

APPETIZER



from the land

🌟 WAGYU SAMPLER

Seared with Madeira-Mirin glaze, tataki nigiri, mini shabu-shabu
850

🌟 FOIE GRAS CHAWANMUSHI

Dashi, Shanton broth, spring onions
690

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 sauce
460



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SCALLOP CEVICHE

Ponzu, ikura, tempura flakes, wasabi mousse
680

TUNA YUKHOE TACOS

Gochujang, carrots, Asian slaw, soy-honey vinaigrette
460

🌟 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

Japanese mayonnaise, Bull-Dog sauce, bonito shavings
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
360

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
380

flame

RESTAURANT

ASIAN RICE HARVEST

CHARCOAL-BAKED SEAFOOD

“BIBIMBAP”

Gochujang, prawns, squid and clams
950

🍷 TAKE-OUT LOBSTER FRIED RICE

Free-range egg, chorizo Macau, char siu pork, Bakkwa, spiny rock lobster
920

MAIN



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DUCK BREAST SATAY

Indonesian style risotto, Asian mushrooms, toasted spices
1200

🌟 HAINANESE CHICKEN

1/2 Corn-fed chicken, flavoured Thai jasmine rice, sweet soy, ginger chives, chilli-garlic sauce, hot broth
1200

🍷 CRISPY PORK BELLY

Eggplant, ground pork, tofu, tomatoes, hot bean paste
790

U.S. BEEF SHORT RIBS ADOBO

Garlic rice, cherry tomatoes, crispy egg
950

LAMB RENDANG

Slow cooked in coconut milk and spices, roti canai, pickled onions, sambal egg
950



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🌟 SEARED CHILEAN SEA BASS

Shiitake mushrooms, garlic confit, Madeira-mushroom broth
1800

PAN-SEARED BLACK BASS

Spinach, water chestnuts, candied walnuts, coconut masala, Asian gremolata
780

🌟 PRAWN TEMPURA

Carrot dumplings, candied ginger, caramelised onions, pickled radish, Japanese curry jus
780

THE JOSPER GRILL

U.S. BEEF

CERTIFIED PRIME ANGUS RIB EYE
2900

PRIME ANGUS PORTERHOUSE

4800

SRF WAGYU SKIRT STEAK

1800

PORK

🍷 THAI KUROBUTA BABY BACK RIBS

1400

SEAFOOD

NORWEGIAN SALMON

980

JUMBO TIGER PRAWNS

1300

LAMB

AUSTRALIAN RACK OF LAMB

1800

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