

DESSERT

BAKED ALASKA
sponge cake, ice cream, browed meringue
flambé with brandy

Coffee or tea
Chocolate crinkles

*Above prices are inclusive of applicable taxes and 10% service charge
If you are concerned about food allergies, please alert your Cowrie Grill food server prior to ordering*



STARTERS

SEARED DUCK FOIE GRAS grilled apple, berry, walnut chutney	1,280
ESCARGOT AU BEURRE PERSILLÉ, 6 PIECES	890
PAN-SEARED SCALLOP ON MUSHROOM RISOTTO	550
BAKED OYSTER ROCKEFELLER, AKLAN, 6 PIECES	460

SOUPS AND SALADS

LOBSTER BISQUE lobster tail medallion, flambé with brandy	360
FRESH TOMATO SOUP cheese soufflé	360
FRESH MUSHROOM CAPPUCINO truffle foam, crispy bread	320
FRENCH ONION SOUP Gruyere cheese on grilled baguette	320
SOUP OF THE DAY	290
INSALATA DI FUNGHI E RUCOLA mushrooms, arugula salad	320
CAESAR'S SALAD, PREPARED TABLESIDE	
GREENS	380
PRAWNS	490

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PASTA

FETTUCCINE AI FUNGHI E TARTUFO fettuccine, mushroom, truffle	880
FUSILLI AI QUATTRO FORMAGGI fusilli, four-cheese sauce	390
PENNE CON SALMONE AFFUMICATO E PANNA penne, smoked salmon, cream pink sauce	390
SPICY SPAGHETTI PUTTANESCA spaghetti, sun-dried tomato, capers, green olives chili pepper, anchovies, provolone cheese	390
COWRIE GRILL FETTUCCINE fettuccine, sun-dried tomato, smoked bacon, parmesan cheese	390





SIGNATURE DISHES

CHATEAUBRIAND, U.S. ANGUS, 390 G (best shared by two with sidings, starches, sauces	3,100
U.S. ANGUS BEEF Tournedos Rossini, 160 G angus beef tenderloin, foie gras, truffled red wine sauce	2,600
U.S. ANGUS BEEF RIB, NEW YORK CUT, 390 G	1,900
U.S. ANGUS BEEF RIB, ENGLISH CUT, 280 G with baked potato, vegetables, sauces	1,600
U.S. ANGUS BEEF TENDERLOIN BURGER fried onions, blue cheese, lettuce, potato wedges	1,500
U.S. ANGUS BEEF RIB STEAK SANDWICH onions, lettuce, smoke tomato sauce, French fries	990
SPICY U.S. ANGUS BEEF BURGER, 180 G crispy onions, blue cheese, lettuce, French fries	610
HERB-MARINATED CHICKEN BREAST with roasted garlic sauce	500

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STEAKS AND CHOPS

	BEEF STRIPLOIN, WAGYU, GRADE 8, 280 G	6,800
	BEEF BONE-IN TOMAHAWK RIBEYE, US ANGUS, 590 G	4,800
	BEEF TENDERLOIN, U.S., "CERTIFIED ANGUS", 226 G	4,000
	BEEF TENDERLOIN, U.S., "CERTIFIED ANGUS", 170 G	3,500
	BEEF RIB EYE, U.S. ANGUS, 340 G	2,600
	BEEF T-BONE, U. S. PRIME, 340 G	2,200

All steak dishes are served with three kinds of sauces, baked garlic cherry tomato and watercress

SEAFOOD SELECTION

GRILLED MIXED SEAFOOD	2,100
prawns, lobster tail, scallops, sea bass, mussels served with pesto linguini, smoked tomato salsa	
GRILLED CHILEAN SEA BASS, 160 G	2,000
orange beurré blanc, fruity heart of palm salad, laksa rice	
GRILLED KING PRAWNS, 3 PIECES	1,500
Creole barbecue sauce, cashew rice, asparagus	
GRILLED NORWEGIAN SALMON STEAK, 180 G	1,100
served with baked potato, garden vegetables, Béarnaise sauce	
LOBSTER THERMIDOR	MARKET PRICE
grilled asparagus, cashew rice	

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SURF AND TURF

ANGUS BEEF TENDERLOIN & PRAWN garden vegetables, mushroom risotto	2,400
ANGUS BEEF TENDERLOIN & SLIPPER LOBSTER TAIL garden vegetables, mushroom risotto	2,400

SIDES

FRENCH BEANS AND CHERRY TOMATO served with shallots, thyme	225
GRILLED GREEN ASPARAGUS	225
FRESH MIXED MUSHROOMS served with herbs, garlic	225
GRATIN POTATO	290
HOMEMADE FRENCH FRIES, WITH TRUFFLE OIL	255
POMMES PUREE BUTTER, WHIPPED	225
BAKED POTATO WITH TOPPINGS	225
MIXED MUSHROOM RISOTTO	225
SAVORY BASMATI RICE WITH TOASTED CASHEW	155

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CHEESE & SWEET INDULGENCE

CHEESE PLATTER	590
Brie, goat, Gruyere, Roquefort, Oveja *Woodbridge Rose, white zinfandel	
BAKED ALASKA	420
strawberry and vanilla ice cream, sponge cake browned meringue, flambé with brandy	
CREPES SUZETTE	330
French crepes, flambé with orange butter sauce served with vanilla ice cream	
MANGO JUBILEE	330
caramelized mango, flambé with Grand Marnier served with vanilla ice cream	
TIRAMISÚ	310
coffee, mascarpone cheese, whipped cream	
CHUAO CHOCOLATE GATEAU	310
four-layered rich chocolate cake, crème anglaise	
NEW YORK CHEESE CAKE	310
blueberry, mango, strawberry	

*Above dessert items may be paired with our recommended wines or Cognacs.

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KID'S MENU

MAIN COURSE

CRISPY CHICKEN FINGERS ranch dressing, French fries, fresh vegetables	400
GRILLED MINI BURGER mushroom sauce, sweet corn, carrots	380
GRILLED MINUTE STEAK creamy mushroom sauce, baby carrots, French beans	990

DESSERT

SCOOP OF ICE CREAM (VANILLA OR STRAWBERRY) served with caramel, chocolate or strawberry sauce	150
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