



# fresh

## SIGNATURE DISHES



### LOBSTER THERMIDOR

Well-loved for being succulent and impeccably seasoned, our Lobster Thermidor is a creamy, decadent seafood classic with white wine, served with oven-browned cheese crust and cooked a la minute as per guest's request.

Fresh's Lobster Specials are available every Friday, Saturday, and Sunday during lunch and dinner.

### 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 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. native dish originated.



### 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).

Handling the Japanese section is Chef Ronald Aragon, who has 20 years of experience working in Japanese restaurants both local and abroad under his belt.

### 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.

