

WELCOME 2025 IN
Sophisticated Style

31 DECEMBER 2024 | 7.00pm - 12.00 midnight



Misãio

WELCOME 2025 IN Sophisticated Style

NEW YEAR'S EVE SET DINNER

7,850

Enjoy with a wine pairing of red wine, white wine, rosé wine, and sparkling wine or two glasses of Champagne

2,400

HORS D'OEUVRE

Maine Lobster Tail Medallion

With citrus salsa, mango tapioca pearl, and calamansi dressing

POTAGE

Herb Garlic Velouté

With French baguette, Parma ham, and smoked Spanish paprika

FARINACEOUS

Roulade de Poulet

With grilled squid paella and white truffle squid ink chips

SORBET

White Peach Amaretto Sorbet

PLAT PRINCIPAL

Sous Vide Wagyu Filet Mignon

With foie gras sauce, potato dauphinoise, Jamón Ibérico wrapped grilled asparagus, and seared Hokkaido scallop

DESSERT

New Year Fuze

Cookie crème brûlée, dark chocolate almond and cherry croquette, and grapefruit ricotta ice cream

 dairy  eggs  nuts  pork  seafood  soya  gluten-free  vegetarian  plant-based

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.

WELCOME 2025 IN Sophisticated Style

NEW YEAR'S EVE VEGAN SET DINNER

5,250

Enjoy with a wine pairing of red wine, white wine, rosé wine, and sparkling wine or two glasses of Champagne

2,400

HORS D'OEUVRE

Roasted Vegetable Salad with Quinoa



With capsicum, zucchini, grilled mushroom, quinoa, and basil pesto

POTAGE

Wild Garlic Velouté



With herb baguette and smoked Spanish paprika

FARINACEOUS

Herb Risoni Pasta



With vegetable medley and romesco sauce

SORBET

White Peach Amaretto Sorbet



PLAT PRINCIPAL

Garden Vegetable Pistachio Risotto



With semi-dried tomato and crispy leeks

DESSERT

Vegan Chestnut Creme



Maracaibo chocolate almond and cherry croquette and vanilla raspberry grapefruit confit

dairy eggs nuts pork seafood soya gluten-free vegetarian plant-based

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