

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 champagne and premium beverages

29,990+

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