



An
APHRODISIAC
Affair
with food

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A *FAIR*
with food

at The Tivoli Grill

April 16th-27th 1991

Cold and Hot Appetizers

BELUGA CAVIAR Enjoy this rare delicacy the traditional way, served with Blinis	per gram	P 29.00
TERRINE OF LANGOUSTE Accompanied with selected salads and poached Quail eggs, tossed with Srir Anise Vinaigrette		295.00
COMPOSITION OF OCTOPUS Blended with smoked Salmon and Leeks, marinated in Ginseng dressing		350.00
ALLIGATOR COCKTAIL WITH ARTICHOKEs Folded in Cognac dressing		490.00
FINE DE CLAIRE OYSTER Any way is fine with us	per piece	85.00
TRUFFLED LOBSTER RAVIOLI Served on a Saffron Caviar sauce		420.00
BLACK DIAMOND This can only be ordered through the Chef himself!		

Soups

GINGER FLAVOURED ESSENCE OF KANGAROO TAIL	P 120.00
IMPERIAL SHARK'S FIN WITH LOBSTER	360.00

Main Courses

FILLET OF EEL Served on a light Champagne Caviar sauce, with Beetroot noodles	P 490.00
MEDALLION OF CROCODILE On a Truffle cream sauce accompanied with Spinach soufflé	680.00
FEUILLETAGE OF LOBSTER AND SNAKE With young Bamboo shoots and black noodles	575.00
SUPREME OF CORNISH GAME HEN Filled with Cabernet, served with spotted Deer antler	490.00
DUCK LIVER AND DUCKBREAST served on a bed of sautéed celery and Walnuts	750.00
BRAISED EMU Served with Juniperberry sauce and black Sesame Potatoes	590.00
FILLET OF ROEBUCK Tender Venison fillet with Cherries and wild Mushrooms	590.00
CALAOU A specialty from South America, simmered in White Wine sauce with Ginger, garnished with Cactus leaves	440.00

4.25% government tax and 10% service charge will be added.

Gourmet Menu

A Culinary Affair with Aphrodisiac

Fine de Claire Oyster with Caviar



Composition of Octopus marinated in Ginseng dressing



Ginger flavoured essence of Kangaroo tail



Truffled Lobster ravioli served on a Saffron sauce



Sherbet with a sparkle of Champagne



Duck Liver and Duck breast with Celery and Walnuts



Fillet of Roebeuck with Cherries and Wild Mushrooms



Hot Love

Warm Raspberries with Cognac and Vanilla Ice Cream



Coffee or Tea

Friandises

*Don't be surprised by the length of this Menu.
We have intentionally made the portions small so you may sample as many
of the Chef's creations in the hope of falling in love with
this culinary affair.*

P 980.00

4.2% government tax and 10% service charge will be added.

Desserts

All desserts are specially prepared for two

FLAMBE OF STRAWBERRIES With Green Peppercorn	P 180.00
HOT LOVE Warm Raspberries with Cognac and Vanilla Ice Cream	190.00
SENSATION OF SOUFFLE Poppyseed Souffle with White Chocolate cream and Blueberries	150.00

4.2% government tax and 10% service charge will be added.



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