

# L'ÉPIPHANIE *Royale*

AN EPIPHANY CELEBRATION



Starting 6 January 2025

*Misêio*



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AN EPIPHANY CELEBRATION

5,200

## APPETISER

### Seared Hokkaido Scallop

with salsa fresca and calamansi dressing



## SOUP

### Jamon Iberico Sweet Pea Soup

with mint, yoghurt, homemade dumpling, and fresh chives



## MAIN COURSE

### Pistachio Crusted French Bresse Chicken

on grilled squid paella, Spanish chorizo, and pisto



## DESSERT

### Galette des Rois



## CURATED SELECTION OF WINE BY THE BOTTLE

Champagne Henriot Brut Souverain NV | 9,400

Domaine de Mauperthuis Petit Chablis | 2,850

Viña Pomal Rioja | 2,300

Penfolds Koonunga Hill 76 Shiraz Cabernet | 3,200

Bread & Butter Cabernet Sauvignon | 3,850

 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.