



ANZANI
NEW MEDITERRANEAN CUISINE

PHP 2500 PER HEAD
CHEF CRAFTED PLATED 3-COURSE SET MENU

WELCOME DRINK

ANZANI LEMONGRASS PANDAN COLD TEA

unique and tasty combination of the lemongrass stalks and pandan leaves
make a tea that is loaded with antioxidants.

COMPLIMENTARY BREAD

ANZANI SIGNATURE BREAD

Choose from Moroccan, black olive and tomato homemade bread with
dips of balsamic vinegar, extra virgin olive oil and tomato salsa

APPETIZER

SESAME CHICKEN DUMPLING ROMAINE SALAD

Ciabatta croutons, sunflower seeds, saffron emulsion

MAIN COURSE

MAHI MAHI FILLET

Potato strings, roasted tomatoes, watercress, lemon butter

OR

PORK CHOP TOMAHAWK

Stuffed speck ham, fontina cheese, pepper sauce

COMES WITH A CHOICE OF OUR HOUSE WINE RED OR WHITE

DESSERT

ANZANI BOMB

Trio ice cream, vanilla sponge, torched meringue

DRINK

Coffee or Tea



ANZANI
NEW MEDITERRANEAN CUISINE

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C H E F C R A F T E D P L A T E D 4 - C O U R S E S E T M E N U

W E L C O M E D R I N K

ANZANI LEMONGRASS PANDAN COLD TEA

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make a tea that is loaded with antioxidants.

C O M P L I M E N T A R Y B R E A D

ANZANI SIGNATURE BREAD

Choose from Moroccan, black olive and tomato homemade bread
with dips of balsamic vinegar, extra virgin olive oil and tomato salsa

A P P E T I Z E R

HOMEMADE SMOKED U.S BEEF CARPACCIO

Seven Spices, EVOO, 36-month aged parmesan

S O U P

LOBSTER BISQUE

Sea scallops, cognac reduction, cavira

M A I N C O U R S E

SESAME SEARED YELLOWFIN TUNA

Vegetable tortilla rolls, white dill sauce

O R

BABY BACK PORK RIBS

Garlic mash, glazed carrots, french beans, grilled corn

COMES WITH A CHOICE OF OUR HOUSE WINE RED OR WHITE

D E S S E R T

ANZANI BOMB

Trio ice cream, vanilla sponge , torched meringue

D R I N K

Coffee or Tea



ANZANI
NEW MEDITERRANEAN CUISINE

PHP 4800 PER HEAD
CHEF CRAFTED PLATED 5-COURSE SET MENU

WELCOME DRINK

ANZANI LEMONGRASS PANDAN COLD TEA

unique and tasty combination of the lemongrass stalks and pandan leaves
make a tea that is loaded with antioxidants.

COMPLIMENTARY BREAD

ANZANI SIGNATURE BREAD

Choose from Moroccan, black olive and tomato homemade bread
with dips of balsamic vinegar, extra virgin olive oil and tomato salsa

APPETIZER

SMOKE TUNA TARTE

Parsley, baby radish, red onion, capers, caviar, tapioca square

SOUP

SMOKED CORDILLERA TOMATO BASIL

Pistacio Honey, mozzarella di bufala

ENTREE

BETROOT TRUFFLE RAVIOLI

Purple potato mash, black truffle cream

MAIN COURSE

GRILL BRAZILIAN BEEF TENDERLOIN

Oyster mushroom, potato fondant, honey glazed carrots, chimichurri

OR

ATLANTIC SALMON WELLINGTON

Flat roasted ratatouille, lemon butter sauce

COMES WITH A CHOICE OF OUR HOUSE WINE,
RED OR WHITE

DESSERT

TROPICAL PANNA COTTA

Sweetened cream thicened with gelatin and molded with fruit compote

DRINK

Coffee or Tea