



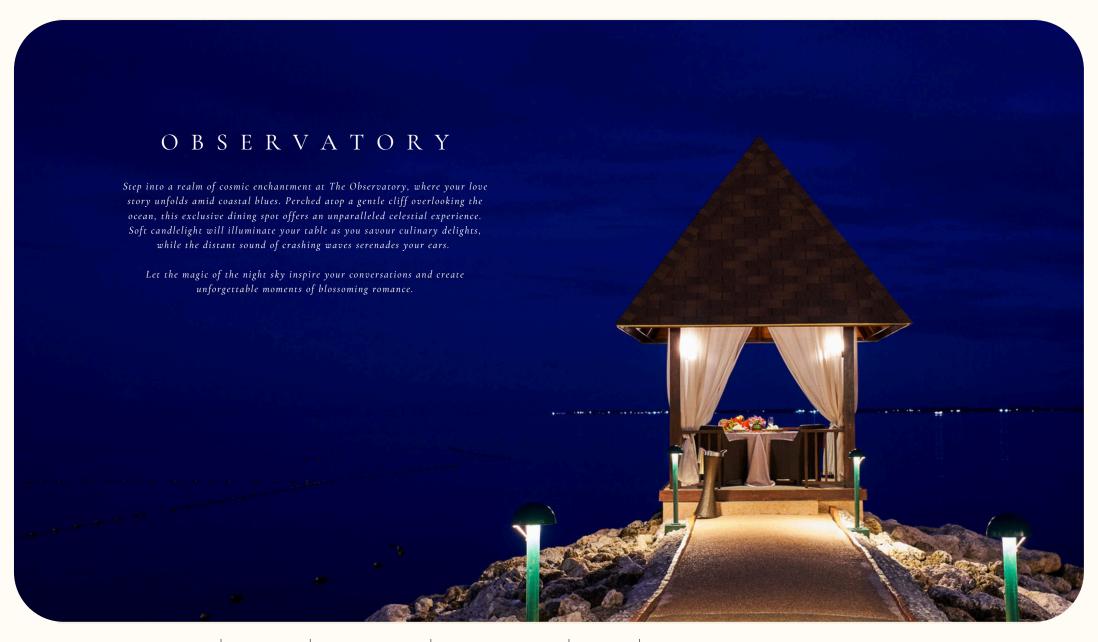
ROMANTIC DINING EXPERIENCE

Love is in the Air

Indulge in an exquisite private dining experience where passion and flavours intertwine, creating a romantic symphony for your senses.

Welcome to a world of romance, where each dish tells a tale of love, and an idyllic venue ignites the flames of desire.

Our meticulously crafted menu and intimate dining locations are designed to awaken the deepest emotions and leave you with cherished memories to last a lifetime.



Inclusions: Set Menu for Two (2) Persons Bouquet for the Lady Bottle of Wine (Red or White) Venue Decoration & Table Set up Personal Server Venue Usage for Four (4) Hours



Php 26,000 net

AMORÉ DEL MARE

WINE

Indigo Eyes Cabernet Sauvignon

HOT ENTRÉE

Seafood Chowder 🗇 📵

Charred Salmon, Grouper, Clams, Confit Tomato, Saffron Potatoes, Carrot, Dill, Grilled Rye Bread

HOT ENTRÉE

Smoked BBQ Bohol Prawns 🔊 📵 🕲

Prawn Broth, Mango Salsa, Avocado Mousse, Coriander

MAIN COURSE

Darling Downs Wagyu Tenderloin (MB5+ - 200 gm)

Mashed Potato, Roasted Garlic, Onion Soubise, Confit Cherry Tomato, Petit Herbs

SWEETS

Chocolate Forest

Milk Chocolate Mousse, Chocolate Soil, Glazed Cherries, Chocolate Twigs, Berry Sorbet





Php 24,640 net

PEARL OF PASSION

WINE

Faustino Viura Chardonnay

COLD ENTRÉE

Ash Baked Beetroot Salad 🔾 🐿

Roasted Beets, Rocket Pesto, Orange Segments, Toasted Pine Nuts, Braised Quinoa, Romaine Lettuce

HOT ENTRÉE

Pan Seared Scallops 🔊 📵 🕞

Broiled Cauliflower Purée, Cauliflower Fondants, Vanilla Apple, Chorizo Crumbs, Sea Grapes

MAIN COURSE

Norwegian Salmon Steak

Caper Butter Sauce, Polenta, Toasted Hazelnuts, Green Zucchini, Fresh Dill

SWEETS

Cebu with Love

Smoked Cebu Mango Cheesecake, Mango Jelly, Ivory Whipped Ganache, Brandy Snap





Php 22,400 net

OCEAN'S KISS

WINE

Tempus Two Silver Series - Pinot Gris

COLD ENTRÉE

Beef Tartare

Charred Pear, Ponzu, Red Radish, Fried Shallot, Confit Egg Yolk, Rye Bread Crisps

HOT ENTRÉE

Roasted Tomato Soup 🎒 🐼

Confit Tomato, Whipped Malagos Goats Cheese, Parmesan Crisp, Basil Oil, Chives

MAIN COURSE

Seared Barramundi 📵 🕲

Sweetcorn Purée, Charred Corn Nibs, Kale, Puffed Wild Rice, Curried Veloute, Mixed Greens

SWEETS

Pineapple Twist 🎒 🧿

Glazed Pineapple, Calamansi Pastry Cream, Pistachio, Lime Zest, Coconut Sorbet



Php 28,000 net

THE PEARL OF APHRODITE

WINE

Taltarni Sparkling Wine

COLD ENTRÉE

Tuna Kinilaw 🔞

Green Nam Jim, Coconut Cream, Green Chili, Basil

HOT ENTRÉE

Smoky Cauliflower and Celery Soup 🕲 📵 м

Charred Cauliflower and Celery, Cauliflower Crumbs, Chive Oil

MAIN COURSE 1

Grilled Grouper and US Scallops, Vegetable Provencale, Chickpea Salsa 🔞 🥏

Grouper Fillet and Scallops, Vegetable Stew with Tomato, Zucchini, Eggplant, Sweet Pepper, Chickpeas with Fresh Herbs

SORBET

Manila Creamery, Mango Berries Sorbet 🕲 🐱

MAIN COURSE 2

Darling Downs Wagyu Rib-eye MB5+, Foie Gras, Onion Soubise

Grilled Australian Wagyu Rib-eye 200gm, Pan Grilled Foie Gras, Truffle Mashed Potato, Mushroom Chimichurri, Confit Young Carrot

SWEETS

Salted Caramel Smores Tart 🎒 🧿

Graham Cracker, Dark Chocolate Pudding, Salted Marshmallow Meringue, Brown Sugar Caramel, Pistachio





Inclusions: Set Menu for Two (2) Persons | Bouquet for the Lady | Bottle of Wine (Red or White) | Venue Decoration & Table Set Up

Venue Usage for Four (4) Hours





GAZEBO

Php 22, 400 net

WINE

Bottle of Red or White Wine

ANTIPASTI TO SHARE

Burrata e Gamberi 🗟

Burrata cheese, a quenelle of prawns, tomatoes, and balsamic vinegar

Insalata di Mare 🗹 🖯

Sous vide calamari, prawn, fresh mango and burrata cream with potato salad

PASTA

Spaghetti alla Chitarra Aragosta 🗹 🦃

Handmade "Chitarra" style spaghetti with lobster in tomato sauce

SECONDO

Controfiletto di Manzo

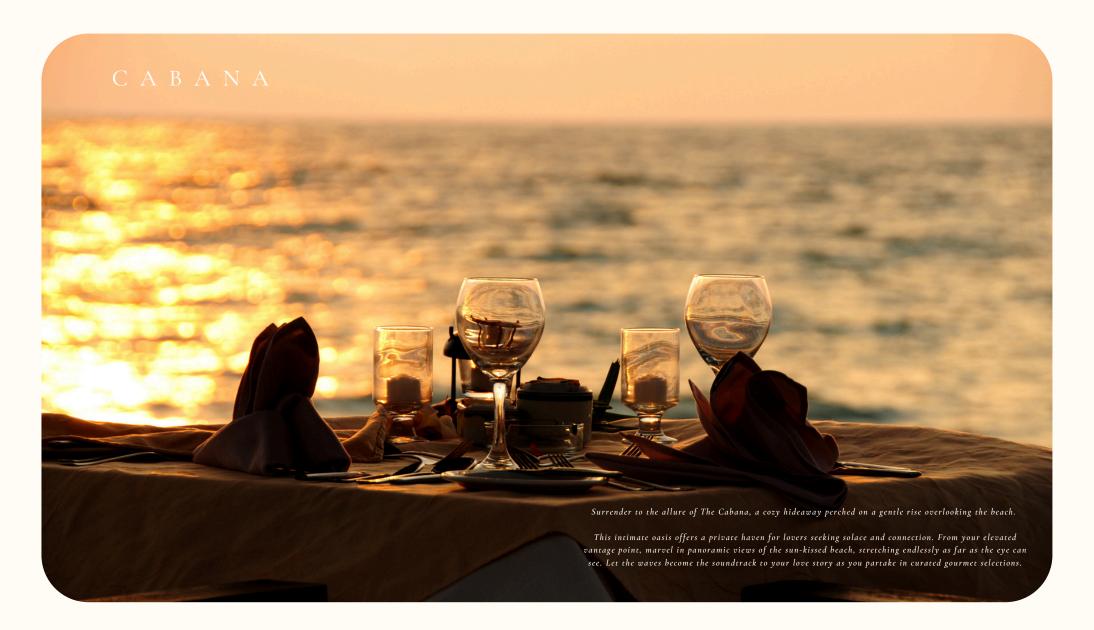
Grilled wagyu ribeye, cauliflower and peas, red wine jus

DOLCE

Crema Bruciata all'arancia 🞧

Orange and white chocolate Catalan burnt cream





Inclusions: Set Menu for Two (2) Persons | Bouquet for the Lady | Bottle of Wine (Red or White) | Venue Decoration & Table Set Up

Personal Server Venue Usage for Four (4) Hours





Php 20,000 net

ANTIPASTI TO SHARE

Burrata e Gamberi 🤿

Burrata cheese, a quenelle of prawns, tomatoes, and balsamic vinegar

Insalata di Mare 🗹 🗑

Sous vide calamari, prawn, fresh mango and burrata cream with potato salad

PASTA

Spaghetti alla Chitarra Aragosta 🗹 🦃

Handmade "Chitarra" style spaghetti with lobster in tomato sauce

SECONDO

Controfiletto di Manzo

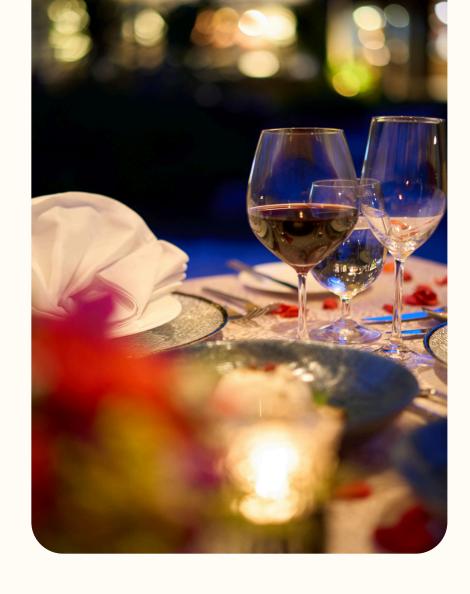
Grilled wagyu ribeye, cauliflower and peas, red wine jus

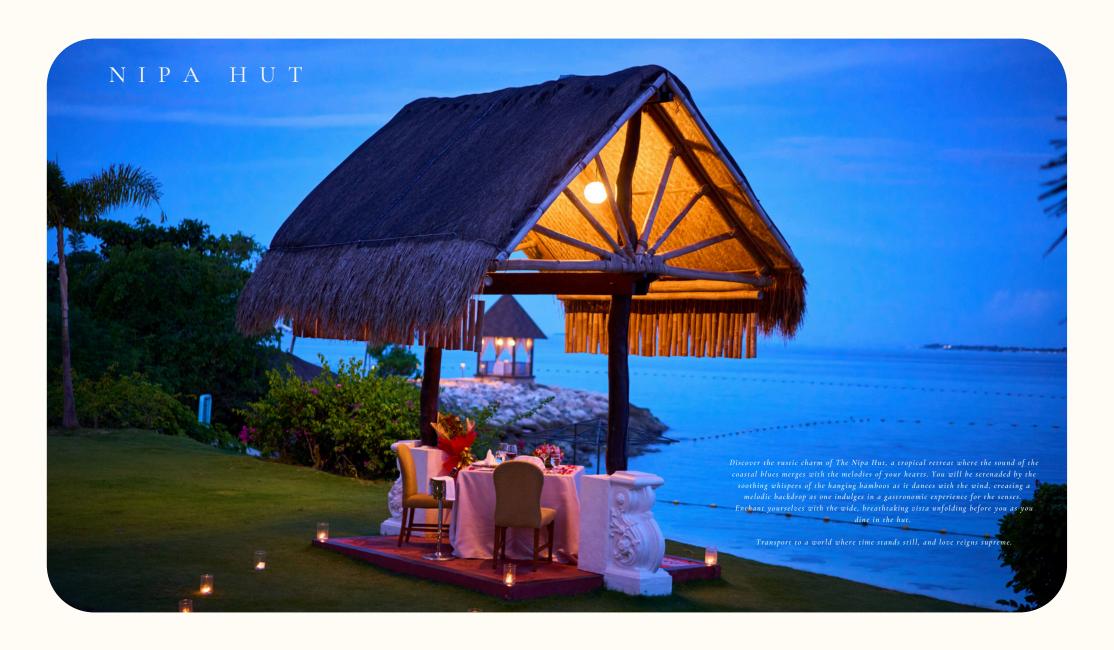
DOLCE

Crema Bruciata all'arancia 🞧

Orange and white chocolate Catalan burnt cream







Inclusions: Set Menu for Two (2) Persons | Bouquet for the Lady | Bottle of Wine (Red or White) | Venue Decoration & Table Set Up

Personal Server

Venue Usage for Four (4) Hours





NIPA HUT

Php 15,000 net

ANTIPASTO

Insalata di Mare 🗹 🦃

Sous vide calamari, prawn, fresh mango and burrata cream with potato salad

PASTA

Ravioli ai Gamberi 🛫 🦃

Rainbow ravioli filled with burrata and prawn, tomato sauce, basil pesto, and mozzarella fondue

SECONDO

Filetto di Manzo "Impressionista"

An artist's impression of beef fillet mignon, rainbow potato purée, spinach and truffle sauce

DOLCE 🞧

Tiramisu

Classic Tiramisu





Special Arrangements

PHOTOGRAPHER / VIDEOGRAPHER

- This is generally discouraged in the food & beverage outlets. For special arrangements, prior management approval is required.
- Only 1 photographer/videographer is allowed in the luxury dining venue.
- Permits and documents must be signed at least one day prior to the reservation.

DECORATION / SETUP MODIFICATION

- Additional decorations are highly discouraged in the food & beverage outlets. For special arrangements, prior management approval is required.
- Decorations that involve sticking, nailing, tying, or pinning on the pillars of
 the venue are prohibited. We strive to preserve the luxury dining venue's
 original look and feel, and avoid causing any damage to hotel property (this
 includes arch balloons, backdrops, mega centrepieces, and venue decorations).
- Any other additions or modifications to the current setup of the luxury dining venue must be declared at least two days before the reservation date for management approval and will be charged accordingly.
- Permits and documents must be signed at least one day prior to the reservation.

ENTERTAINMENT

- Serenaders, violinists and other types of entertainment are subject to management
 approval. This should be declared upon reservation or at least two days before the
 reservation date.
- Any entertainment will be paid for separately by the guest in cash.
- Any equipment required from the hotel will be charged accordingly.
- Permits and documents must be signed at least one day prior to the reservation.

Terms & Conditions

- Prior reservation required. Please indicate your preferred date and time to secure your reservation.
- Full payment is required to guarantee the reservation.
- Bookings with prepayments may be re-booked within one month of the original reservation date, subject to management approval and availability of the luxury dining venues.
- Package rates may vary depending on current hotel promotions.
- Cancellations must be made at least 24 hours before the reservation date.
- Senior Citizens are entitled to a 20% discount in accordance with Philippine law.
- This offer qualifies you for Shangri-La Circle Award Points. Terms and conditions of the Shangri-La Circle programme apply.







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#HAPPYTOBEACHHERE

In the realm of our romantic dining experience, where love and flavours intertwine, every moment becomes a celebration of passion and connection.

As the candlelight dances and the symphony of flavours unfold, let your hearts be filled with the sweet melodies of togetherness. Indulge in the magic of shared moments, where time slows down and love takes center stage.

From the picturesque views to the tantalizing delicacies, our romantic dining experience creates memories that will forever be etched in the tapestry of your love story.

Together, let us create an enchanting journey that whispers,
'Forever starts here.'