STATION ZERO TABLE SERIES

FROM SOUTH TO SHORE: SEASON 2

A FOUR-HANDS DINING EXPERIENCE

NOVEMBER 20, 2026 FRIDAY

MENU

CANAPÉS

Salmon Tartlets
Duck Empanadas
Tamales de Sulu — Corn and Coconut Steamed Cakes

APPETIZER

Locon con Sambal by Chef Miggy Cabel Moreno
Tiger prawns, sambal, tomato salad
Paired with Calce, Metodo Classico Brut 2017 — Italy

Lengua a la Vinaigrette by Chef Nickolai Stoyanov
Ox tongue, salsa criolla, salt-cured egg yolk, apple cider vinaigrette, aji verde
Paired with Tenuta delle Terre Nere, Etna Bianco 2022 — Italy

MAIN COURSE

Pescado con Coco by Chef Miggy Cabel Moreno
Barramundi, coconut reduction
Paired with Talo Fiano Salento 2023 — Italy

Bistec de Diezmillo by Chef Nickolai Stoyanov
Angus beef chuck, fondant potatoes, shimeji mushroom, charred onion, edamame purée, aji rojo
Paired with Laberinto Cenizas Mezcla Tinta 2024 — Chile and Pierre Usseglio Cuvée Unique 2021 — France

DESSERT

Chocolate Marquise by Chef Josephine Doromal
Oatmeal crunch, vanilla sauce, pistachio ice cream

Rate: ₱4,500 net per person
with Wine pairing

NOVEMBER 21, 2026 SATURDAY

MENU

APPETIZER

Bistek Carpaccio by Chef Philip Arroza
Angus beef striploin, pickled onion, crispy garlic, queso de bola, arugula

Bubuk Ivan Manuk by Chef Miggy Cabel Moreno
Chicken skewers, spiced toasted coconut, rice cake

MAIN COURSE

Pinasingaw Isdang Dapa by Chef Philip Arroza
Halibut, shrimp mousse, confit tomatoes, roasted eggplant, coconut sauce, malunggay oil

Kurma Empanada by Chef Miggy Cabel Moreno
Beef curry, pastel

DESSERT

Calamans Crème Brûlée by Chef Josephine Doromal
Pandan shortbread, coconut tuile, macerated strawberries

Rate: ₱3,000 net per person

CRIMSON RESORT & SPA | BORACAY | STATION ZERO

MOSAIC LATIN GRILL