

**THE
HIGHLANDER
STEAKHOUSE**



STARTERS

Sizzling U.S. Scallop

Sizzling scallop trio with fresh harvest organic herbs.

P1,388

Sautéed Hudson Valley Foie Gras

Served with a touch of red currant and caramelized Tagaytay fresh pineapple chutney and brioche.

P1,320

Pan-Seared Sea Scallop with Caviar

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

P1,198

Oyster Rockefeller

New Orleans favorite: French oyster on the half shell with creamed spinach, bacon, and cheesy sauce.

P998

St. Jacques Foie Gras de Canard

Pan-seared U.S. scallop and duck liver with wild red currant and citrus fruits.

P998

Escargot Roquefort

Escargot with herbed butter, Mornay sauce, and French bleu cheese, gratiné to perfection.

P938

Smoked Salmon Roll

Norwegian smoked salmon rolls.

P868

Escargots à la Bourguignonne

Half-dozen French escargots broiled in herb butter.

P858

Stuffed Prawns with Parmesan Risotto

Delectable prawns with garlic and herb filling.

P708



SALADS

Chef's Table Salad

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

P958

Prosciutto, Mango, Orange and Arugula Salad

Fresh from the farm, served with mango vinaigrette.

P478

Caesar Salad

Romaine lettuce tossed in Caesar dressing, toasted croutons, and parmesan cheese.

P468

Highlands Cobb Salad

Lettuce, radish, bacon, boiled egg, pan-seared chicken breast, Roquefort cheese, and tropical fruits with Pommery Grain Mustard Dressing.

P468

CHEESE SELECTION

Euro Cheese Antipasto

P2,088

Manchego, Swiss Gruyère cave-aged, Emmentaler, and Camembert cheese with prosciutto, beef salami, Lyoner ham, black grapes, kalamata olives, cornichons, caper berries, and cocktail onion.
Good for 4-5 persons

Swiss Cheese Fondue

P1,838

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

Toast Swiss Cheese Raclette

P788

Served with marble potatoes, cornichons, beef salami, and cocktail onions.

SOUPS

Swedish Shrimp & Sea Bass Bisque

P368

Served with breaded shrimp and sea bass.

Manhattan Shrimp & Clam Chowder

P260

Tomato-based broth with bacon, clams, shrimp, and vegetables.

Onion Soup

P240

Oven-roasted sweet onions simmered in beef consommé, topped with Gruyère crouton.

Sauerkraut Soup

P240

Sour cabbage in a rich broth with vegetables and Polish sausage. A comforting, hearty soup.

Cream of Butternut Squash

P220

Creamy and velvety smooth with cinnamon, croutons, and almond flakes.

Cream of Mushroom in Puff Pastry

P220

Pureed mushrooms and spices baked with puff pastry.

New England Clam Chowder

P220

Thick soup of vegetables and clams simmered with wine and fresh milk.



WILLY O'S PREMIUM BEEF CUTS

COWBOY STYLE (Table Cooking)

Australian Prime Angus Rib Eye Bone-In Steak (40 oz.) **P15,078**
Black Onyx beef MB3+, long-fed pure Black Angus beef - the marbled beef all others are compared to.

Tomahawk Steak (46 oz.) **P11,308**
USDA Prime Tomahawk, king of rib eye, bursting with flavor and served in a show-stopping presentation. Perfect for sharing.

Wagyu Rib Eye (12 oz.) **P10,888**
The Hitachi Wagyu Beef, which is taken only from Japanese Black, comes from A5-grade cattle bred in Ibaraki Prefecture, Japan. It is bursting with the creamiest and most appetizing streaks of marbling that melt in your mouth. Hitachi Wagyu Beef has come to be known as a superior breed.

U.S. Angus Rib Eye (30 oz.) **P9,098**
A premium beef cut from U.S. Black Angus cattle raised in the Midwest. It is known for its rich flavor, attributed to its exquisite marbling and natural fat seam. U.S.

Kobe Beef Rib Eye (14 oz.) **P8,768**
American-style Kobe beef, 5-star, 8-9 marbling score. Highly marbled and prized for buttery texture. **A must try!**

Australian F1 Wagyu Rib Eye (10 oz.) **P5,688**
Holstein and Kagoshima crossbreed. Superb clean, fresh juiciness and silky texture, rich buttery umami flavor with lasting depth.



(Select 3 Sides)

HIGHLANDS U.S. STEAK SELECTION

Tomahawk Steak (21 oz.) **P6,648**
U.S. Angus Prime grade Tomahawk, French cut on the bone rib-steak, broiled to your liking.

U.S. Certified Angus Rib Eye (dry-aged, 15 oz.) **P6,368**
Higher-grade meat with large, evenly distributed marbling, dry-aged for several weeks.

John Wayne's Prime Rib
U.S. Angus Beef, slow-roasted whole slab of Prime Rib-Eye, freshly cut to your liking. Served with your choice of gravy and Yorkshire pudding.

- 20 oz.
- 14 oz.
- 10 oz.
- 7 oz.

(Select 2 sides)

Jesse James Rib Eye Steak **P5,998**
A premium beef cut from U.S. Black Angus cattle raised in the Midwest. It is known for its rich flavor, attributed to its exquisite marbling and natural fat seam.
◦ 20 oz. **P4,168**
◦ 14 oz. **P3,238**
◦ 10 oz.

U.S. Kobe Beef Rib Eye Steak (7 oz.) **P4,678**
American-style Kobe beef, 5 star, 8-9 marbling score. Highly marbled and prized for its butter-fine quality. **A must try!**

P6,090 Filet Mignon (10 oz.) **P3,368**
Round tenderloin steak cut, broiled in a sheath of smoked bacon.

P3,540 New York Cut Striploin Steak (12 oz.) **P3,100**
Boneless steak from the loin, flavorful and slightly firmer than the rib eye.

P2,628 Petit Filet Mignon (7 oz.) **P2,440**
Small version, equally tender fillet.

HIGHLANDS AUSTRALIAN ANGUS STEAK SELECTION



Rangers Valley is one of the world's most respected premium marbled beef producers. At Rangers Valley, we specialize in a long-fed pure Black Angus and Wagyu crossbreeds to bring you the highest quality, best tasting, consistently tender and delicious beef, every time.

We've distinguished ourselves as the name behind premium marbled Black Angus and Wagyu beef for both the domestic and export markets. Producing exceptional marbled beef is the result of our passion and experience throughout the entire supply chain.

Australian Pure Black Angus Beef

- **Black Onyx Angus Rib Eye (15 oz.)** **P5,808**
- **Australian Angus T-Bone Steak (21 oz.)** **P4,998**
- **Australian WX5+ Wagyu Striploin (7 oz.)** **P4,398**
- **Black Onyx Angus Beef Striploin (10 oz.)** **P3,990**
- **Australian Angus Porterhouse Steak (15 oz.)** **P3,800**

(Select 2 sides)

Rack of Lamb "St. Tropez" **P2,618**
Herbed crusted rack of lamb, oven-prepared, originating from the French Riviera.

Minted Garlic Lamb Chops **P2,518**
French-cut lamb broiled with garlic mint sauce.

Mild Spicy BBQ Lamb Chops **P2,378**
Tender, gently flavored lamb, grilled and basted with signature Highlands spicy BBQ sauce.

COMPOSITIONS

Surf & Turf

A real treat of AUS Angus T-Bone Steak (21 oz.), Hungarian sausage, veal bratwurst, Schublig sausage, broiled king prawns, and New Zealand half-shell mussels. Complemented with roasted Mediterranean vegetables, creamy three-peppercorn sauce, and lemon butter.
Good for 3 - 4 persons

P6,898

Broiled Meats and Seafood Platter

6 oz. U.S. Strip Loin, Baby Back Ribs, Hungarian sausage, scallops, sea bass, grouper, salmon, mussels, and prawns.
Good for 2 persons.

P3,898

Steak and Seafood

Combination of U.S. Grilled Beef Tenderloin and sautéed prawns and scallops on lemongrass skewer.

P2,388

Beef Salpicao en Croûte

Sautéed garlicky button mushroom and beef tenderloin with savoury demi glaze in a puff pastry crust.

P2,268

Burger Steak (10 oz.)

U.S. Angus beef burger served with hickory barbeque sauce, mashed potato and bacon

P1,978

Barbecue Baby Back Ribs

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

P1,678

Broiled Chicken Forestière

Pan-seared boneless mustard chicken in a creamy, mild spicy sauce bursting with wild mushroom. Served with steamed rice and mix vegetables.

P750



PASTA

Prime Rib Carbonara

Roast prime rib, mushrooms, and creamy Mornay sauce.

P900

Spaghetti Giuseppe

Prawns, Bleu d'Auvergne cheese, Parmesan cheese, fresh tomatoes, garlic, and herb concassé.

P580

U.S. Angus Beef Bolognese

U.S. Angus beef tenderloin and rib eye, Parmesan cheese in demi-glace tomato sauce.

P548

Midnight Pasta

Anchovies in olive oil, garlic, and capsicum, with lots of Parmesan cheese and herbs.

P438

Pesto Chicken Pasta

Fettuccine with chicken breast, pesto, parmesan cheese, zucchini, and mushrooms.

P398

Macaroni & Cheese

Creamy gratinated pasta with toasted ham and American cheddar cheese.

P330

Spaghetti Molinera

Spaghetti with Parmesan cheese, basil, and tomato sauce.

P328



SEAFOOD SELECTION

Broiled Seabass Steak

P2,788

Perfectly broiled to its doneness, served with pappardelle pasta, zucchini, and mushrooms.

Chilean Seabass Frecole

P2,578

Oven-baked with garlic-herb butter and nutty crust, served with sautéed Brussels sprouts and tomato dill concassé.

Pan-Seared Chilean Seabass Fillet

P2,478

Served with Pernod-saffron cream sauce, angel hair pasta, and tomato coulis.

Prawns Thermidor

P1,868

Traditional French dish of rich, creamy king prawn meat with cognac, stuffed in mushrooms, and Mornay sauce.

Seafood Mix Grill

P1,818

Salmon, Seabass, U.S. scallops, grouper, and king prawns, broiled, served with lemon butter and seafood gravy.

Broiled Butterfly Prawns

P1,560

Served with pasta Jardinière and lemon-butter sauce.

Mizo-Glazed Salmon Fillet

P978

Pan-seared and served on a bed of sautéed nutty spinach.

Norwegian Salmon Steak

P898

Grilled to perfection, served with tropical fruit salsa.

Salmon Tornado

P828

Pan-seared salmon fillet, served with spicy pesto and seafood gravy

KIDS MEAL

Finger-Lickin' Barbecue Pork Ribs P820

Pork ribs marinated in Highlands Steakhouse BBQ sauce. Served with plain rice and a scoop of house ice cream.

Broiled Chicken Leg P650

Chicken marinated in Asian herbs and spices, served with rice and a scoop of house ice cream.

Kid's Burger P608

A 75g U.S. Angus beef patty on burger bun, served with French fries and a scoop of house ice cream.

Kiddie-Style Spaghetti Meatballs P548

Cooked the way kids love it. Served with a scoop of house ice cream.

Sautéed Prawns Pasta P438

Prawns sautéed in olive oil, served on a bed of angel hair pasta with a scoop of house ice cream.

Boneless Bites P368

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

Fried Chicken with Sauce P340

Served with French fries, mushroom gravy or hickory BBQ sauce, and a scoop of house ice cream.

SWEET ENDINGS

Chocolate Lava Cake

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

Matcha Strawberry Panna Cotta

Sweeten your day with this creamy matcha-strawberry panna cotta.

Cheesecake Selection

Your choice. A nutty cheesecake with rum and cinnamon raisin flavor, Ube Halaya, Strawberry or Blueberry Cheesecake.

Mango Crêpe Suzette

The classic and most famous crêpe, served with vanilla ice cream.

Fried Nutty Ice Cream

Treat yourself with some creamy goodness with a crunch.

Moist Chocolate Cake

So fudgy, so chocolatey, and so incredibly rich.

Carrot Cake

Simple, sweet, moist, and flavorful, topped with cream cheese frosting.

Red Velvet Cake

A red colored layer cake, mild flavor with slightly tangy edge.

Pecan Walnut Bar

Indulge yourself with two nuts power bars.

Fresh Fruit in Season

- Family Platter
- Regular Platter
- Small Platter

Ice Cream

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

SIDES

Baked Cheesy Macaroni P220

Potato au Gratin P220

Mashed Potato Cheese Puff P188

Creamed Spinach P178

Buttered Mixed Vegetables P170

Coated Potato Wedges P170

French Fries P170

Highlands Mashed Potato P170

Sautéed Brussels Sprouts P170

Sautéed Garlic Spinach P158

Steamed Asparagus P150

Steamed Broccoli Florets P150

Wild Mushroom Ragout P150

Corn on the Cob P120

Sautéed Tiny New Potatoes P88

Garlic Fried Rice P78

Steamed Rice P58



P398

P280

P268

P250

P250

P250

P250

P250

P240

P550

P418

P250

P128

RESTAURANT GUIDE

your dining options at



Operating Hours:

Fri 5:00pm - 11:00pm Sat 11:00am - 11:00pm
Sun 11:00am - 9:00pm
For inquiries, please call (0917) 625-0421



2/F Highlands Golf Club

Operating Hours:

Mon, Wed - Thurs & Sun 11:00am - 9:00pm Fri & Sat 11:00am - 10:00pm

For inquiries, please call (0995) 240-4967



Operating Hours:

Wed - Thurs & Sun 11:00am - 9:00pm Fri - Sat 11:00am - 10:00pm
For inquiries, please call (0917) 563-4781



Highlands Golf Club

Operating Hours:

Mon, Wed - Thurs & Sun 6:00am - 6:00pm Fri & Sat 6:00am - 9:00pm

For inquiries, please call (0915) 046-6367



Operating Hours:

Thurs & Sun 11:00am - 9:00pm Fri & Sat 11:00am - 10:00pm
For inquiries, please call (0917) 800-9656



Midlands Golf Club

Operating Hours:

Tues - Thurs & Sun 6:00am - 6:00pm Fri & Sat 6:00am - 7:00pm

For inquiries, please call (0906) 894-3381



Sports Center Veranda

Operating Hours:

Tues - Thurs 8:00am - 5:00pm Fri & Sat 8:00am - 8:00pm
Sun 8:00am - 7:00pm
For inquiries, please call (0945) 113-8916



The Spa & Lodge

Operating Hours:

Mon - Thurs & Sun 6:30am - 6:00pm Fri - Sat 6:30am - 8:00pm

For inquiries, please call (0995) 128-3949



2/F The Country Club

Operating Hours:

Tues - Sun 11:00am - 8:00pm
For inquiries, please call (0945) 633-6266



Camp Highlands

Operating Hours:

Thurs - Fri 11:00am - 7:00pm Sat 10:00am - 8:00pm
Sun 10:00am - 7:00pm
For inquiries, please call (0966) 271-3840



Cable Car Lower Tram

Operating Hours:

Wed - Thurs 10:00am - 6:00pm Fri - Sun 10:00am - 9:00pm
For inquiries, please call (0975) 142-3069



2/F Highlands Golf Club

Operating Hours:

Mon & Wed - Sun 11:00am - 8:00pm
For inquiries, please call (0966) 014-0491



2/F Highlands Golf Club

Operating Hours:

Mon - Sun 6:00am - 9:00pm
For inquiries, please call (0995) 117-4104



2/F The Country Club

Operating Hours:

Tues - Sun 10:00am - 8:00pm
For inquiries, please call (0961) 928-2930