

SAVOY

B I S T R O

SAVOY BISTRO -- Haute cuisine in the heart of Makati.

Savoy Bistro's classic continental cooking is inspired by early European Cuisines from France, Switzerland, Savoie, Sweden, Russia & Hungary, creating a dining experience with recipes from as early as 1730 to 1910.

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The Chef recommends starting with the *Gravlax Salmon Platter* or the *Savoy Cheese Fondue*.

Savor the classics...

Tournedos Rossini topped with Foie Gras

Steak Walewska served with Prawns & Béarnaise Sauce

Delmonico Steak with Maitre 'd Butter (1735)

Oxtail Ragout braised in Merlot & sided by Pimento Risotto

And for dessert, try our *Delmonico's Baked Cheese Cake*. It's a New York recipe from 1735.

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Set within the **East Asian Art Gallery**, **Savoy Bistro** promises a feast for the eyes as well as the palette. Dine amidst carefully selected pieces of art by various artists from the Philippines, Malaysia, Thailand, Vietnam, India, Cambodia and Indonesia. Please feel free to ask our waitresses about any piece that catches your eye.

SAVOY

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APPETIZERS

Mussels & Co

Single P270 Sharing P520

Two Ways: White Wine & Cream or Tomato & Basil
with Savoy's own sour dough multi grain bread

Jamon Serrano Wrapped Green Asparagus P380

Hollandaise, Arugula & Romaine, Cherry Tomatoes

1/2 doz. Baked Escargot Bourguignon P380

Garlic Butter, Fleur de Sole, Sour Dough Bread

Steak Tartar P580

Classic with Pumpernickel Bread

Pan Fried Duck Foie Gras L'Orange P780

with Mesclun Greens and Brioche

Gravlax Salmon Platter P490

Fresh Mango, Sour Cream, Dill Mustard Sauce, Toasted Bread

The Savoy Shrimp Cocktail P340

Dill Crème Fraiche & Sour Dough Toast

Pate de Savoie P380

Red Beet Gel, Pickles & Country Bread

Savoy Cheese Fondue P880

(Good for 4 persons or main course for 2)

Raclette & Gruyere Cheese with Jamon Serrano, Olives, Pickles, Baguette

All prices are inclusive of 12% VAT and subject to 10% Service Charge

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PASTA

Single P280 Sharing P480

Agli Oglio Style, Olive Oil & Wine
Parma Ham & Asparagus or Clams & Garlic

Al Crema Style, Cream & Wine
Shrimp & Cognac or Salmon & Dill or Gorgonzola Cheese

Pomodori Style, Tomato & Wine
Chorizo & Wine or Lamb & Garlic

SOUPS

Lobster Bisque P240
with Parmesan Crisp

Cream of Tomato P190
with Herb Croutons

French Onion P250
with Raclette Cheese

Lentil P170
with Chorizo

Wild Mushrooms P180
with Basil

SALADS

Bell Époque Salad P380
Jamon Serrano, Shrimps, Greens, Walnut Dressing

Caesar Salad P380
Classic Dressing with Romaine, Bacon & Parmesan Cheese

Napoleon Salad P340
Greens, Sun-Dried Tomatoes, Roasted Vegetables, Walnuts, Olives, Balsamic Vinaigrette

Monte Carlo Seafood Salad P380
Mixed Greens, Shrimps, Mussels, Salmon & Lemon Olive Oil

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A LA CARTE



Bistro Steak P880

Beef Tenderloin cooked to perfection, topped with Asparagus & Béarnaise Sauce

Tournedos Rossini P980

King of Steaks served with pan-fried Foie Gras & Truffle Sauce

Tournedos Pavarotti P940

Center-cut Beef Filet topped with Gorgonzola Cheese Sauce

Pepper Steak Madagascar P890

Beef Tenderloin Medallion with Green / Black & White Pepper Sauce Flambé

Steak Diane P780

Classic Tender Beef Steak in Mushroom & Cognac Sauce with a touch of Crème Fraiche

Salpicao Steak Strips P680

Spanish-influenced succulent Beef Tenderloin in Garlic & Wine

Delmonico's Rib-Eye Steak P1,150

Original 1735 New York recipe

Roasted Rack of Lamb P890

Moussaka Timbal & Roasted Vegetables

For all above, choose your preferred sidings:

Chateau Potato – Dauphinoise Potato – Mashed Potato

Garlic Rice – Steamed Rice – Sweet Corn Risotto

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SLOW BRAISED MEATS

5 Hour Merlot Braised US Oxtail P740

*Melts in your mouth
served with Pimento Risotto*

3 Hour Merlot Braised Lamb Shank P780

*Falls off the bone
served with Tyrolian Bacon Risotto*

SEAFOOD

Pan Fried Sole Fish Meuniere P580

Nutty Butter, Portobello Mushrooms, Spinach Risotto

Prawns Bianca P520

Garlic, Basil & White Wine Sauce, Garlic Rice

Sole & Smoked Salmon Roulade P560

Sun Dried Tomato Sauce & Pimiento Rice

Sole Fish Walewska in Lobster & Cognac Sauce P640

topped with Asparagus & truffled Mashed Potato

Tasmanian Salmon Fillet P640

Ratatouille & Corn Risotto

US Scallops in Garlic & Wine P580

Roasted Pumpkin & Sun Dried Tomato Risotto

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DESSERTS

Crème Brûlée P280
with Fresh Fruit & Cream

Grand Marnier Chocolate Mousse & Passion Fruit Meringue P260

Whole Wheat Crepe P260
Suzette: Orange & Grand Marnier
Limone: Lemon & Caster Sugar
Mango Jubilee: Mango, Orange & Rhum
Great Garbo: Nutella & Lingonberry Sauce

Delmonico's Baked Cheese Cake P280
NY 1735

Cheese Plate of the Day P590
3 Gourmet Cheeses & Condiments

other Cheeses by the gram
Stilton P220/100g Cheddar P160/100g Gruyere P210/100g

AFTER DINNER

Brewed Coffee
Espresso
Irish Coffee
Grand Marnier
Drambuie
Portuguese Port
Bristol Cream Sherry
Armagnac
Cointreau
Sambuca
Bailey's Irish Cream
Hennessy XO

Choice of
Tomato Soup – Lentil Soup – Pumpkin Soup – Mushroom Soup
and
Caesar Salad – Greek Salad – Russian Cobb Salad – Tomato Salad – Mixed Green Salad



Choice of
Turkey Roulade
with Caramelized Onion, Red Cabbage & Potato Williams
Steak Bernadotte
Beef Tenderloin Roulade, Pan Fried Potato, Eggplant Parmegana
Pork Schnitzel
filled with Gruyere Cheese & Smoked Ham
Coq Au Vin
with Pilaf Rice and Green Pea Purê
Steak Escoffier
with Dijon Mustard & Raw Egg Yolk
Chicken Thigh Piccata
Parmesan Crust, Tomato Sauce & Corn Risotto
Sole Indienne
Escoffier's French take on a Curry
Pan Fried Sole
with Ratatouille & Mushroom Risotto
Fisherman's Pie
with White Wine, Cream & Dill



Dessert Selection of the Day



Coffee or Tea