

## 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

### 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 SOUP

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

### U.S. BEEF SHORT RIBS ADOBO

Garlic rice, cherry tomatoes, crispy egg  
950

### DUCK CONGEE

Ginger-rice sauce, crispy shallots and garlic, spring onions, sesame soil, sous vide egg, crispy wonton chips  
820



from the sea

### SEARED CHILEAN SEA BASS

Shiitake mushrooms, garlic confit, Madeira-mushroom broth  
1800

### 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

## THE JOSPER GRILL

### U.S. BEEF

CERTIFIED PRIME ANGUS RIB EYE  
2900

### PRIME ANGUS PORTERHOUSE

4800

### SRF WAGYU HANGER STEAK

1500

### PORK

### IBERIAN SECRETO/PINOY BBQ FLAVORS

820

### THAI KUROBUTA BABY BACK RIBS

1400

### SEAFOOD

### NORWEGIAN SALMON

850

### JUMBO TIGER PRAWNS

1300

### LAMB

### AUSTRALIAN RACK OF LAMB

1600

### 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