

flame

R E S T A U R A N T

DINNER TASTING MENU

Inclusive of Lavazza Coffee or TWG Tea
Php 2,200++

HOUSE-CURED HAMACHI

Edamame puree, radish, wasabi mousse, furikake

OR

ROASTED CHESTNUT SALAD

Pistachio puree, double-smoked bacon,
baby greens, pickled shiitake, scallion vinaigrette



PAN-SEARED FOIE GRAS

“Sinigang” consommé, eggplant, radish, green beans

OR

FLAME’S “BIRD’S NEST”

Kataifi, scotch quail eggs, scallop mousse,
Madeira-Mirin Glaze



CRISPY RIVER PRAWN

Carrots, zucchini, pumpkin, Japanese mayo,
soba, “Bulldog” sauce, bonito flakes

OR

STEAMED CODFISH FILLET

X.O. Sauce, ginger rice, bok choy, soy foam



DUCK LEG CONFIT

Roasted mushrooms, potato fondant,
butternut squash puree, honey-ginger glaze



GUANAJA CHOCOLATE MOUSSE

Brown butter almond sponge, mixed berries,
black pepper ice cream & orange glass

#MAKATISKYLINE #FLAMERESTAURANTPH #ONTHETABLE

Available Monday - Saturday 6:00PM to 10:00 PM