

flame

RESTAURANT

APPETIZER



from the land

WAGYU SAMPLER

Seared with Madeira-Mirin glaze, tatakai nigiri, mini shabu-shabu

850

FOIE GRAS CHAWANMUSHI

Dashi, Shanton broth, spring onions

690

JOSPER-GRILLED WINGS

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

460



from the sea

TUNA YUKHOE TACOS

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

460

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 SOUP

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

MAIN



from the land

U.S. BEEF SHORT RIBS ADOBO

Garlic rice, cherry tomatoes, crispy egg

950

HAINANESE CHICKEN

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

1200

CRISPY PORK BELLY

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

790



from the sea

PAN-SEARED BLACK BASS

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

780

PRAWNS SATAY

Nasi goreng, fried egg, prawn crackers

950

CHAR KWAY TEOW

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

720

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

KOREAN FRIED CHICKEN

Kimchi cauliflower fried rice, pickled cucumber, garlic-honey glaze

650

TUNA POKE

Tuna tatakai, cucumber, radish, edamame, tempura flakes, wasabi mayonnaise, Madeira-Mirin, egg

620

VIETNAMESE TOFU "BAHN MI"

Marinated tofu, pickled carrots and radish, hand-cut fries, toasted ciabatta

550

THE JOSPER GRILL

U.S. BEEF

CERTIFIED PRIME ANGUS RIB EYE

2900

SRF WAGYU SKIRT STEAK

1800

CHICKEN

HALF FREE-RANGE CHICKEN INASAL

650

PORK

THAI KUROBUTA BABY BACK RIBS

1400

SEAFOOD

NORWEGIAN SALMON

980

JUMBO TIGER PRAWNS

1200

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