

fresh

INTERNATIONAL BUFFET

# SIGNATURE DISHES



## BOSTON LOBSTER

Well-loved for the specialty dish's complementing flavors, the Boston Lobster is the perfect combination of sweet and buttery, with every tender bite showcasing the richness of the ocean.

The Boston Lobster is available during dinner every Monday to Friday, and during lunch and dinner on weekends.

## BEEF BULALO

Like a gentle hug in a bowl, Beef Bulalo is a famous clear broth soup in the Philippines made with beef shank and bone marrow simmered until it's melt-in-your-mouth tender, topped with cabbage, beans, and corn.

Handling this station is Chef Guiller de Ocampo, hailed from Talisay, Batangas, where this native dish originated.



## SISIG

"As a Kapampangan, this dish always comes to mind whenever I think of home."

- Chef Jhun Perreras

Fresh's version of the beloved Filipino dish is a feast for the senses with its appetizing aroma, complex texture, and burst of umami flavor. It is made up of crunchy pork belly, pork trotter, minced onions, and peppers; drizzled with calamansi juice; and topped with garlic aioli and poached egg.



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## FOUR CHEESE PIZZA WITH TRUFFLE OIL

One of the most sought-after comfort dishes in our Italian section, this elevates the classic favorite Quattro Formaggi with a decadent twist. It is introduced by one of our talented homegrown chefs, Chef Kris Dalisay.



## CREATE YOUR OWN SALAD STATION

An interactive part of Fresh, our Salad station celebrates the superior quality of our seasonal produce, which we carefully source at its peak of freshness directly from a farm in Tagaytay. At the same time, it lets our guests build their own dream salad according to their own tastes and preferences.



## ROAST BEEF STATION

We are introducing different kinds of roasted beef into this section, depending on the occasion being celebrated. Freshly carved meats are imported from the United States and Australia.



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## KANI SALAD AND CALIFORNIA MAKI

Your culinary journey with us will not be complete without these two most loved Japanese specialties.

Our Kani salad is a mix of lettuce, cucumber, and crabstick, topped with Japanese mayonnaise and a dash of fish roe to finish. Meanwhile, our California maki is made up of rice, cucumber, mango, and crabstick, wrapped in nori (seaweed) and covered in tobiko (flying fish roe).



## SOLAIRE CHOCOLATE CAKE

Decadently divine, our signature chocolate cake is one of the bestsellers from the dessert section. What's special about it? Flourless, delicately rich in texture, and perfectly balanced in flavors as all cakes should be.