

THE PATISserie

糕点店 · 더 파티세리 · 파티스リー SOLAIRE

Solaire holiday feast bundles 2025

Festive set 🌿 🍷 🍰

Herb roasted chicken, thyme gravy
Honey glazed ham, pineapple mustard sauce
Baked salmon, dill cream sauce (1.2kg)
Truffle mac & cheese
Mashed potato
Sauteed green beans with almonds
Dinner rolls, whipped butter
Yule log cake
Linzer tart

PHP 12,700

Paskong pinoy set 🌿 🍷 🍰

Lechon belly roll (3kg)
Honey glazed ham, pineapple mustard sauce
Chicken relleno with raisin bread stuffing
Baked cheesy bangus, garlic chips, spring onions
Bringhe (filipino paella)
Lumpiang ubod, garlic peanut sauce
Malunggay pandesal, whipped butter
Fruit salad
Bibingka cheesecake

PHP 19,300

Mixed holiday spread 🌿 🍷 🍰

Roast turkey with cranberry sauce
Beef wellington, bearnaise, red wine jus, mustard - 1kg
Baked salmon, dill cream sauce
Potato gratin
Sweet potato mash
Creamy spinach
Wild rice pilaf, dried fruits, nuts
Ube halaya cheesecake
Gingerbread cookies (200 grams)

PHP 22,200

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Charcuterie and cheeseboard 🌿 🍷

Solaire air dried ham, salami feline, beef bresaola, liver pate
Aged cheddar, gorgonzola, manchego, goat cheese, dried nuts and fruits, grissini, lavosh
(50 grams each item)

PHP 3,600

Ala carte mains — western favorites

Boneless christmas ham
Pineapple mustard sauce (6kg)

PHP 5,300

Roasted turkey, cranberry sauce, stuffing
Roasting jus, roast potatoes, brussels sprout, chestnut (6-7 kg)

PHP 9,600 🌿 🍷

Slow roasted USDA bone - in beef rib eye
USDA eib eye, shallot jus, bearnaise (3kg/6kg)

PHP 10,800 PHP 19,200 🌿 🍷

Roasted USDA beef chuck roll
Peppercorn sauce, mustard (6kg)

PHP 8,700 🌿 🍷

Herb-crusted rack of lamb
Peppercorn sauce, mint jelly (4kg)

PHP 13,850

Beef Wellington
Bearnaise, red wine jus, mustard (1kg)

PHP 8,500 🌿

Bakes salmon
Dill cream sauce (1.2kg)

PHP 3,950 🍷

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Bringhe
Kapampangan-style paella
PHP 2,450 🌿 🍷

Lumpia ubod
Sweet soya, peanut butter
PHP 800 🍷

Baked bangus
Annato, cheese, garlic chips, spring onions
PHP 1,500 🍷

Ala carte main course — filipino favorites

Grilled asparagus	950
Maple glazed baby carrots 🍷	500
Mashed sweet potatoes 🌿 🍷	950
Truffle mac & cheese 🌿	850
Roasted brussels sprouts	500
Braised red cabbage	500
Potato gratin 🌿	750
Mashed potatoes with gravy 🌿	800
Wild rice pilaf, dried fruits, nuts 🍷	700
Sauteed green beans	600
Creamy spinach	500
Assorted dinner bread rolls 🌿	220

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Salmon coulibiac
Horseradish sour cream, lemon beurre blanc (1.2kg)
PHP 4,000 🌿 🍷

Lobster thermidor
Lemon, cheese, parsley (1.5 kg)
PHP 6,500 🌿 🍷

Ala carte main course — filipino favorites

Chicken relleno with raisin bread stuffing
Raisin bread stuffing (1.2 kg)
PHP 2,900 🌿 🍷

Herb roasted chicken
Thyme gravy (1.2 kg)
PHP 800

Lechon style pork belly roll
Lechon sauce, paella rice (3 kg/6kg)
PHP 3,350 PHP 5,000 🌿 🍷

Roasted Suckling pig
Lechon sauce, pinakurat
PHP 10,800 🌿 🍷

Callos madrileña
Beef tripe, honeycomb, vegetables
PHP 2,850

Crispy pata with soy vinegar dip
Soy vinegar, grilled vegetables
PHP 2,100 🍷

Beef morcon,
Beef flank steak, egg, sliced chorizo, pickles (1.5kg)
PHP 4,000 🌿 🍷

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Dessert

Bibingka cheesecake	1400
Ube halaya cheesecake 🌿 🍪	3700
Solaire cake 🍪	3100
Yule log cake 🌿 🍪	2000
Pecan pie 🌿 🍪	1600
Red Velvet Cake 🌿	1400
Macapuno sans rival 🌿 🍪	2450
Christmas fruit cake 🌿 🍪	700
Minced pie 🌿 🍪	850
Christmas Stollen 🌿 🍪	650
Ensaymada box (6pc) 🌿	930
Gingerbread cookies (200 grams) 🌿	200