

LA PLANTA SET MENU

NEGRENSE

Php 1290/pax

BREAD SERVICE

CHEF'S AMUSE BOCHE

APPETIZER

GREEN GARDEN SALAD

Lettuce iceberg, lollo rosso, carrots, pomelo, red onions, corn, kesong puti, tomatoes and batuan dressing

SOUP

COCONUT CREAM OF PUMPKIN AND CRAB SOUP

Blue crabs, lemon grass and coconut cream

MAIN ENTRÉE

PAN FRY FISH FILLET

Snapper fillet, valenciana rice, green beans, cherry tomato, ginger, coconut and turmeric sauce

OR

BRAISED SHORT RIBS

Carrots and potato puree, green beans, blister cherry tomato, olives, cheese, baby carrots and caldereta sauce

DESSERT

CASSAVA CHEESECAKE

Coconut curd, maccapuno string and arnibal syrup

INTERNATIONAL

Php 1890/pax

BREAD SERVICE

CHEF'S AMUSE BOCHE

APPETIZER

PEACH STRAWBERRY AND JICAMA SALAD

Petite greens, cashew nuts and raspberry vinaigrette

SOUP

BLUE CRAB CAPPUCINO

Crab meat croquettes, olive oil and truffle froth

MAIN ENTRÉE

USDA BEEF TENDERLOIN (120G)

Grilled beef tenderloin, Mascarpone-garlic mashed potato, haricot vert, blistered tomato, roasted mushroom and merlot wine sauce

OR

NORWEIGNAN SALMON

Penne pasta, shrimp, roasted corn, cherry tomato and saffron beurre blanc

DESSERT

DARK CHOCOLATE MOUSSE

Chocolate mousse and coconut raspberry cream

La Planta

EST 1990