Mijèio PNB

FLAVOURS IN HARMONY

A specially curated menu for
PNB-PAL Mabuhay Miles World Elite Mastercard Cardholders

6,500
PER PERSON

Summer Berry Salad
Salad de Baies d'Eté
Whipped chévre, candied pistachios, basil oil, berry compôte, summer berry vinaigrette

Australian Beef Fillet Tartare
Tartare de Boeuf au Caviar
with quail egg, Nomad Caviar, and classic condiments

Black Truffle Mushroom Risotto
Risotto aux Truffes Noires at aux Champignons
Wild mushroom, mascarpone

Pan-seared Snapper
Vivaneau au Céleri-rave et Caviar de Champagne
with celeriac and truffle purée, black trumpet mushrooms, and Champagne caviar beurre blanc

or

Mibrasa Grilled Australian Wagyu Striploin
Faux-fillet de Wagyu Australien Grillé au Mibrasa
Zucchini, compressed boulangére potatoes, Port wine jus

Banana and Avocado Fêtes
Fêtes de la Banane et de l'Avocat
Caramelised banana and avocado, coriander cream, vanilla-cardamom toffee, lime, ginger, and kafir *(contains alcohol)*

dairy · eggs · nuts · pork · seafood · soya · gluten-free · vegetarian · plant-based

Allow us to fulfill your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

Raffles Makati is dedicated to sustainability through the implementation of environmentally friendly practices in our kitchen, restaurants and daily operations. We guarantee that over half of our menu ingredients are sustainably sourced, such as cage-free eggs, locally sourced fish, responsibly farmed seafood, and sustainable coffee and tea. Our commitment to sustainability includes prohibiting the use of endangered species and palm oil within the hotel premises.