

## Our culinary direction.

We are bound together by fire with grill as our core, but our spirit is free, with European soul, we will not limit our creativity in one cuisine. We want our guests to have a journey, and experience colorful flavors inspired by many traditions around the world. Grill and fire in a modern contemporary dining experience.

## Chele Gonzalez

Chef Chele Gonzalez has been in the Philippines since 2011, has been traveling across Asia and the world. His impulsive adventurous spirit and a deep, enduring respect for local culture, flavor and techniques builds his inspirations in perfecting his creative and passionate art. He holds multiple culinary awards both in the Philippines and Asia. A true MasterChef who divulges his creativity with homegrown ingredients, beautiful plating and gastronomic storytelling.







**Find us, we're social!**

samirabychelegonzalez

# SAMIRA

by Chele González

## 6-COURSE SET MENU

**P3,850+ PER PERSON**

## BITES

**SALMON TAPIOCA (S)**
**TUNA TOSTADA (S, G)**
**CHILI CRAB BAO (S)**
**CHORIZO EXPLOSION (P, D)**

### TUNA TATAKI WITH WATERMELON GAZPACHO (S, G)

Seared yellowfin tuna with watermelon and tomato gazpacho, pickled onion and cilantro.

### GRILLED TIGER PRAWN AND UNI RISOTTO (S)

Creamy sea urchin rice with Parmesan cheese, caramelized onion and white wine topped with charred prawn.

### PALATE CLEANSER:

Tomato and basil sorbet.

### GRILLED BEEF TENDERLOIN (D, A)

Grilled Imported beef tenderloin with roasted confit potato, eggplant puree , poached shallot ,served with beef jus.

### PUMPKIN CRÈME BRÛLÉE (D)

Dark beer ice cream, vanilla crumble and chocolate ganache.

**SOMMELIER SUGGESTION P 1,950+ PER PERSON**

SMALL LUXURY HOTELS OF THE WORLD

**Kindly inform your dining assistant of any food allergies.**
**Prices are inclusive of government taxes but subject to 10% service charge.**

**Dietary guide: P – Pork, A – Alcohol, S – Seafood, N – Nuts, D – Dairy, G – Gluten**

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## GRILL EXPERIENCE
## P2,995+ PER PERSON

## BITES

**SALMON TAPIOCA (S)**
**CHORIZO EXPLOSION (P, D)**
**BULALO CRISPY TACOS (G)**

**MOJO PULPO (S, G, D)**
Charred grilled pulpo in mojo rojo with
marbled potato and homemade aioli.

## MAINS

**GRILLED HAMACHI COLLAR (S)**
With seasonal greens salad.

**Or**

**CHURRASCO (A)**
Grilled Angus beef skirt "Argentinian Style"
with marbled potatoes and chimichurri.

**Or**

**PORK BABY BACK RIBS (P)**
Barbecued back ribs with mojo verde,
salad and mashed potato.

**GRILLED CHICKEN PAELLA**
Spanish paella valenciana topped
with Grilled chicken.

**TORRIJA (D)**
Soaked brioche in milk cream, butter caramel
with homemade vanilla ice cream.

## SOMMELIER SUGGESTION P 990+ PER PERSON

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## BITES

Fun, playful, delicious appetizers

**CHORIZO EXPLOSION (P, D)** — **330**
Semolina puff stuffed with cheese emulsion
topped with Spanish chorizo (3pieces) .

**BULALO CRISPY TACOS (G)** — **365**
Beef shank, frijoles, jalapeño, corn, cabbage
and cilantro (3pieces).

**CHILI CRAB BAO (S, G)** — **440**
Fried bao with crab in different spices
and herbs (3 pieces).

**TUNA TOSTADA (S, G)** — **450**
Crispy corn tortilla with tuna ceviche,
corn puree, pickled onion and Cilantro (3 pieces).

**FOIE GRAS AND MANGO WAFFLES (D, G)** — **620**
Foie gras mousse, cream cheese and mango (3pieces).

**SALMON TARTAR ON CRISPY TAPIOCA (S)** — **735**
Pickled red radish, crème fraîche
and parsley powder (3pieces).

## STARTERS

Warm up with everyone's favorite

**MUSHROOM AND TRUFFLE CROQUETAS (D, V, G)** — **320**
Béchamel base, mushroom, truffle essence (3pieces).

**BACALAO BUÑUELOS (D, S)** — **460**
Deep fried cod in batter with potato and parsley (3pieces).

**MOJO PULPO (S, G, D)** — **875**
Charred grilled pulpo in mojo rojo with
marbled potato and homemade aioli.

**BEEF YAKINIKU** — **810**
Charred beef with soy miso dressing.

**SIZZLING GAMBAS AL AJILLO (S, G)** — **1,655**
Grilled shrimp, garlic, chili, extra virgin
olive oil and parsley (6pieces).

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## FRESH – COLD – RAW

Refreshing start of the journey

**TUNA TATAKI WITH WATERMELON GAZPACHO (S)** 650
Seared yellowfin tuna with watermelon and tomato gazpacho, pickled onion and cilantro.

**LOCAL GOAT CHEESE AND TOMATO SALAD (D, H)** 920
Tagaytay tomatoes and organic goat cheese, lettuce with candied cashew.

**COCONUT AND SNAPPER CEVICHE (S, N)** 1,075
Snapper in tiger's milk, with calamansi, coconut, roasted cashew, corn and cilantro.

**TASMANIAN OCEAN TROUT TARTARE (S,D)** 1,145
Dill, fried capers, apple, red radish served with crème fraîche split with dill oil.

## COMFORT & RICE DISHES

Warm and cozy that reaches deep into your soul. Hearty and filling sensations

**PUMPKIN AND CARROT CRAB SOUP (S,D)** 465
Creamy carrot and pumpkin soup with a scent of orange and swimmer blue crab.

**JAM?N AND SQUID PAELLA (S,P)** 1,385
Topped with Jamón serrano slices and crispy baby squid.

**OVEN GLAZED BEEF CHEEKS (D, A)** 1,415
On a creamy wild mushroom wet rice.

**GRILLED CHICKEN PAELLA** 1,625
Spanish paella valenciana, topped with grilled chicken.

**BEEF SHANK BULALO Good for 3-4** 1,775
Slow braised beef shank, local vegetables, corn, potatoes broth.

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## OUR GRILL

To start off the fire

**HAMACHI COLLAR (S)** 1,720
Grilled hamachi collar with soy miso glazed.

**APAHAP A LA VASCA (S, A) Good for 4** 2,765
Grilled fresh Apahap with confit potatoes cooked in garlic, parsley, sherry vinegar and extra virgin olive oil (minimum of 800g).

**CHURRASCO (A) Good for 2** 3,275
Grilled beef skirt "Argentinian Style" with chimichurri (350 grams) served with 2 side dishes.

**GRILLED RIB-EYE STEAK (A)** 4,885
Australian rib eye steak (450g) served with 1 sauce and 2 side dishes.

## SIDE DISHES

- Herb roasted (G) marbled potatoes 150
- Mama's fries (G) 150
- Mashed potato (G) 150
- Green salad 120

## SAUCES

- Chimichurri 130
- Mushroom jus 130
- Peppercorn jus 130
- Lemon butter 130

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## MAINS - INDIVIDUAL

Fire within your soul

**CHEESE RAVIOLI (V, D, G)** **970**
Homemade ravioli stuffed with a blend of organic goat cheese, herbs and cream with fresh tomato and basil sauce.

**PAN SEARED SALMON (S, H, D)** **1,320**
Celeriac puree, grilled romaine, yuzu with orange beurre blanc.

**FIRE ROASTED BABY BACK RIBS (P, D)** **1,580**
Barbecued back ribs with mojo verde, salad and mashed potato.

**GRILLED BEEF TENDERLOIN (D,A)** **1,840**
Grilled imported beef tenderloin with roasted confit potato, eggplant puree, arugula, poached shallot, served with beef jus.

**SLOW BRAISED LAMB SHANK (A)** **1,980**
Slowly braised lamb in white wine and tomato with rosemary, bay leaf, thyme served with olive confit potatoes and mixed salad leaves.

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## DESSERTS

Never knew sweet endings like this before

**PINEAPPLE PAVLOVA (D)** **280**
Roasted pineapple ice cream with
cream cheese chantilly.

**BUKO PIE IN TEXTURES (D)** **290**
Re-imagined Tagaytay buko pie.

**TORRIJA (D)** **290**
Soaked brioche in milk cream, butter caramel
with homemade vanilla ice cream on the side.

**PUMPKIN CRÈME BRÛLÉE (D)** **310**
Dark beer ice cream, vanilla crumble,
and chocolate ganache.

**CHOCOLATE PIE (D)** **380**
Banana, homemade caramel macchiato ice cream.

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Planning a gathering? We offer 2 curated styles of buffet service for groups of 20 or more guests, available with advance booking.

For inquiries and bookings, please contact:

Mobile: **+63 998- 955- 3630**

Email: **samira.reservations@anyaresorts.com**

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*Service as You Please*

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# FLAME

P2,500 Plus PER PERSON

## COLD APPETIZER

**Salmon Asparagus Pintxos (S,H,G)**

*Smoked salmon & asparagus topped on dill cream cheese toasts*

**Brioche & Beef Tartare *(S,D,G)***

*Butter baked brioche hand-chopped tenderloin, pickled onion & ginger topped with wild Ikura, egg yolk emulsion & shiso leaves*

**Fresh Coconut & Snapper Ceviche (S,N)**

*Snapper in Tiger's milk, with calamansi, coconut, roasted cashew, corn & cilantro*

## HOT APPETIZER

**Mushroom & Truffle Croquetas *(D,G,V)***

*Bechamel base, mushroom, truffle essence*

**Bulalo Crispy Tacos (G)**

*Beef shank, fijoles, jalapeno, corn, cabbage & cilantro*

## MAIN COURSE

**Jamon & Squid Paella (S,P,D)**

*Topped with jamon slices & Crispy Baby Squid*

**Apahap A la Vasca (S)**

*Grilled local seabass cooked in garlic, parsley, sherry vinegar & extra virgin olive oil*

**Churrasco (A)**

*Grilled Beef Skirt "Argentinian Style" with chimichurri sauce served with sautéed mixed vegetables & marbled potatoes*

## DESSERT

**Banana Chocolate Pie (D,G)**

**Ube Tres Leches (D,G**

*Available for groups of 25 or more with advance booking*

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# AMBER

P2,760 Plus PER PERSON

## COLD APPETIZER

**Seafood Rice Crackers (S,D)**

*Shrimp, mussel, mushroom, cream cheese, strawberry, homemade heirloom rice cracker*

**Foie Gras Mango Waffles (D,G)**

*Foie Gras mousse, cream cheese & mango*

**Spanish Chorizo Takoyaki (D,G,P)**

*Egg, potato & butter with fresh chorizo*

## HOT APPETIZER

**Chorizo Pintxos (P,D,G)**

*Grilled chorizo, fried quail eggs, caramelized onions on toast*

**Bacalao Bunuelos (D,G,S)**

*Deep fried cod in batter with potato & parsley*

## MAIN COURSE

**Octopus & Black Ink Paella (S,D)**

*Traditional black ink paella, with seafood topped with grilled octopus*

**Aromatic Fish Curry with Mint (S,H)**

*Norwegian salmon with sweet potato puree, aubergine & cilantro*

**Flame Grilled Iberico Pork Ribs (P,A)**

*Grilled French cut Iberioco Pork Ribs*

*Served with marbled potatoes & mixed veggies gratin*

## DESSERT

**Pineapple Expressions (G,D)**

**Burnt Cheese cake (G,D)**

*Available for groups of 25 or more with advance booking*

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# SAMIRA

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## THE BRUNCH
**P2,500+ PER PERSON**
**Minimum 2 persons**

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## Bread & Bakery Basket

Mini Ciabatta, Sourdough Roll, Wholewheat Roll, Croissant.
Honey Mustard Butter & Seasonal Anya Homemade Jam

## Charcuterie and Cheese Platter

A selection of Cold Cuts and Cheese
Pastrami, Mortadella, Salchichón, Lemon Ricotta, Manchego, Camembert.
Accompanied with dried Apricots and Walnuts

## Choose Your Egg

**Please select only 1 Per Person**

- Jamon Broken Egg on twice cooked Potato Fries
- Home-Cured Pork & Mushroom Cocotte Egg
- Hand-cut Bacon Egg's Benedict
- Spicy Asian Crab Omelette

## Charcoal Grill Platter

Tiger Prawn, Churrasco, Anya Cumberland Sausage.
Accompanied with Green Salad, Garlic Parmentier,
Marinara Sauce, Chimichuri Sauce

## Happy Ending

**Please select only 1 Per Person**

- Pineapple Pavlova
- Banana Waffles
- Toriija

Freshly Brewed Coffee or our Tea Selection

*Inclusive with a glass of chilled Mimosa each*

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# BRUNCH MENU A LA CARTE

## Bread & Bakery Basket — 620

Mini Ciabatta, Sourdough Roll, Wholewheat Roll,
Croissant.Honey Mustard Butter & Seasonal
Anya Homemade Jam

## Charcuterie and Cheese Platter

A selection of Cold Cuts and Cheese
Pastrami, Mortadella, Salchichón,
Lemon Ricotta, Manchego, Camembert.
Accompanied with dried Apricots and Walnuts

## Egg Selection

- Jamon Broken Egg on twice cooked Potato Fries — **390**
- Home-Cured Pork & Mushroom Cocotte Egg — **390**
- Hand-cut Bacon Egg's Benedict — **350**
- Spicy Asian Crab Omelette — **320**

## Charcoal Grill Platter — 820

Tiger Prawn, Churrasco, Anya Cumberland Sausage.
Accompanied with Green Salad, Garlic Parmentier,
Marinara Sauce, Chimichuri Sauce

## Happy Ending

- Pineapple Pavlova — **280**
- Banana Waffles — **330**
- Toriija — **290**

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