

APPETIZER



from the land

ASIAN BEEF CARPACCIO

Fresh arugula, wasabi nuts,
sriracha and soy vinaigrette
450

JAPANESE CURRY BEEF PUFF

Crispy flaky fritter, togarashi mayonaise
480

FOIE GRAS CHAWANMUSHI

Dashi, Shanton broth, spring onions
690

JOSPER-GRILLED WINGS

Togarashi waffles, charred leeks, garlic
chips, spring onions, teriyaki
420



from the sea

TUNA YUKHOE TACOS

Gochujang, carrots, red onions,
cabbage, soy-honey vinaigrette
420

SOFT SHELL CRAB FURAI

Shredded cabbage, sesame dressing, sesame soil,
pickled carrots, Japanese plum sauce
820

CHILEAN SEA BASS SPRING ROLLS

Vermicelli, mint, carrots,
baby greens, sweet chili dip
320



from the earth

ASIAN MUSHROOM SALAD

Shiitake, oyster, button and shimeji mushrooms,
ginger, soy-sesame vinaigrette, crispy tofu skin
420

PAPAYA AND HERB SALAD

Fried tofu, celery, cucumber, shallot oil,
lime-nam pla vinaigrette, crispy shallots
420

GREEN PEA VELOUTE

Corn flan, black pepper grissini
320

ASPARAGUS AND ORANGES

Raw green asparagus, white asparagus,
orange segments, beet chips, arugula, and
citrus-sherry vinaigrette
420

CHILLED ASIAN SALAD

Compressed watermelon, cucumber, red onions,
radish, sesame seeds, Asian ginger dressing
320

flame

R E S T A U R A N T

MAIN



from the land

DUO OF DUCK

Roasted duck breast, duck leg confit crêpe,
charred leeks, hoisin foam
920

HAINANESE CHICKEN

Corn-fed half chicken, flavoured Thai jasmine rice,
sweet soy, ginger and chives,
chili-garlic sauce, hot broth
920

CRISPY PORK BELLY

Eggplant, ground pork, tofu,
tomatoes, hot bean paste
760



from the sea

PAN-SEARED BLACK BASS

Spinach, water chestnuts, candied walnuts,
coconut masala, Asian gremoulata
680

CLAMS AND FRIES

Fermented black beans, scallions,
rice wine, chili, light soy, crispy potatoes
520

CHAR KWAY TEOW

Bay scallops, baby shrimp, Chinese sausage,
mussels, sweet soy, rice noodles
680

CHILI LOBSTER SPAGHETTI

Sriracha bisque, scallions and coriander
780

LUNCH BOWLS AND SANDWICHES

WAGYU BISTRO STEAK AND EGGS

Kimchi rice, mushrooms,
Australian spinach, bean sprouts
1300

CRISPY CHICKEN

Crispy noodles, mandarin oranges,
chives, radicchio, citrus vinaigrette
620

TUNA POKE

Tuna tataki, cucumber,
radish, edamame, tempura flakes,
wasabi mayonaise, Madeira-mirin, egg
560

PULLED U.S. BEEF SSAM

House-made hoagie, pickled cucumber,
cabbage slaw, Ssam sauce, handcut fries
620

THE JOSPER GRILL

U.S. BEEF

CERTIFIED PRIME ANGUS RIB EYE
2900

NEW YORK STRIPLOIN
1600

SRF WAGYU HANGER STEAK
1400

A-5 WAGYU EYE OF CHUCK
2600

CHICKEN

HALF FREE-RANGE CHICKEN INASAL
650

PORK

IBERIAN SECRETO PINOY BBQ
820

THAI KUROBUTA BABY BACK RIBS
1400

SEAFOOD

NORWEGIAN SALMON
850

PALAWAN RIVER PRAWNS
1400

JUMBO TIGER PRAWNS
1200

LAMB

AUSTRALIAN RACK OF LAMB
1600

CHAR-SIU LAMB RIBLETS
1200

SIDES

Potato gratin

Handcut fries

Potato purée

Ginger scented rice

Sweet corn on the cob

Sautéed garlic spinach

Asian mushrooms

Grilled green asparagus

180 PER SIDE

SAUCES

Yakiniku tare

Korean ssam

Green peppercorn

Forest mushroom

Porcini béarnaise

Spicy calamansi-soy

Roasted onion and dashi sauce

120 PER SAUCE

Contains nuts Flame Signature Contains Pork

Prices are inclusive of VAT and subject to 10% service charge
Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness.
Not all ingredients are listed in the menu. Please inform your waiter of any dietary restrictions

#FLAMERESTAURANTPH #DISCOVERYPRIMEA #MAKATISKYLINE