

flame

R E S T A U R A N T

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



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

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

SRF WAGYU HANGER STEAK

1400

CHICKEN

HALF FREE-RANGE CHICKEN INASAL

650

PORK

IBERIAN SECRETO PINOY BBQ

820

THAI KUROBUTA BABY BACK RIBS

1400

SEAFOOD

NORWEGIAN SALMON

850

JUMBO TIGER PRAWNS

1200

LAMB

AUSTRALIAN RACK OF LAMB

1600

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 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