Tempt.
Taste. Tease.
Romantic Dinner
Php 8,000 per couple

SET 1

Smoked Salmon Tartare
Crème Fraiche, Salmon Caviar

Steak Frites Bite
Hanger Steak, Potato Pave,
Port Wine Reduction

Cream of Mushroom
Porcini, Bacon Bits, Crème Fresh,
Parmesan Crisp

Pan Roasted Iberico Pork Loin
Sauteed Apples, Foie Gras,
Polenta Cake, Balsamic Sauce

Dark Chocolate Mousse
Raspberry Jelly, Moist Chocolate
Cake, Raspberry Ganache,
Coconut Sorbet

Petit Fours, Coffee or Tea

SET 2

Oyster Rockefeller
Spinach, Patis, Parmesan,
Cream, Bacon

Mini Tornedos Rossini
Hanger Steak, Foie Gras,
Madeira Truffle Jus

Cream of Artichokes
Pan-Seared Scallop, Garlic
Chips, Lemon Oil

Poached Red Grouper
Marinated Cherry Tomatoes,
Corn Cake, Saffron Coconut Sauce

Mango Pineapple Delight
Mango Mousse, Pineapple Cake,
Raspberry Sorbet

Petit Fours, Coffee or Tea

For inquiries, email boracay.fbsec@crimsonhotel.com
or contact +63 998 596 4629.

TERMS & CONDITIONS:

Additional charge for canopy set-up: Php 2,500 net
For non-in-house hotel guests, we require 50% down payment.
Limited slots are available especially during peak season.
Please reserve at least two days in advance.

In case of rain, the beachfront set-up will be moved indoors.
50% of the total bill will be charged for last minute cancellations.

Passion. Plates. Pleasure.

Romantic Dinner

Php 10,000 per couple

SET 1

Manchego Chipas
Serrano Ham, Tomato Relish

Tuna Crudo
Compressed Watermelon, Capers, Citrus Dressing

Oriental Duck Consommé
Seared Foie Gras, Roasted Shitake, Grilled Spring Onions

Pan-Seared Scallops
Green Pea Puree, Sea Urchin Cream

Blood Orange Sorbet

Wagyu Beef Sirloin
Asparagus, Potato Pave, Cognac Sauce

Calamansi Strawberry Tart
Meringue, Orange Sauce, Pistachio Praline

Petit Fours, Coffee or Tea

SET 2

Tapioca Chicharron
Salmon Caviar, Mascarpone Cheese

Crab and Shrimp Salad
Beet Radish Granita, Lemon Sauce, Pine Nuts

Roasted Cream of Cauliflower
Green Apple, Goat Cheese, Spring Onion Oil

Pumpkin Seeds Crusted Halibut
Fregola Sarda, Tomato Broth

Pineapple Mint Sorbet

Grilled Iberico Presa (Pork)
Potato Pave, Balsamic Sauce

Cherry Mousse
Sweet Cherry Jam, Cassis, Almond Cake, Raspberry Cake

Petit Fours, Coffee or Tea

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Alluring. Indulgent. Irresistible.

Romantic Dinner

Php 12,000 per couple

SET 1

Foie Gras Bon Bon
Milk Chocolate, Candied Hazelnuts

Crab Cake
Mango and Jicama Slaw, Chipotle Remoulade

Cream of Asparagus
Lemon Grass, Air Dried Ham and Cheese Croquettes, Crème Fraiche

Miso Black Cod
Braised Radish, Edamame Puree

Pomegranate Sorbet

Wagyu Beef Flat Iron Steak
Confit Baby Potatoes, Carrot Puree, Morels-port Wine Sauce

Chocolate Lava Cake
Strawberry Salsa, Hazelnut Caramel

Petit Fours, Coffee or Tea

SET 2

Wagyu Beef Nigiri
Sturia Baerii Sturgeon Caviar, Yuzu-Soy Glaze

Scallop Tiradito
Passion fruit, Mango, Aji Amarillo Leche de Tigre

Mushroom Cappuccino
Porcini, Parmesan Foam, Biscotti

Prawn and Crab Thermidor
Comte, Tomato Tart, Spring Onion Soubise

Lychee and Coconut Sorbet

Roast Saddle of Lamb
Potato Pave, Aji Verde

Milk Chocolate Cremeux
White Wine Poached Pear, Chocolate Cake, Vanilla Crème Anglaise

Petit Fours, Coffee or Tea

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SPELLBOUND ROMANTIC DINNER
MENU

STURIA BAERII CLASSIC CAVIAR
Oscietra Caviar, blini, and sour cream

BAKED SCALLOP
Jumbo scallops, sea urchin butter, Parmesan, Emmental, cilantro

LOBSTER RAVIOLI
Lobster broth, green peas, truffle oil

WAGYU MS5 TOMAHAWK
Roasted baby potatoes, sauteed mushrooms, assorted sauces

WHITE CHOCOLATE MOUSSE
Dark cherry compote

ASSORTED PRALINES AND MACAROONS

TEA OR COFFEE

Rates:
Php 16,500++ per couple without wine
Php 22,500++ per couple with wine pairing

MOSAIC
LATIN GRILL