

TERRACE

BY MIX MIX

GARDEN SHOW MENU

\$35

FIRST COURSE

SEASONAL VEGAN SOUP – PLEASE ASK YOUR SERVER FOR TODAY’S PREPARATION

ALBACORE TOSTADA – SRIRACHA AIOLI, JAPANESE DRESSING, CILANTRO, AVOCADO

GOAT CHEESE TOAST – SEASONAL FRUIT, PISTACHIO, SABA, HERBS**

GREEN SALAD – AVOCADO, RADISH, CUCUMBER, TOMATOES, PEANUTS, CRISPY SHALLOTS, CITRUS SOY DRESSING**

SHRIMP LUMPIA – MINT, CILANTRO, VEGETABLES, ROASTED JAPAPENO LIME AIOLI

DEMI BAGUETTE – SALTED BUTTER

MAIN COURSE

MARGHERITA PIZZA – BIANCO TOMATO SAUCE, MOZZARELLA, BASIL

PEPPERONI PIZZA – BIANCO TOMATO SAUCE, MOZZARELLA

PASTA BOLOGNESE – WAGYU BEEF RAGU, BASIL, PARMESAN

CHICKEN CAESAR GEM SALAD – CHICKEN BREAST, HOUSE PARMESAN DRESSING, CROUTONS

FILIPINO BRUNCH – PORK CHEEK ADOBO, SWEET LONGANISA SAUSAGE, GARLIC FRIED RICE, FRIED EGG, CRISPY SHALLOTS, CHIMICHURRI

MISO SEABASS – SOBA NOODLE SALAD

WAGYU CHEESEBURGER - SMASHED WAGYU BEEF PATTIES, BLACK GARLIC TRUFFLE AIOLI, CARAMELIZED ONIONS, AMERICAN CHEESE, POTATO BRIOCHE BUN, POTATO CHIPS

OVEN STEAMED MUSSELS “SINIGANG” – TAMARIND BROTH, WHITE WINE, TOMATO, GARLIC, SHALLOTS, STEAMED WITH A BREAD LID

CHICKEN MILANESE – CRISPY CHICKEN BREAST, SPICY TOMATO MARMALADE, ARUGULA, LEMON, PARMESAN, CALABRIAN CHILI

SOY GARLIC CHILI NOODLES – MUSHRHOOMS, VEGETABLES, GARLIC CHILI SOY SAUCE, PARMESAN**
ADD SEARED OR CRISPY CHICKEN BREAST 10 / SALMON 12 / SHRIMP 10 / STEAK 20

DESSERT

ICE CREAM OR SORBET

*UPGRADE TO TROPICAL PANNA COTTA** OR STICKY TOFFEE PUDDING ADD 4*

SUBSTITUTIONS POLITELY DECLINED

** = DISH CONTAINS NUTS

MENU IS SUBJECT TO CHANGE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. DISHES MY CONTAIN NUTS OR TRACES OF NUTS.