VOLCAN NIGHTS AN ERUPTION OF FLAVOURS





MEXICAN FOOD

SPICY TUNA TACO (S. D)

850

BEEF NACHOS (D)

Guacamole, pico de gallo, sour cream

850

Taco shell, gensan tuna, spicy mayo, togarashi dressing

CONFIT CHICKEN QUESADILLAS (D)

Flour tortilla, cheddar cheese.

quacamole, sour cream, pico de gallo

850

VOLCAN COCKTAILS

PINK BLOSSOM PALOMA

750

PURPLE HAZE

750

Volcan Tequila Blanco, 3 cents grapefruit soda, cherry blossom syrup, fresh lemon juice

Volcan Teguila Blanco, violet liqueur lavender syrup, fresh lemon juice, blue pea and thyme extract

NEGRA MARGARITA

750

VOLCAN GINGER SPICED MARGARITA

650

Volcan Teauila Blanco, Flor de Cana Rum spresso, Cold brew coffee, Giffard banana liquer, banana scharum

Volcan Tequila Blanco, Pierre

VOLCAN OLD-FASHIONED

650

Ferrand Dry Curacao, fresh lemon juice, red chili infused agave syrup, fresh ginger

VOLCAN FIZZ

650

Volcan Teauila Blanco, vanilla syrup, Ancho Reyes, chocolate bitters

Volcan Teauila Blanco, fresh lemon juice, elder flower syrup, agave syrup, Pierre Ferrand Dry Curacao, tonic water

(e) eggs \cdot (d) dairy \cdot (s) seafood \cdot (p) pork \cdot (v) vegetarian \cdot (vg) vegan \cdot (n) contain nuts \cdot (g) contains gluten \cdot (l) local \cdot (o) organic 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 upholds sustainability. Our kitchen and restaurants use sustainable ingredients such as cage-free eggs, locally sourced fish, fish farmed using responsible methods, and sustainable coffee and tea. Use of threatened fish species and palm oil are also banned in the hotel.

All prices are in Philippine Peso, inclusive of VAT and are subject to 10% service charge and local taxes.