

## Starters

**Sautéed Hudson Valley Foie Gras - 1,200**  
Served with hibiscus tea sauce and caramelized Tagaytay fresh pineapple chutney and brioche

**Sizzling U.S. Scallop - 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 - 960**  
Served on a bed of saffron parmesan dusted risotto with balsamic reduction and seafood gravy

**Foie Gras Guazetto - 920**  
Served with sauteed porcini mushroom, polenta and truffle oil

**Escargot Roquefort - 848**  
Escargot, herb butter, mornay sauce and french bleu cheese, gratini to perfection

**Smoked Salmon Roll - 788**  
Norwegian smoked salmon with crab salad and horseradish sauce

**Escargot à la Bourguignonne - 778**  
Half-dozen French escargot broiled in herbed butter

**Stuffed Prawns with Parmesan Risotto - 638**  
Delectable prawns with garlic and herbs filling

## Soups

**Swedish Shrimp and Sea Bass Bisque - 330**  
Served with breaded shrimp and sea bass

**Manhattan Shrimp and Clam Chowder - 218**  
Tomato base broth, bacon, clams, vegetable, herbs and spices

**Cream of Mushroom in Puff Pastry - 200**  
Puree of creamy mushrooms and spices with puff pastry

**Onion Soup - 200**  
A traditional oven roasted sweet onion simmered in beef consommé served with Gruyère cheese crouton

**New England Clam Chowder - 200**  
A thick soup from a selected vegetables and clam simmered in wine and fresh milk

**Cream of Butternut Squash - 180**  
Creamy and velvety smooth, with a touch of cinnamon, croutons and toasted almond flakes

**Tomato Carrot Cream Soup - 168**  
Hearty and flavorful cream soup

## Salad

**Chef's Table Salad - 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 - 428**  
Fresh from the farm served with mango vinaigrette

**Caesar Salad - 388**  
Hand-torn tender Romaine lettuce tossed in handmade Caesar dressing served with anchovies, toasted croutons and topped with parmesan cheese

**French Tomato Salad - 298**  
Salad tomato, sweet onion, cucumber, romaine lettuce, and chopped parsley. Served with French vinaigrette

**Tagaytay Harvest Salad - 268**  
Assortment of organic lettuce, fruits and vegetables. Served with your choice of dressing thousand island, honey mustard and mango vinaigrette

## Cheese Selections

**Euro Cheese Antipasto - 1,888**  
Gruyere cave-aged, Emmental, Bleu d’Auvergne, Manchego Semicurado and Camembert served with Prociutto Romancio and pickled vegetables

**Swiss Cheese Fondue - 1,665**  
A French dish of melted Swiss cheese with a charming white chardonnay and a touch of kirsch

**Toast Swiss Cheese Raclette - 698**  
Served with marble potato, cornichons and cocktail onion

## Cowboy Style (Table Cooking)

**Tomahawk Steak (46 oz.) - 10,278 (21 oz.) - 6,038**  
French trimmed, on the bone Rib-Steak cowboy style or broiled to your liking

**U.S. Angus Rib-Eye (dry-aged) (25 oz.) - 9,290 (15 oz.) - 4,258**

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

**U.S. Angus Rib-Eye (Chilled) (30 oz.) - 8,268 (15 oz.) - 5,838**

U.S. Certified Angus Beef served with guaranteed quality

**T-Bone Steak (20 oz.) - 3,580**  
U.S. CAB choice cut containing a T-shaped bone from the shortloin

(Select 3 sides)

## Composition

**Surf and Turf - 6,118**  
A real treat of U.S. CAB 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 - 3,378**  
6 oz. U.S. Striploin, Baby back ribs, Hungarian sausage, Sea bass, Grouper, Salmon, Mussel, and Prawn. Good for two.

**Sampler of Grilled Meats - 2,950**  
English cut Prime Rib, Barbeque sausage and Baby back ribs in one platter

**Minted Garlic Lamb Chops - 2,288**  
Minted garlic rub French cut of Lamb broiled with garlic mint sauce

**Rack of Lamb “St. Tropez” - 2,288**  
Herbed crusted rack of lamb originated from the French Riviera

**Mild Spicy BBQ Lamb Chops - 2,158**  
Gently flavored lamb, tender and succulent, grilled and basted with signature Highlands spicy BBQ sauce

**Steak and Seafood - 2,098**  
Combination of U.S. Grilled Beef Tenderloin and sauteed prawns and Scallop on lemon grass skewer

**Burger Steak (10 oz.) - 1,798**  
U.S. Certified Angus beef burger served with hickory barbeque sauce, bacon and cheese

**Flanken Beef Short Ribs - 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

**Barbeque Baby Back Ribs - 1,520**  
Henry’s favorite, tender bourbon-flavored imported baby back ribs

**Broiled Cornish Hen - 998**  
French chicken marinated with Mexican spice

## Highlands

## Steak Selections

**U.S. Kobe Beef Rib-Eye Steak (14 oz.) - 7,968 (7 oz.) - 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!

**Cowboy Prime Rib-Eye Roll (12 oz.) - 6,485**  
Prime cut of U.S. Certified Angus Beef source from the Midwest and a highest grade for its marbling score

**Jesse Jame’s Rib-Eye Steak (20 oz.) - 5,448 (14 oz.) - 3,788 (10 oz.) - 2,938**  
U.S. Certified Angus Beef “chilled” served with guaranteed quality

**John Wayne’s Prime Rib (available every weekend) (20 oz.) - 5,538 (14 oz.) - 3,918 (10 oz.) - 3,218 (7 oz.) - 2,388**  
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

**Black Wagyu New York Cut Striploin (10 oz.) - 3,998**

Australian purebred Kiwami Black Wagyu beef MB 8/9”. In a smooth caramel buttery flavor that is intensely sweet and delicate

**Fillet Mignon (10 oz.) - 3,058**  
A round tenderloin steak cut, broiled in a sheath of smoked bacon

**New York Cut Striploin Steak (12 oz.) - 2,818**  
A boneless steak from the loin, flavorful and yet slightly firmer than the rib-eye

**Porterhouse Steak (14 oz.) - 2,548**  
A composite steak coming from the point where the tenderloin and strip loin meet, grilled style with your favorite sauce on the house

**Petit Fillet Mignon (7 oz.) - 2,218**  
A small version but equally tender fillet

(Select 2 sides)

## Seafood Selections

**Broiled Sea Bass Steak - 2,530**  
Perfectly broiled to its doneness served with papardelle pasta, zucchini and mushroom

**Chilean Sea Bass Frecole - 2,248**  
Oven-baked with garlic herbed butter and nutty crust served with sauteed brussel sprouts and tomato dill concase

**Pan-Seared Chilean Sea Bass Fillet - 2,248**  
Served with Pernod Saffron cream sauce, angel hair pasta and tomato coulis

**Prawns Thermidor - 1,698**  
A traditional French dish, rich and luxurious creamy King Prawns meat, with cognac and stuffed in mushrooms and mornay sauce

**Seafood Mix Grill - 1,648**  
Salmon, seabass, U.S. scallop, grouper and king prawn broiled served with lemon butter and seafood gravy

**Broiled Butterfly Prawns - 1,418**  
Served with pasta Jardiniera and lemon butter sauce

**Mizo-Glazed Salmon Fillet - 890**  
Pan-seared and served on a bed of sauteed nutty spinach

**Norwegian Salmon Steak - 818**  
Served to perfection with Hollandaise sauce

## Kids Meal

**Finger-licking Barbeque Pork Ribs - 748**  
Finger pork ribs marinated in Highland’s Steakhouse BBQ sauce. Served with plain rice and a scoop of house ice cream

**Kid’s Burger - 548**  
A 75 gram U.S. Angus Beef Patty on burger bun served with French fries and a scoop of house ice cream

**Sauteed Prawns - 398**  
Prawns sauteed in olive oil served on a bed of angel hair pasta and a scoop of house ice cream

**Kiddie Style Spaghetti - 398**  
Cooked the way kids love it. Served with a scoop of house ice cream

**Boneless Bites - 328**  
Boneless fried chicken tossed in Honey BBQ. Served with mashed potatoes and a scoop of house ice cream

**Fried Chicken with Sauce - 308**  
Served with French fries, mushroom gravy and a scoop of house ice cream

## Pasta

**Prime Rib Carbonara - 818**  
Roast prime rib, mushroom and creamy mornay sauce

**Spaghetti Guiseppe - 528**  
Prawns, bleu d’ auvergne cheese, parmesan cheese, fresh tomato, garlic and herb concase

**U.S. Angus Beef Bolognese - 498**  
U.S. Angus beef tenderloin, rib-eye, parmesan cheese in demi glaze tomato sauce

**Macaroni and Cheese - 300**  
A creamy gratinated pasta with toast ham and American cheddar cheese

**Spaghetti Molinera - 298**  
Spaghetti pasta, parmesan cheese, basil and tomato sauce

## Sides

**Potato Au Gratin - 178**

**Cream Spinach - 158**

**Garlic Mashed Potato - 158**

**Buttered Mix Vegetable - 148**

**Baked Potato - 138**

**Sauteed Garlic Spinach - 138**

**Wild Mushroom Ragout - 138**

**Highlands Mashed Potato - 138**

**Steamed Broccoli Florets - 128**

**Corn on the Cob - 108**

**Coated Potato Wedges - 108**

**French Fries - 108**

**Garlic Fried Rice - 68**

**Plain Rice - 48**

## Desserts

**Chocolate Lava Cake - 288**  
A classic cake made from aerated chocolate custard. Served warm with vanilla ice cream and almond flakes

**Pecan Walnut Bar - 220**  
Indulge yourself with two nuts power bars

**Macadamia Rum Raisin Cheese Cake - 200**  
A nutty cheesecake with rum and cinnamon raisin flavor

**Chocolate Walnut Fudge - 180**  
Fudgy chocolate cake with a kick of walnut taste

**Mango Crepe Suzette - 180**  
Classic and most famous crepe served with vanilla ice cream

**Fried Nutty Ice Cream - 180**  
Treat yourself with some creamy goodness with a crunch

**Ice Cream - 98**  
Your choice of flavor Vanilla, Chocolate, Strawberry, Ube, Mango or Cheese

## Fresh Fruit Season

Family Platter - 480

Regular Platter - 380

Small Platter - 220

*Prices are subject to applicable government tax and service charge.*



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