

APPETIZER



from the land

ASIAN STEAK TARTARE

Raw handcut U.S. beef tenderloin, pickled papaya, ketjap manis, tendon chip

480

SEARED WAGYU BEEF CUBES

🌿 Garlic, scallions, Madeira-mirin glaze, applewood smoke

450

PAN-ROASTED FOIE GRAS

Seared scallops, tempura eggplant, flash-pickled apples, miso glaze

980

JOSPER GRILLED U.S. CHICKEN WINGS

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

420



from the sea

SCALLOP CEVICHE

Ponzu, ikura, tempura flakes, wasabi mousse

620

TUNA YUKHOE TACOS

Gochujang, carrots, Asian slaw, soy-honey vinaigrette

420

🌿 THAI SHRIMP SALAD

Pomelo sorbet, tomato mousse, Bangkok salsa, lime vinaigrette

480

SOFT SHELL CRAB FURAI

Shredded lettuce, sesame dressing, pickled carrots, sesame soil, Bulldog sauce

820

HAMACHI SASHIMI

Miso dressing, edamame, mustard seeds, ginger, spring onions

680

UNI CROQUETAS

Togarashi aioli

420



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, Thai vinaigrette, crispy shallots

420

GREEN PEA VELOUTÉ

Sweet 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

ASIAN RICE HARVEST

☞ STEAMED CHICKEN AND LOBSTER X.O.

Shiitake, Chinese sausage, sticky soy rice, bean curd skin

1500

☞ 🌿 TAKE-OUT LOBSTER FRIED RICE

Free-range egg, chorizo Macau, char siu pork, Bakkwa, spiny rock lobster

920

A-5 WAGYU BEEF CLAYPOT

Dashi-gohan, carrots, french beans, shimeji, shiitake mushroom, tare sauce

1800

MAIN



from the land

CHINOISE DUCK LEG CONFIT

French duck leg, egg noodles, Asian vegetables, X.O. sauce

1900

🌿 HAINANESE CHICKEN

1/2 Corn-fed chicken, flavoured Thai jasmine rice, sweet soy, ginger chives, chilli-garlic sauce, hot broth

920

☞ CRISPY PORK BELLY

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

760

TWICE COOKED ADOBO SHORT RIBS

U.S. beef, garlic rice, cherry tomatoes, crispy egg

920

DUCK CONGEE

Ginger-rice sauce, crispy shallots and garlic, spring onions, sesame soil, sous vide egg, crispy wonton chips

820



from the sea

🌿 PAN-SEARED BLACK BASS

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

680

PRAWN TEMPURA

Carrot dumplings, candied ginger, caramelised onions, pickled radish, Japanese curry jus

720

🌿 SEARED CHILEAN SEA BASS

Shiitake mushrooms, garlic confit, Madeira-mushroom broth

1800

THE JOSPER GRILL

U.S. BEEF

CERTIFIED PRIME ANGUS RIB EYE
2900

PRIME ANGUS PORTERHOUSE
4800

NEW YORK STRIPLOIN
1600

SRF WAGYU HANGER STEAK
1500

A-5 WAGYU EYE OF CHUCK
2800

PORK

☞ IBERIAN SECRETO/PINOY BBQ FLAVORS
820

☞ THAI KUROBUTA BABY BACK RIBS
1400

SEAFOOD

NORWEGIAN SALMON
850

PALAWAN RIVER PRAWNS
1400

JUMBO TIGER PRAWNS
1300

LAMB

AUSTRALIAN RACK OF LAMB
1600

CHAR-SIU LAMB RIBLETS
1200

SIDE

Potato Gratin

Hand Cut Fries

Potato Purée

Ginger Scented Rice

Sweet Corn On The Cob

Sautéed Garlic Spinach

Asian Mushrooms

Grilled Green Asparagus

180 EACH

SAUCE

Yakiniku Tare

Korean Ssam

Green Peppercorn

Forest Mushroom

Porcini Béarnaise

Spicy Calamansi-Soy

Roasted Onion And Dashi Sauce

120 EACH

🌿 Contains nuts 🌿 Flame Signature ☞ Contains Pork

Prices are inclusive of VAT and subject to 10% service charge and applicable local government taxes. 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