

flame

R E S T A U R A N T

PRIVATE DINING



There are many reasons to visit FLAME at Discovery Primea: the commanding view of the Metro Manila skyline from its 16th floor vantage point; the stunning setting punctuated by a grand "living chandelier" and an expansive marble-top open kitchen; new world décor that leads to an elegant and open dining space.

And then there is the food which blends modern European cuisine with Asian flavors to surprise even the most sophisticated palates.

PRIVATE DINING

FLAME boasts two private rooms, the Urdaneta and Ayala Wing, providing the ideal setting for a corporate event, or an intimate gathering with friends and family.

With the city lights sparkling just beyond your dinner plate and service that strikes the perfect balance between attentive and comfortably extempore, FLAME promises a sumptuous and memorable culinary journey each time.

Each private room can seat 20 persons comfortably.

Minimum Consumable Amount:

	Lunch	Dinner
Monday - Thursday	Php 35,000	Php 40,000
Friday - Saturday	Php 40,000	Php 50,000





"FLAME's name takes its inspiration from the team's burning passion and desire to create new experiences through food. At FLAME we are pushing modern European cuisine and Asian combinations in bold, intriguing directions."

- Executive Chef Luis Chikiamco

- Our Flame team can create a tailor-made menus according to your taste and preference
- Menus can be personalized with your logo, message or event name
- Additional decors and set-up can be pre-arranged



LUNCH MENU

(3 Course Menu)

Php 1,800++ per person

AMUSE BOUCHE

Norwegian Salmon Tartar on Sesame Tuile



CAULIFLOWER VELOUTÉ

Cebu Bay Scallops, Pine Nuts, Basil-Mint Oil

OR

CRABMEAT SALAD

Cucumber, Pickled Apples, Celeriac "Rémoulade"

OR

TUNA "CARPACCIO"

Lime-Ginger Condiment, Crispy Nori Tempura Flakes, Baby Greens



BLACK PEPPER & CORIANDER GRILLED PRAWNS

Ginger & Tomato "Nasi Lemak", Fresh Cilantro

OR

SEARED NORWEGIAN SALMON

Braised Savoy Cabbage, Pickled Japanese Ginger, Asian Aromatic Sauce

OR

SALT & ROSEMARY U.S. ROAST BEEF

Baby Spinach, Marble Potatoes, Mushrooms & Asian Jus



FLOURLESS CHOCOLATE CAKE

Pistachio Ice Cream

OR

ROASTED MANGO

Tropical Fruit Sherbet, Coconut Crumble

All prices are inclusive of 12% VAT and subject to 10% service charge and other government taxes.



Seared Norwegian Salmon



LUNCH & DINNER MENU I

(4 Course Menu)

Php 2,200++ per person

AMUSE BOUCHE

Norwegian Salmon Tartar on Sesame Tuile



ASIAN SEAFOOD SALAD

*Baby Shrimp, Octopus, Squid, Compressed Watermelon
Red Radish, Sesame Dressing*



MISO-GLAZED GINDARA

Organic Red Mountain Rice, Bok Choi, Ginger Aromatic Sauce



DUO OF U.S. BEEF

*Josper-Grilled Medallions & Braised Short Ribs
Roasted Garlic Potato Puree, Mushrooms, Baby Carrots*



BLACK PEPPER "PANNA COTTA"

*Vanilla Chantilly, Macerated Strawberries,
and their essence*

All prices are inclusive of 12% VAT and subject to 10% service charge and other government taxes.



Asian Seafood Salad



LUNCH & DINNER MENU II

(4 Course Menu)

Php 2,200++ per person

AMUSE BOUCHE

Norwegian Salmon Tartar on Sesame Tuile



SOFT SHELL CRAB TEMPURA

Mango-Jalapeño Salsa. Baby Greens



MIXED SEAFOOD "HOT POT"

Tender Vegetables. Sesame-Dashi Broth.



AUSTRALIAN LAMB CHOPS

Spiced Eggplant & Tomato Ragout. Carrot-Curry Froth



VIETNAMESE COFFEE TART

Condensed Milk Ice Cream. Vanilla Chantilly



All prices are inclusive of 12% VAT and subject to 10% service charge and other government taxes.



Soft Shell Crab Tempura

LUNCH & DINNER MENU III

(6 Course Menu)

Php 3,400++ per person

AMUSE BOUCHE

Norwegian Salmon Tartar on Sesame Tuile



ASPARAGUS & SHRIMP SALAD

*"Cojonudo" White Asparagus, Raw Green Asparagus, Shrimps,
Orange-Sherry Vinaigrette*



SEARED FOIE GRAS & TRUFFLE POTATO FOAM

63 °C Free Range Egg, Thyme "Tater Tots"



SEARED CHILEAN SEA BASS

Australian Leeks, Romesco Sauce, Gigante Beans, Saffron Broth



JOSPER-GRILLED U.S. RIB EYE

Celeriac Risotto, Baby Carrots, Tarragon Jus



"TALEGGIO"

Homemade Apricot & Cherry "Mostarda"



CHOCOLATE SOUFFLÉ CAKE

Caramelized Bananas, Pistachio Ice Cream

All prices are inclusive of 12% VAT and subject to 10% service charge and other government taxes.



Seared Chilean Sea Bass

LUNCH & DINNER MENU IV

(6 Course Menu)

Php 3,400++ per person

AMUSE BOUCHE

Norwegian Salmon Tartar on Sesame Tuile



CRAB & MELON SALAD

Honeydew Sherbet, Thai Sriracha Vinaigrette, Micro Greens



FOIE GRAS "CHAWANMUSHI"

Shiitake Mushrooms, Soy-Dashi Reduction



FLAME'S SIGNATURE LOBSTER FRIED RICE

Textures of Pork, Soft-Boiled Egg, Szechwan Pepper



"DUO OF AUSTRALIAN LAMB"

*Josper-Grilled Chop & Timbale of Slow-cooked Shoulder
Asian Vegetable Stir-Fry, Natural Jus*



"BOUCHETTE"

Goat Cheese Bavarian, Red Beet Air



ROASTED MANGO

Tropical Fruit Sherbet, Coconut Crumble

All prices are inclusive of 12% VAT and subject to 10% service charge and other government taxes.



FLAME's Signature Lobster Fried Rice



FEATURED WINE SELECTIONS

CHAMPAGNE

Moët & Chandon Brut Imperial	Php 5,400++
Veuve Clicquot Yellow Label	Php 5,600++
Larmandier-Bernier, Latitude Extra Brut Blanc de Blanc	Php 5,800++
Bollinger Special Cuvee Brut NV	Php 7,800++

LUNCH & DINNER

WHITE

Arrogant Frog Sauvignon Blanc 2015	Php 1,300++
Beringer California Chardonnay 2014	Php 1,300++
Dr L Riesling 2014	Php 1,500++
McHenry Hohnen 3 Amigos White Blend 2012	Php 1,900++

RED

Arrogant Frog Cabernet Sauvignon-Merlot 2015	Php 1,300++
Parducci Cabernet Sauvignon 2011	Php 1,800++
Joseph Drouhin Laforet Bourgogne Pinot Noir 2013	Php 2,000++
Bodegas Pittacum 2009	Php 2,200++

All prices are inclusive of 12% VAT and subject to 10% service charge and other government taxes.



FACT SHEET

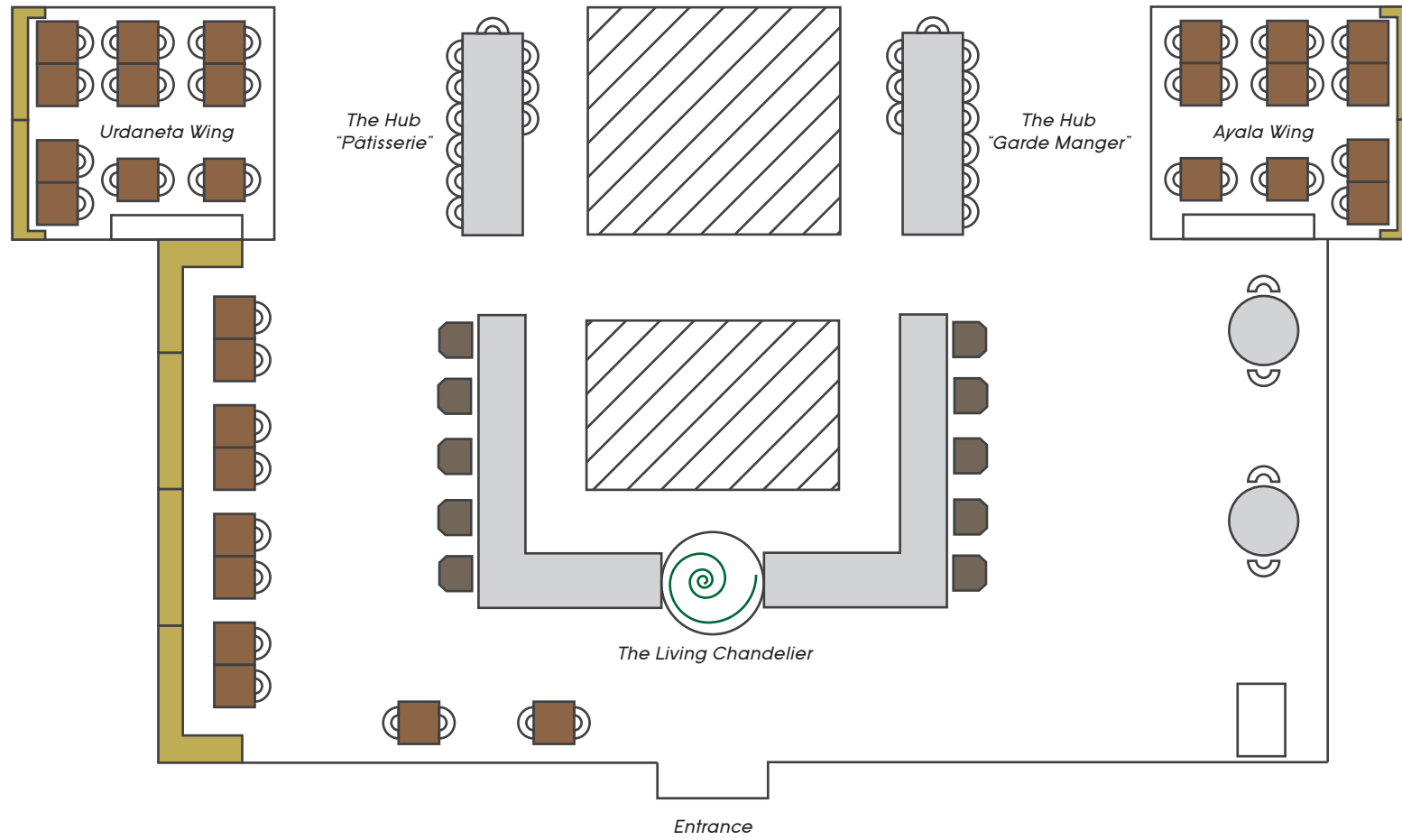
RESERVATION	(63 2) 955 8888 / 988 2988 primearestaurants@discovery.com.ph
CUISINE	Modern European with an Asian comfort twist
SEATING	70 persons <i>*normal restaurant set-up</i>
OPERATING HOURS	Mondays to Saturdays 11:30 AM - 2:30 PM 6:00 PM - 10:00 PM
DRESS CODE	Smart Casual Covered shoes and long pants are recommended for gentlemen
CHILDREN	Children 3 years and above are welcome for both lunch and dinner. Mondays to Fridays
CITATIONS	Philippine Tatler's Best Restaurants, 2017 Member, La Chaîne des Rôtisseurs 10 Most Awesome New Homegrown Restaurants That Matter in Manila 2016 by Our Awesome Planet

FIND US





RESTAURANT LAYOUT



flame

R E S T A U R A N T

DISCOVERY PRIMEA
6749 Ayala Avenue, Makati City, 1226 Philippines

