

A Magical Mirèio Eve

24 DECEMBER 2024 | 6.00pm - 10.00pm



Mirèio

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CHRISTMAS EVE SET DINNER

5,800

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

2,200

HORS D'OEUVRE

Burgundy Salad 🥚 🥚 🥚

With organic 63-degree poached egg, apple, croutons, and pork pancetta

POTAGE

Soupe de Poisson 🐟 🥚

Toasted baguette, rouille, and grated Parmegiano

SORBET

White Peach and Almond Sorbet

PLAT PRINCIPAL

Steak au Poivre 🥩 🥚

Black Angus beef filet mignon, herb rösti potato, buttered root vegetables, and creamy green peppercorn sauce

DESSERT

Chestnut Pistachio Fete

Bourbon chestnut mousse, pistachio whipped ganache, macadamia sablé, and white chocolate croustillant 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.

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CHRISTMAS EVE VEGAN SET DINNER

4,700

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

2,200

HORS D'OEUVRE

Burgundy Salad 🌱 🥚

With apple, croutons, and tofu

POTAGE

Red Bell Pepper Velouté 🌱 🥚 🌾

Truffle potato croustis

SORBET

White Peach and Almond Sorbet 🌱 🥚

PLAT PRINCIPAL

Wild Forest Porcini Mushroom Risotto 🌱 🥚

Wilted spinach, mushroom purée, and grilled vegetables

DESSERT

Pear Belle Hélène 🌱 🥚

Poached pear, raspberry coulis, 65% dark chocolate,
and tonka bean pear sorbet

🌱 dairy 🥚 eggs 🌾 nuts 🐷 pork 🐠 seafood 🌱 soya 🌾 gluten-free 🌿 vegetarian 🌱 plant-based

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WINE PAIRING MENU

Sparkling

Freixenet Elyssia Pinot Brut
Cava, Spain
Pinot Noir

Rosé

Gérard Bertrand Rosé
Languedoc, France
Grenache, Syrah, Cinsault

White

Gérard Bertrand Change
Pays d'Oc, France
Sauvignon Blanc

Red

Gérard Bertrand Heritage An 560
Côtes du Roussillon Villages 'Tautavel', France
Syrah, Grenache, Carignan

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