



Chef Heinz Beck

Known Chef Heinz Beck is regarded as one of the most notable “Masters” of gastronomy, pioneering the perfect balance between food and health. With his undisputed culinary talent, meticulous eye and taste for the transformation of ingredients into highly innovative flavors, and 3 Michelin stars garnered throughout his longstanding career, Chef Beck effortlessly proves his expertise in the culinary world.

WHAT TO EXPECT

Celebrate Solaire Resort Entertainment City’s 12th anniversary with an exquisite Italian dining experience led by Chef Beck at Finestra Italian Steakhouse. His expertly curated menu blends modern and traditional techniques, creating a fusion of flavors for an indulgent journey. Complementing the meal, Gaja Winery from Italy’s Langhe region is renowned for its exceptional wines, crafted with innovation and sustainability. Their wines perfectly enhance Chef Beck’s culinary creations for a truly memorable experience.

Date: March 14 to March 16, 2025
Wine Maker: Gaja Winery
Venue: Finestra Italian Steakhouse
Time: 6:00PM to 9:00PM
Price: PHP 11,888+

Brunch: March 16, 2025
Time: 11:30AM to 2:30PM
Price: PHP 5,888+

MENU

Ricciola marinata con sedano rapa all'acqua di mare e cioccolato ossidato
 Marinated amberjack, celeriac in seawater, oxidized chocolate
 Ca'Marcanda 'Vistamare' Bianco, 2023
 Angelo Gaja, Toscana

Scampo, peperoni e gazpacho verde
 Scampo, sweet peppers, green gazpacho
 Rossj-Bass, 2023
 Angelo Gaja, Piemonte, Langhe

Sedanini con gamberi rossi, purea di melanzana affumicata e croccante di pane
 Sedanini, red shrimps, smoked aubergine coulis, croutons
 Ca'Marcanda Promis, 2022
 Angelo Gaja, Toscana

Risotto di zucca, amaretti, carciofi, balsamico e tartufo nero
 Pumpkin risotto, amaretti, artichokes, balsamic vinegar, black truffle
 Ca'Marcanda Promis, 2022
 Angelo Gaja, Toscana

Vitello ripieno di frutta secca in crosta di pistacchio
 Pistacchio crust veal, dried fruits
 Barolo 'Dagromis', 2020
 Angelo Gaja, Piemonte, Langhe

Sfera ghiacciata ai frutti rossi su crema al tè con lamponi cristallizzati
 Red fruit ice sphere, tea cream, crystallized raspberries
 Ca'Marcanda 'Magari', 2022
 Angelo Gaja, Toscana, Bolgheri