

Mizêio



# SAVOUR & SEA

Available from 13 October 2024

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## SAVOUR & SEA

### COLD SEAFOOD TOWER



Tiger prawns, mud crabs, elephant clams, Irish oysters, marinated squid, Manila clams, mussels, Maine lobster, seafood salad, and snapper ceviche

*Served with Mignonette, cocktail sauce, and marie rose sauce*

One to two persons | 6,750  
Three to four persons | 13,150

### GRILLED SEAFOOD PLATTER



Tiger prawns, GenSan tuna, grilled squid, Maine lobster, red snapper fillet, oyster thermidor, grilled octopus, and Hokkaido scallop

*Served with lemon, salsa verde, and hollandaise sauce*

One to two persons | 6,650  
Three to four persons | 13,850

### BEVERAGES

Chandon Brut | 3,000

Moët & Chandon Brut Impérial | 8,200

dairy eggs nuts pork seafood soya gluten-free vegetarian vegan

Allow us to fulfill your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

Raffles Makati is dedicated to sustainability through the implementation of environmentally friendly practices in our kitchen, restaurants and daily operations. We guarantee that over half of our menu ingredients are sustainably sourced, such as cage-free eggs, locally sourced fish, responsibly farmed seafood, and sustainable coffee and tea. Our commitment to sustainability includes prohibiting the use of endangered species and palm oil within the hotel premises.

**All prices are in Philippine Pesos (PHP), inclusive of VAT and are subject to 10% service charge and local taxes.**