

Tempt. Taste. Tease.

Romantic Dinner

Php 8,000 per couple

SET 1

Smoked Salmon Tartare

Crème Fraiche, Salmon Caviar

Steak Frites Bite

Hanger Steak, Potato Pave,
Port Wine Reduction

Cream of Mushroom

Porcini, Bacon Bits, Crème Fresh,
Parmesan Crisp

Pan Roasted Iberico Pork Loin

Sauteed Apples, Foie Gras,
Polenta Cake, Balsamic Sauce

Dark Chocolate Mousse

Raspberry Jelly, Moist Chocolate
Cake, Raspberry Ganache,
Coconut Sorbet

Petit Fours, Coffee or Tea

SET 2

Oyster Rockefeller

Spinach, Patis, Parmesan,
Cream, Bacon

Mini Tornedos Rossini

Hanger Steak, Foie Gras,
Madeira Truffle Jus

Cream of Artichokes

Pan-Seared Scallop, Garlic
Chips, Lemon Oil

Poached Red Grouper

Marinated Cherry Tomatoes,
Corn Cake, Saffron Coconut Sauce

Mango Pineapple Delight

Mango Mousse, Pineapple Cake,
Raspberry Sorbet

Petit Fours, Coffee or Tea

For inquiries, email boracay.fbsec@crimsonhotel.com
or contact +63 998 596 4629.

TERMS & CONDITIONS:

Additional charge for canopy set-up: Php 2,500 net
For non-in-house hotel guests, we require 50% down payment.
Limited slots are available especially during peak season.
Please reserve at least two days in advance.

In case of rain, the beachfront set-up will be moved indoors.
50% of the total bill will be charged for last minute cancellations.



Passion. Plates. Pleasure.

Romantic Dinner

Php 10,000 per couple

SET 1

Manchego Chipas

Serrano Ham, Tomato Relish

Tuna Crudo

Compressed Watermelon, Capers,
Citrus Dressing

Oriental Duck Consommé

Seared Foie Gras, Roasted Shitake,
Grilled Spring Onions

Pan-Seared Scallops

Green Pea Puree, Sea Urchin Cream

Blood Orange Sorbet

Wagyu Beef Sirloin

Asparagus, Potato Pave, Cognac
Sauce

Calamansi Strawberry Tart

Meringue, Orange Sauce,
Pistachio Praline

Petit Fours, Coffee or Tea

SET 2

Tapioca Chicharron

Salmon Caviar, Mascarpone Cheese

Crab and Shrimp Salad

Beet Radish Granita, Lemon Sauce,
Pine Nuts

Roasted Cream of Cauliflower

Green Apple, Goat Cheese,
Spring Onion Oil

Pumpkin Seeds Crusted Halibut

Fregola Sarda, Tomato Broth

Pineapple Mint Sorbet

Grilled Iberico Presa (Pork)

Potato Pave, Balsamic Sauce

Cherry Mousse

Sweet Cherry Jam, Cassis,
Almond Cake, Raspberry Cake

Petit Fours, Coffee or Tea

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Alluring. Indulgent. Irresistible.

Romantic Dinner

Php 12,000 per couple

SET 1

Foie Gras Bon Bon

Milk Chocolate, Candied Hazelnuts

Crab Cake

Mango and Jicama Slaw, Chipotle Remoulade

Cream of Asparagus

Lemon Grass, Air Dried Ham and Cheese Croquettes, Crème Fraiche

Miso Black Cod

Braised Radish, Edamame Puree

Pomegranate Sorbet

Wagyu Beef Flat Iron Steak

Confit Baby Potatoes, Carrot Puree, Morels-port Wine Sauce

Chocolate Lava Cake

Strawberry Salsa, Hazelnut Caramel

Petit Fours, Coffee or Tea

SET 2

Wagyu Beef Nigiri

Sturia Baerii Sturgeon Caviar, Yuzu-Soy Glaze

Scallop Tiradito

Passion fruit, Mango, Aji Amarillo Leche de Tigre

Mushroom Cappuccino

Porcini, Parmesan Foam, Biscotti

Prawn and Crab Thermidor

Comte, Tomato Tart, Spring Onion Soubise

Lychee and Coconut Sorbet

Roast Saddle of Lamb

Potato Pave, Aji Verde

Milk Chocolate Cremeux

White Wine Poached Pear, Chocolate Cake, Vanilla Crème Anglaise

Petit Fours, Coffee or Tea

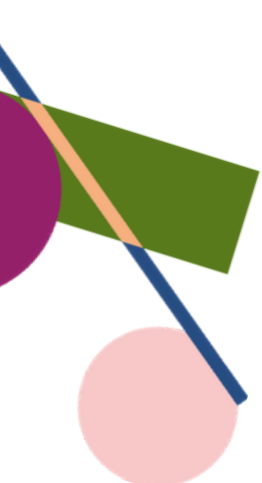
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SPELLBOUND ROMANTIC DINNER MENU

STURIA BAERII CLASSIC CAVIAR

Oscietra Caviar, blini, and sour cream

BAKED SCALLOP

Jumbo scallops, sea urchin butter, Parmesan,
Emmental, cilantro

LOBSTER RAVIOLI

Lobster broth, green peas, truffle oil

WAGYU MS5 TOMAHAWK

Roasted baby potatoes, sauteed mushrooms,
assorted sauces

WHITE CHOCOLATE MOUSSE

Dark cherry compote

ASSORTED PRALINES AND MACAROONS

TEA OR COFFEE

Rates:

Php 16,500++ per couple without wine

Php 22,500++ per couple with wine pairing