

LEBAR

Bar • Bistro • Library

TO START...

RAVIOLI Tiger prawn ravioli with lemongrass and shellfish broth	800
MINISTRONE Light vegetables in clear soup with basil pesto	450
SOUP OF THE DAY Chef's special of the day	450
LE BAR SALAD Edamame, green mango pickles with Thai vinaigrette and sautéed shrimp	600
FILIPINO SHARING PLATTER Chicken inasal, grilled squid stuffed with tomatoes, grilled pork belly and condiments <i>Good for sharing</i>	1,600
FRESH TUNA SALAD Herb cured tuna with ponzu sauce and asparagus	750
FOIE GRAS Pan-seared foie gras served with oysters, leeks and soya caramel	880
CAESAR SALAD Romaine lettuce, caramelized pancetta, focaccia croutons, Caesar dressing with poached eggs and grilled chicken	620
TANDOORI CHICKEN SALAD Tandoori roasted chicken with avocado and mango salad	500
SCALLOPS Pan-seared scallops served with green pea purée, balsamic reduction and parmesan foam	800

... TO CONTINUE...

HALIBUT Pan-seared halibut with tarragon purée, spinach and ricotta tortellini, served with lobster bisque	1,500
MANILA CLUB SANDWICH Sliced chicken breast, bacon, melted cheese, tomatoes, lettuce with herbs dressing in toasted country bread	875
GOURMET STEAK SANDWICH Pan-seared angus beef, bacon, melted cheese, tomatoes, lettuce with herbs dressing in toasted country bread and served with potato wedges	875
CHICKEN CHARCOAL BURGER Ground chicken with scamorza cheese, chili, avocado and chipotle salsa in charcoal buns, served with sweet potato wedges	800
ORIENTAL SANDWICH Grilled vegetarian sandwich with pita bread and fattoush, served with fries	600
FETTUCINE CARBONARA Fresh homemade fettucine in carbonara sauce with crispy smoked pancetta	650
LINGUINI Fresh homemade linguini with mussels marinière	815
SALMON Pan-seared salmon served with lemon, edamame, tomato confit and lime butter sauce	1,300
BULALO (POT AU FEU FILIPINO) Light colored consommé with beef shanks, marrow bones and vegetables, served with rice	750

... TO CONTINUE...

GRILLED SEAFOOD BROCHETTES	800
Grilled prawns, tuna, salmon and vegetables served with saffron rice, rosemary vinaigrette and light lemon butter sauce	
LAMB SHANK	1,500
Braised lamb shank with polenta and piquillo peppers stuffed with ricotta and spinach	
ONGLET BEEF STEAK	900
Beef steak served with shallots comfit, homemade potato fries and béarnaise sauce	
PORK BELLY	600
Pork belly comfit with taro mousseline, truffle miso sauce, pickles and carrots	
TOURNEDOS ROSSINI	1,800
Pan-seared beef tenderloin with perigourdine sauce served with pomme mousseline	

... SWEET ENDING

CRÈME BRÛLÉE Homemade traditional caramelized vanilla cream	300
MANGO CHEESECAKE Cheesecake topped with fresh mangoes	300
TIRAMISU Sponge finger cake with mascarpone, coffee and cream	350
HOMEMADE ICE CREAM Choice of three flavors, condiments and coulis	300
CHEESE PLATTER A selection of four cheeses	680
FRUIT PLATE Assortment of fresh fruits	300