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Starters

Sautéed Hudson Valley Foie Gras | P 1,200

Served with hibiscus tea sauce and caramelized Tagaytay fresh pineapple chutney and brioche

Sizzling U.S. Scallop | P 1,170

Sizzling scallop trio with fresh harvest organic herbs

St Jack Foie Gras de Canard | 975

Pan seared U.S. scallop and duck liver with wild cranberries and citrus fruit

Pan-seared Sea Scallop | P 930

Served on a bed of saffron parmesan dusted risotto with balsamic reduction and seafood gravy

Escargot à la Bourguignonne | P 910

Half-dozen French escargot broiled in herbed butter

Foie Gras Guazetto | P 890

Served with sauteed porcini mushroom, polenta and truffle oil

Escargot Roquefort | P 848

Escargot, herb butter, mornay sauce and french bleu cheese, gratini to perfection

Smoked Salmon Roll | P 788

Norwegian smoked salmon with crab salad and horseradish sauce

Stuffed Prawns with Parmesan Risotto | P 638

Delectable Prawns with garlic and herbs filling

Cheese Selection

Swiss Cheese Fondue | P 1,540

A French dish of melted Swiss cheese with a charming white Chardonnay and a touch of kirsch

Euro Cheese Antipasto | P 1,128

Gruyere cave-aged, Emmental, Bleu d'Auvergne, Manchego Semicurado and Camembert served with Prociutto Romancio and pickled vegetables

Toast Swiss Cheese Raclette | P 598

Served with marble potato, cornichons and cocktail onion

Soups

Swedish Shrimp and Sea Bass Bisque | P 330

Served with breaded shrimp and sea bass

Manhattan Shrimp and Clam Chowder | P 218

Tomato base broth, bacon, clams, vegetable, herbs and spices

Cream of Mushroom in Puff Pastry | P 200

Puree of creamy mushrooms and spices with puff pastry

Onion Soup | P 200

A traditional oven roasted sweet onion simmered in beef consommé served with Gruyère cheese crouton

New England Clam Chowder | P 200

A thick soup from a selected vegetables and clam simmered in wine and fresh milk

Cream of Butternut Squash | P 180

Creamy and velvety smooth, with a touch of cinnamon, croutons and toasted almond flakes

Tomato Carrot Cream Soup | P 168

Hearty and flavorful cream soup



Salad

Chef's Table Salad | P 868

Romaine, iceberg lettuce, smoked salmon, U.S. scallop, bacon, seasoned crab stick, mango, and parmesan cheese served with croutons and hand toast Caesar dressing

Prosciutto, Mango, Orange and Arugula Salad | P 428

Fresh from the farm served with mango vinaigrette

Cesar Salad | P 388

Hand-torn tender Romaine lettuce tossed in handmade Caesar dressing served with anchovies, toasted croutons and topped with parmesan cheese

French Tomato Salad | P 268

Salad tomato, sweet onion, cucumber, romaine lettuce, and chopped parsley. Served with French vinaigrette.

Tagaytay Harvest Salad | P268

Assortment of organic lettuce, fruits and vegetables. Served with your choice of dressing Thousand Island, Honey mustard and mango vinaigrette

Cowboy Style

(Table Cooking)

Tomahawk Steak | (53 oz.) P 8,648 | (21 oz.) P3,968

French trimmed, on the bone Rib-Steak cowboy style or broiled to your liking

U.S. Angus Rib-Eye (dry-aged) | (25 oz.) P 8,088 (15 oz.) P4,868

A higher grade of meat with a large, evenly distributed marbling dry-aged for several weeks

U.S. Angus Ribeye (Chilled) | (30 oz.) P 6,438 (15 oz.) P 3,428

U.S. Certified Angus Beef served with guaranteed quality

T-Bone Steak | (20 oz.) P3,208

U.S. CAB choice cut containing a T-shaped bone from the shortloin

(Select 3 sides)



Highlands Steak Selections

Cowboy Prime Rib-Eye Roll | (12 oz.) P 4,910

Prime cut of U.S. Certified Angus Beef source from the Midwest and a highest grade for its marbling score

U.S. Kobe Beef Rib-Eye Steak

(14 oz.) P 7,968 | (7 oz.) P 4,248

American style Kobe/ Wagyu beef 5 star, 8-9 marbling score. Highly marbled and prized for its butter-fine quality. A must try!

Jesse Jame's Rib-Eye Steak | (20 oz.) P 4,258

(14 oz.) P 2,988 | (10 oz.) P 2,378

U.S. Certified Angus Beef "chilled" served with guaranteed quality

John Wayne's Prime Rib | (20 oz.) P 4,286

(14 oz.) P 2,960 | (10 oz.) P 2,498 | (7 oz.) P 1,938

U.S. Certified Angus Beef. Slow roasted whole slab of Prime Rib-Eye, freshly slice to your liking. Served with your choice of gravy and Yorkshire pudding.

Fillet Mignon | (10 oz.) P 2,618

A round tenderloin steak cut, broiled in a sheath of smoked bacon

Porterhouse Steak | (14 oz.) 2,398

A composite steak coming from the point where the Tenderloin and Strip loin meet, grilled style with your favorite sauce on the house

New York Cut Striploin Steak | (12 oz.) P 2,398

A boneless steak from the loin, flavorful and yet slightly firmer than the ribeye

Petit Fillet Mignon | (7 oz.) P 1,958

A small version but equally tender fillet

(Select 2 sides)

Graded Australian Beef Steak Selection

Certified Australian Angus Beef Wet Aged for 30 days

Margaret River Wagyu Beef | (7 oz.) P 4,538

Australian purebred Kiwami Black Wagyu beef "cube roll MB 8/9". Typically highly marbled and a natural healthy choice

Black Wagyu New York Cut Striploin | (7 oz.) P 4,528

Australian pure bred Kiwami Black Wagyu beef MB 8/9. In a smooth caramel buttery flavour that is intensely sweet and delicate.

Scotch Fillet " Rib-Eye" | (12 oz.) P 3,218

A Rib-eye cube roll, one of the most desirable steak cut. It's supremely lean with mild and subtle flavour

(Select 2 sides)



Composition

Surf and Turf | P 6,118

A real treat of Australian T-bone Steak 20 Oz., sausages, broiled king prawns and New Zealand half shell mussel. Complimented with roast Mediterranean vegetables, creamy three peppercorn sauce and lemon butter. Good for 3 to 4 persons.

Broiled Meats and Seafood Platter | P 3,008

6 oz. U.S. Strip loin, Baby Back Ribs, Hungarian sausage, Sea bass, Grouper, Salmon, Mussel, and Prawn. Good for two!

Rack of Lamb "St. Tropez" | P 2,208

Herbed crusted rack of lamb originated from the French Riviera

Minted Garlic Lamb Chops | P 2,098

Minted garlic rub French cut of Lamb broiled with garlic mint sauce

Mild Spicy BBQ Lamb Chops | P 2,078

Gently flavored lamb, tender and succulent, grilled and basted with signature Highlands spicy BBQ sauce

Sampler of Grilled Meats | P 2,008

English cut Prime Rib, Barbeque sausage and Baby Back Ribs in one platter

Steak and Seafood | P 1,908

Combination of U.S. Grilled Beef Tenderloin and sauteed prawns and Scallop on lemon grass skewer

Flanken Beef Short Ribs | P 1,698

14 oz. U.S. beef short ribs broiled to your liking with mushroom fricassee. Served with garlic mashed potato and steamed broccoli florets

Burger Steak | (10 oz.) P 1,798

U.S. Certified Angus beef burger served with hickory barbeque sauce, bacon and cheese

Barbeque Baby Back Ribs | P 1,198

Henry's favorite, tender bourbon-flavored imported baby back ribs

Broiled Cornish Hen | P 888

French chicken marinated with Mexican spice



Seafood Selections

Broiled Sea Bass Steak | P 2,408

Perfectly broiled to its doneness served with papardelle pasta, zucchini and mushroom

Pan Seared Chilean Sea Bass Fillet | 2,028

Served with Pernod Saffron cream sauce, angel hair pasta and tomato coulis

Chilean Sea Bass Frecole | P 2,018

Oven-baked with garlic herbed butter and nutty crust served with sauteed brussel sprouts and tomato dill concase

Prawns Thermidor | P 1,826

A traditional French dish, rich and luxurious creamy King Prawns meat, with cognac and stuffed in mushrooms and mornay sauce

Seafood Mix Grill | P 1,648

Salmon, seabass, U.S. scallop, grouper and king prawn broiled served with lemon butter and seafood gravy

Broiled Butterfly Prawns | P 1,598

Served with pasta Jardiniera and lemon butter sauce

Herbed butter Rainbow Trout | P 1,208

Tender flesh, mild and nutty flavor rainbow trout, pan seared and served with mashed potato and garlic confit

Mizo-Glazed Salmon Fillet | P 818

Pan seared and served on a bed of sauteed nutty spinach

Norwegian Salmon Steak | P 818

Grilled to perfection served with hollandaise sauce



Kids Meal

Finger-licking Barbeque Pork Ribs | P 688

Finger pork ribs marinated in Highland's Steakhouse BBQ sauce. Served with plain rice and a scoop of house ice cream

Kid's Burger | P 678

A 75 gram U.S. Angus Beef Patty on burger bun served with French fries and a scoop of house ice cream

Sauteed Prawns | P 488

Prawns sauteed in olive oil served on a bed of angel hair pasta and a scoop of house ice cream

Kiddie Style Spaghetti | P 468

Cooked the way kid's love it. Served with a scoop of house ice cream

Boneless Bites | P 328

Boneless fried chicken tossed in Honey BBQ. Served with mashed potatoes and a scoop of house ice cream

Fried Chicken with Sauce | P 308

Served with French fries, mushroom gravy and a scoop of house ice cream

Sides

Potato Au Gratin | P 178

Baked Potato | P 158

Cream Spinach | P 158

Sautee garlic spinach | P 158

Garlic Mashed Potato | P 158

Buttered Mix Vegetable | P 148

Wild Mushroom Ragout | P 148

Steamed Broccoli Florets | P 128

Highlands Mashed Potato | P 118

Corn on the Cob | P 108

French Fries | P 108

Potato wedges | P 108

Garlic Fried Rice | P 78

Plain Rice | P 58

Pasta

U.S. Angus Beef Bolognese | P 738

U.S. Angus beef tenderloin, ribeye, parmesan cheese in demi glaze tomato sauce

Prime Rib Carbonara | P 698

Roast prime rib, mushroom and creamy mornay sauce

Spaghetti Guiseppe | P 528

Prawns, bleu d auvergne cheese, parmesan cheese, fresh tomato, garlic and herb concase

Macaroni and Cheese | P 300

A creamy gratinated pasta with Toast ham and American cheddar cheese

Spaghetti Molinera | P 298

Spaghetti pasta, parmesan cheese, basil and tomato sauce

Desserts

Chocolate Fondue | P 458

Creamy melted white and dark chocolate served with sponge cake and seasonal fruits, good for two

Chocolate Lava Cake | P 318

A classic cake made from aerated chocolate custard. Served warm with vanilla ice cream and almond flakes

Pecan Walnut Bar | P 248

Indulge yourself with two nuts power bars

Macadamia Rum Raisin Cheese Cake | P 228

A nutty cheesecake with rum and cinnamon raisin flavor

Chocolate Walnut Fudge | P 208

Fudgy chocolate cake with a kick of walnut taste

Fried Nutty Ice Cream | P 208

Treat yourself with some creamy goodness with a crunch

Mango Crepe Suzette | P 208

Classic and most famous crepe served with vanilla ice cream

Ice Cream | P 158

Your choice of flavor Vanilla, Chocolate, Strawberry, Ube, Mango or Cheese

Fresh Fruit in Season

Family Platter | P 558

Regular Platter | P 408

Small Platter | P 248



Prices are subject to applicable government tax and service charge.