

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 (1) (2)

With French baguette, Parma ham, and smoked Spanish paprika

FARINACEOUS

Roulade de Poulet 000 8

With grilled squid paella and white truffle squid ink chips

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 (a) (a) (b) (b) (c)

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



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.

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 (a) (a) (b)

PLAT PRINCIPAL

Garden Vegetable Pistachio Risotto @@

With semi-dried tomato and crispy leeks

DESSERT

Maracaibo chocolate almond and cherry croquette and vanilla raspberry grapefruit confit

















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WINE PAIRING MENU

Sparkling

Raventós Blanc de Blancs Catalunya, Spain Xarel.lo, Macabeo, Parellada, Malvasia

Rosé

Château Roubine Côtes de Provence, France Grenache, Syrah, Cinsault, Mourvedre

White

Yalumba Barossa Valley, South Australia *Viognier*

Red

Las Huertas Colchagua Valley, Chile Cabernet Sauvignon