

Lagoon Club

Dinner Menu
18:00 – 22:00

Sushi

Salmon
Shim-aji
Kinmedai
Hamachi
Hokkaido Scallops
Maguro
Chu-toro
O-toro
Aburi Wagyu

Chefs Combination

Mixed
4 Nigiri, 4 Sashimi, 1 Sushi Roll

Sashimi
Selection Of 4 Or 8 Sashimi

Sushi
Selection Of 4 Or 8 Sushi

Bara Chirashi ^G
Ikura, Uni, Kinmedai, Akami,
Salmon, Hamachi

Sushi Rolls

Amanpulo ^G
Akami, Uni, Unagi, Saikyo Miso Mayo

Karai Maguro ^G
Spicy Tuna, Snow Crab, Tanuki,
Jalapeño Sauce, Gochujang Aioli

Aburi Salmon ^G
Ikura, Takuan, Cucumber,
Volcano Sauce, Eel Sauce

Wagyu Uni Maki
Beef Tartare, Scallion, Ponzu

Soft Shell Crab ^G
Avocado, Cucumber,
Whole-grain Mustard

Vegetable ^{VEG, N}
Avocado, Kanpyo, Asparagus, Mizuna

Starters

Edamame ^{VEG}
Manamoc Salt

Miso Soup ^V
Spinach, Mushroom, Abura Age

Sesame Ingen Beans ^{VEG, N}
Green Beans, Sesame Dressing

Gyoza
Spinach, Mushroom, Tofu ^{V, G}
Pork, Garlic, Chives ^G

Potato Salad ^G
Bacon, Onions, Aji Tamago, Shallot Chips
Add Snow Crab

Tori Karaage ^G
Ginger Chicken Thigh, Shishito, Peppers,
Lime Zest, Garlic Chips

Wagyu Tataki ^G
Yuzu Ponzu, Onion Salad, Crispy Garlic,
Soy Cured Egg Yolk

Usuzukuri ^G
Yellowtail, Yuzu Vinaigrette,
Tosazu Sauce, Yuzu Pearls

Hokkaido Scallops Crudo
Uni, Ikura, Yuzu Kosho

Kaisen Salad ^{G, N}
Salmon Roe, Radish, Mizuna,
Soy-sesame Dressing, Yuzu Pearl

Kani Salad ^G
Snow Crab, Lettuce, Ponzu-Wasabi Dressing,
Mango, Corn, Cherry Tomatoes

Mains

Nasu Dengaku ^{VEG}
Eggplant, Miso, Tofu, Scallion

Gindara Saikyo Yaki
White Miso Marinated Black Cod

Kinmedai Nitsuke ^G
Simmered Golden Eye Snapper, Ginger,
Radish, Mushroom, Leeks

Buta Kakuni ^G
Braised & Grilled Iberico Rack

Chicken Shio Koji ^G
Grilled Peppers, Lotus Roots, Shallots

Japanese Wagyu

Takamori Hibachi Grill
150 Grams A5 Sirloin, Seasonal Vegetables,
Manamoc Salt, Miso-Horseradish, Garlic Soy

Kobe Beef
150 Grams A5 Tenderloin, Seasonal Vegetables,
Manamoc Salt, Miso-Horseradish, Garlic Soy

Shabu Shabu *For Two*
200 Grams Ohmi Sirloin, Goma Sauce, Yuzu

Sukiyaki ^G *For Two*
200 Grams Ohmi Sirloin, Seasonal Vegetables,
Tofu, Warishita

Tempura

Moriawase ^G
White Fish, Tiger Prawn, Seasonal Vegetables

Kakiage ^G
Mixed Seafood, Seasonal Vegetables

Ebi ^G
Tiger Prawn

* Premium menu items, excluded from dining benefit of select stays.

All our ingredients are regionally sourced, fish and meat are sustainably sourced.

VEG = Vegan | V = Vegetarian | G = Gluten | D = Dairy | N = Nuts

All prices are in Philippine Peso and are subject to 12% service charge and 12% government tax where applicable.