

# FINESTRA

## SEAFOOD TOWER

### On Ice

Poached prawns,  
freshly shucked oysters,  
crab, mussels, lobster,  
clams, curacha  
served with  
Classic cocktail sauce,  
whipped horseradish  
raspberry mignonette,  
lemon



### Hot

Garlic prawns, oyster Rockefeller,  
panko herb baked mussels,  
baby squid ring, crab,  
lobster, curacha  
served with  
Lemon butter sauce,  
lemon



**Oscietra caviar**  
30g of caviar for Php 9,000+

## INSALATE

Fresh and crisp salad greens  
and refreshing signature dressings.

*Caesar salad*

*Classic niçoise salad*

## BRUNCH SPECIALTIES

*Salumeria board*  
Salame Milano, prosciutto,  
36-month aged  
Parmigiano Reggiano

*Beef carpaccio*  
Rocket, Parmesan,  
button mushrooms

*Tuscan chicken  
liver pâté*  
Bruschetta, red onion jam

*Smoked salmon*  
Capers, lemon, parsley

*Octopus carpaccio*  
Olives, tomato herbs

*Fried squid*  
Amalfi lemon, zucchini,  
tartar sauce

## Eggs

*Finestra eggs benedict*  
Mortadella, toasted focaccia, Hollandaise

*Vegetarian omelette*  
Sourdough bruschetta

*Eggs royal*  
Smoked salmon, Hollandaise,  
poached egg

*Scrambled eggs & truffle*  
Sourdough bruschetta

*Finestra breakfast*  
Fried egg, Italian sausage,  
crispy pancetta, Roma tomatoes

🐟 seafood 🥜 nuts 🌾 gluten 🌿 vegetarian

Kindly advise our team upon ordering if you have food allergies,  
intolerances, or special dietary requirements.

## PINSA ROMANA

*Margherita*  
Tomato, mozzarella,  
Parmigiano, basil

*Pizza diavola*  
Spicy salami, tomato,  
mozzarella, black olives

*Funghi*  
Wild mushroom, mozzarella,  
scamorza, Parmesan



## PASTA e RISO

*Pappardelle tartufate*

*Lobster spaghetti*

*Clams linguine*  
Garlic, chili, cherry tomatoes

*Gnocchi tomato*  
Buffalo mozzarella, pesto

*Ravioli ricotta & spinach*  
Butter sage

*Saffron risotto*  
Braised beef wagyu shoulder,  
gremolada

## MAINS

*Josper-cooked USDA rib-eye*  
Roasted potatoes, baked carrots,  
slow-cooked red onion, baked garlic

*Tajima wagyu rump*  
Sweet potato gratin,  
creamed spinach,  
peppercorn sauce

*Short ribs*  
Polenta, salsa verde

*Pacific sea bass*  
Grilled vegetables, pesto

*USDA filet mignon*  
King oyster mushroom,  
braised red cabbage,  
duck fat-fried potatoes

*Japanese amberjack*  
Broccolini, white chocolate,  
cauliflower purée

*Baked lobster with cheese*  
Amalfi lemon butter

*Lobster thermidor*  
Herbed bechamel

*Lobster roll*  
Brioche, herbs, crispy pancetta,  
duck fat-fried potatoes



# DOLCE

Molten white chocolate  
San Sebastian cheesecake  
🌿 🍷

Dulce de leche  
with vanilla ice cream  
🌿

Blackberry and almond pudding  
with lemon sorbet  
🌿 🍷



Affogato  
Station

## BEVERAGES

### BUBBLES

*Dom Perignon, 2013*

Champagne, France

*Nicolas Feuillatte*  
Champagne, France

*Crémant Rosé Grande Cuvée 1531,*  
Sieur d'Arques, France

### WHITE WINE

*Pinot Grigio,*  
*Rocca Ventosa*  
Abruzzo, Italy

*Moscato, Queen Adelaide*  
South Australia, Australia

*Chardonnay,*  
*Pago Mota*  
Ribera Del Duero, Spain

### RED WINE

*Cielo e Terra 1908,*  
*Pinot Noir*  
Northern Italy

*Grimaldi,*  
*Barbera d'Alba*  
Northern Italy

*Château Camille de Labrie*  
Bordeaux, France

### FINESTRA ITALIAN COCKTAILS

*Finestra Negroni | Giramondo | Pigafetta*

### LOCAL & IMPORTED BOTTLED BEERS

*San Miguel Light | San Miguel Pale*  
*Asahi | Corona | Heineken | Stella Artois*

### SPIRITS & LIQUOR

*Macallan 12 Years*

*Jura 12 Sherry Oak | Jose Cuervo Gold*  
*Plantation Original Dark | Tanqueray Gin | Ketel One Vodka*

### COLD BEVERAGES

*Sodas | Fresh fruit juice | Still water | Sparkling water*

### ITALIAN SODA

*San Pellegrino Aranciata | Limonata*

### ITALIAN ICED TEA

*Thè alla Pesca | Thè alla Rosa*  
*Thè al Limone*

### PREMIUM COFFEE

*Espresso | Espresso Doppio*  
*Americano | Macchiato*  
*Cappuccino | Caffè latte*

### PREMIUM TEAS

*Chamomile | Japanese Sencha*

# FINESTRA

## ITALIAN SUNDAY BRUNCH

*Experience Italy's finest culinary glory*

4,555+

Inclusive of non-alcoholic beverages

5,555+

Inclusive of premium beverages

29,990+

Inclusive of **Dom Perignon** and **Macallan 12 years**