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Menu

SET 1

Foie Gras Croquettes Apple butter

Steak Tartare Baby greens, pickled mushrooms

Mushroom Soup Chicken meatballs, parmesan cheese

Crispy Skin Confit Duck Leg Adlai rice, blueberry gastrique

Dark Chocolate Mousse Passion fruit cream

Petit Fours, Coffee or Tea

SET 2

Curry Roasted Oysters Leeks, bacon, cream

Beef Carpaccio Roasted beets, arugula, Parmesan

Pumpkin Coconut Soup Parma ham, basil oil

Pan-roasted Salmon Beet puree, creamed corn, chimichurri

> Lychee Mousse Raspberry cake, almonds

Petit Fours, Coffee or Tea

For inquiries or reservations: boracay.fbsec@crimsonhotel.com | 09985964629

TERMS & CONDITIONS:

Additional charge for canopy set-up: Php 2,500 net | For non-in-house hotel guests, we require 50% down payment. Please reserve at least two days in advance. | Limited slots are available especially during peak season. In case of rain, the beachfront set-up will be moved inside Azure. | 20% of the total bill will be charged for last minute cancellations





Menu

SET 1

Fresh Oysters Passion fruit jelly, Chipotle pepper sauce

Tuna Crudo Citrus dressing, pressed watermelon

Peking Duck Consommé Foie gras and confit duck leg tortellini, shitake, cilantro oil

> Roasted Red Grouper Quinoa, tomato, olives, EVOO

Blood Orange Sorbet

Grilled Beef Flat Iron Steak Asparagus, Parmesan creamy potatoes, Cognac sauce

> French Macaroon Raspberry jelly, chestnut mousse

Petit Fours, Coffee or Tea

SET 2

Crispy Fried Chicken Bites Lemon aioli

Scallop Tiradito Passion fruit, mango, green chili

Curry Spiced Cream of Cauliflower Mussels, cheddar cheese, garlic chips

> Jumbo Shrimp Squid ink spaghetti, tomato broth

> > Mixed Berry Sorbet

Grilled Iberico Pork Presa Adlai rice risotto, balsamic sauce

Green Apple and Caramel Mousse Toffee crumble, apple compote, blue pea sauce

Petit Fours, Coffee or Tea

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Menu

OPTION 1

Foie Gras Terrine Milk chocolate, candied nuts

Crab Cake Mango and jicamas slaw, chipotle remoulade

Cream of Asparagus Lemon grass, braised chicken tortellini, truffle oil

Pan-seared Black Cod Mint pea puree, cherry tomatoes, roasted cauliflower

Green Apple Sorbet

72-hour Beef Short Rib Confit baby potatoes, carrot puree, porcini mushroom sauce

Chocolate Marquise Chocolate-cashew sablee, pistachio praline, vanilla sauce

OPTION 2

Tapioca Chicharron Salmon caviar, mascarpone cheese

Octopus Carpaccio Lemon marmalade, pickled onions, basil oil

> Shrimp Bisque Shrimp, VSOP Cognac

Roast Duck Breast Braised daikon, shimeji mushrooms, grilled spring onions

Lychee and Guava Sorbet

Wagyu Beef Sirloin MB2 Anna potato, Chimichurri sauce

White Chocolate Mousse Chambord, dark cherry compote, almond tuille

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