



CHRISTMAS EVE DINNER MENU  
**CHRISTMAS EVE DINNER MENU**  
DECEMBER 24, 2016

CELEBRATE THE FESTIVE SEASON IN MEDITERRANEAN SPLENDOR

**FRESHLY BAKED CORN BREAD AND DIPS**

**TRIO OF APPETIZERS**

TRUFFLE RISOTTO ARANCINI  
ZUCCHINI STUFFED CHORIZO & MOROCCAN SHRIMP TOAST  
SMOKED SALMON CROSTINI WITH CRÈME FRAICHE, CAVIAR & DILL  
WHITE WINE #1, YEAR

**SEARED POMPANO FILLET**

SAUTÉED WINTER VEGETABLES JULIENNE  
POMODORO | LEMON BEURRE BLANC  
WHITE WINE #2, YEAR

**HOMEMADE DUCK TORTELLI**

KALAMATA | CHERRY TOMATOES  
HORSERADISH CREAM  
RED WINE #1, YEAR

**BRAISED BEEF SHORT RIBS**

SAUTÉED WILD MUSHROOMS | CREAMY MASHED POTATO  
BELL PEPPER CREAM  
RED WINE #2, YEAR

**ALMOND MERINGUE TORTE**

WHITE CHOCOLATE LIME CREMEUX  
CANDIED ORANGES | MINTY RASPBERRY SORBET

MENU AT PHP 1'950 PER PERSON  
MENU AT PHP 6'950 FOR 4 PERSONS

FULL WINE PAIRING AT PHP 980 PER PERSON (4 GLASSES)  
LIMITED WINE PAIRING AT PHP 580 PER PERSON (2 GLASSES)

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE

**FESTIVE SEASON**  
**DINNER MENU**  
DECEMBER 23, 2016 & DECEMBER 25, 2016

*bellini*



CELEBRATE THE FESTIVE SEASON IN MEDITERRANEAN SPLENDOR

**FRESHLY BAKED CORN BREAD AND DIPS**

**TRIO OF APPETIZERS**

TRUFFLE RISOTTO ARANCINI  
ZUCCHINI STUFFED CHORIZO & MOROCCAN SHRIMP TOAST  
SMOKED SALMON CROSTINI WITH CRÈME FRAICHE, CAVIAR & DILL  
WHITE WINE #1, YEAR

**SEARED POMPANO FILLET**

SAUTÉED WINTER VEGETABLES JULIENNE  
POMODORO | LEMON BEURRE BLANC  
WHITE WINE #2, YEAR

**BRAISED BEEF SHORT RIBS**

SAUTÉED WILD MUSHROOMS | CREAMY MASHED POTATO  
BELL PEPPER CREAM  
RED WINE #2, YEAR

**ALMOND MERINGUE TORTE**

WHITE CHOCOLATE LIME CREMEUX  
CANDIED ORANGES | MINTY RASPBERRY SORBET

MENU AT PHP 1'750 PER PERSON  
MENU AT PHP 6'350 FOR 4 PERSONS

FULL WINE PAIRING AT PHP 780 PER PERSON (3 GLASSES)  
LIMITED WINE PAIRING AT PHP 560 PER PERSON (2 GLASSES)

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE

*bellini*



CHRISTMAS DAY LUNCH MENU  
**CHRISTMAS DAY LUNCH MENU**

**DECEMBER 25, 2016**

CELEBRATE THE FESTIVE SEASON IN MEDITERRANEAN SPLENDOR

**FRESHLY BAKED CORN BREAD AND DIPS**

**TRIO OF APPETIZERS**

TRUFFLE RISOTTO ARANCINI  
ZUCCHINI STUFFED CHORIZO & MOROCCAN SHRIMP TOAST  
SMOKED SALMON CROSTINI WITH CRÈME FRAICHE, CAVIAR & DILL  
WHITE WINE #1, YEAR

**SEARED POMPANO FILLET**

SAUTÉED WINTER VEGETABLES JULIENNE  
POMODORO | LEMON BEURRE BLANC  
WHITE WINE #2, YEAR

**OR**

**BRAISED BEEF SHORT RIBS**

SAUTÉED WILD MUSHROOMS | CREAMY MASHED POTATO  
BELL PEPPER CREAM  
RED WINE #2, YEAR

**ALMOND MERINGUE TORTE**

WHITE CHOCOLATE LIME CREMEUX  
CANDIED ORANGES | MINTY RASPBERRY SORBET

MENU AT PHP 1'350 PER PERSON  
MENU AT PHP 4'750 FOR 4 PERSONS

FULL WINE PAIRING AT PHP 480 PER PERSON (2 GLASSES)  
LIMITED WINE PAIRING AT PHP 280 PER PERSON (1 GLASS)

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE

*bellini*



NEW YEAR'S EVE  
**NEW YEAR'S EVE**  
**DEGUSTATION DINNER MENU**  
DECEMBER 31, 2016

CELEBRATE THE FESTIVE SEASON IN MEDITERRANEAN SPLENDOR

**SEARED YELLOW FIN TUNA & CITRUS MARINATED LOBSTER TAIL**  
CILANTRO & BELL PEPPER QUINOA | LEMON ZEST | REDUCED BALSAMIC  
WHITE WINE #1, YEAR

**WHITE MUSHROOMS BROTH**  
HOMEMADE WILD MUSHROOMS & PORCINI RAVIOLI

**HERB CRUSTED HALIBUT FISH**  
MEDITERRANEAN COUSCOUS SALAD | CARAMELIZED HARICOTS VERTS  
CRISPY FRIED LEEKS | PERNOD CREAM SAUCE  
WHITE WINE #2, YEAR

**GRILLED ANGUS BEEF TENDERLOIN**  
SEARED FOIE-GRAS | REDUCED APPLE CIDER  
BROCCOLI FLOWERET | OVEN ROASTED PUMPKIN MASH  
SPECK HAM BITS  
RED WINE #1, YEAR

**WARM WHITE CHOCOLATE – STRAWBERRY PUDDING**  
RASPBERRY SORBET  
SPARKLING WINE

**COUNTDOWN AT BELLINI CHAMPAGNE LOUNGE**

MENU AT PHP 2'650 PER PERSON  
MENU AT PHP 4'950 FOR 2 PERSONS

FULL WINE PAIRING AT PHP 980 PER PERSON (4 GLASSES)  
LIMITED WINE PAIRING AT PHP 580 PER PERSON (2 GLASSES)

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE

DEGUST **FESTIVE SEASON** MENU  
**DEGUSTATION DINNER MENU**  
DECEMBER 30, 2016 & JANUARY 1, 2017

*Bellini*



CELEBRATE THE FESTIVE SEASON IN MEDITERRANEAN SPLENDOR

**SEARED YELLOW FIN TUNA & CITRUS MARINATED LOBSTER TAIL**

CILANTRO & BELL PEPPER QUINOA | LEMON ZEST | REDUCED BALSAMIC  
WHITE WINE #1, YEAR

**HERB CRUSTED HALIBUT FISH**

MEDITERRANEAN COUSCOUS SALAD | CARAMELIZED HARICOTS VERTS  
CRISPY FRIED LEEKS | PERNOD CREAM SAUCE  
WHITE WINE #2, YEAR

**GRILLED ANGUS BEEF TENDERLOIN**

SEARED FOIE-GRAS | REDUCED APPLE CIDER  
BROCCOLI FLOWERET | OVEN ROASTED PUMPKIN MASH  
SPECK HAM BITS  
RED WINE #1, YEAR

**WARM WHITE CHOCOLATE – STRAWBERRY PUDDING**

RASPBERRY SORBET  
SPARKLING WINE

MENU AT PHP 2'450 PER PERSON  
MENU AT PHP 4'450 FOR 2 PERSONS

FULL WINE PAIRING AT PHP 920 PER PERSON (4 GLASSES)  
LIMITED WINE PAIRING AT PHP 520 PER PERSON (2 GLASSES)

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE

*bellini*



NEW YEAR'S DAY LUNCH MENU  
**NEW YEAR'S DAY LUNCH MENU**  
January 1, 2017

CELEBRATE THE FESTIVE SEASON IN MEDITERRANEAN SPLENDOR

**SEARED YELLOW FIN TUNA & CITRUS MARINATED LOBSTER TAIL**

CILANTRO & BELL PEPPER QUINOA | LEMON ZEST | REDUCED BALSAMIC  
WHITE WINE #1, YEAR

**HERB CRUSTED HALIBUT FISH**

MEDITERRANEAN COUSCOUS SALAD | CARAMELIZED HARICOTS VERTS  
CRISPY FRIED LEEKS | PERNOD CREAM SAUCE  
WHITE WINE #2, YEAR

OR

**GRILLED ANGUS BEEF TENDERLOIN**

SEARED FOIE-GRAS | REDUCED APPLE CIDER  
BROCCOLI FLOWERET | OVEN ROASTED PUMPKIN MASH  
SPECK HAM BITS  
RED WINE #1, YEAR

**WARM WHITE CHOCOLATE – STRAWBERRY PUDDING**

RASPBERRY SORBET  
SPARKLING WINE

MENU AT PHP 1'590 PER PERSON  
MENU AT PHP 2'890 FOR 2 PERSONS

FULL WINE PAIRING AT PHP 480 PER PERSON (2 GLASSES)  
LIMITED WINE PAIRING AT PHP 280 PER PERSON (1 GLASS)

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE

*bellini*