

## *Old Manila and Modern European Cuisine*

**Chef de Cuisine Gavin Sellars**

### *Let's eat Souffle!*

*A soufflé is a light, fluffy, baked dish made with egg yolks and beaten egg whites combined with various other ingredients. The word soufflé is the past participle of the French verb souffler which means “to puff up” and there is much difficulty in achieving a perfect “rise” in a finished souffle. It can be sweet or “savory” and is famed for its cheese and Grand Marnier varieties.*

*In this tradition, Old Manila Chef Gavin Sellars has created an array of scrumptious offerings; all in the style of Soufflé!*

*For almost 14 years, Australian born chef Gavin Sellars has been perfecting his cooking techniques to bring about his style in food. Described as being Modern European Cuisine, his French cooking foundations has a twist in style and look, creating exciting and challenging new tastes.*

*Emphasis is on fresh, natural and high quality ingredients. The challenge lies in the subtlety of combining these to produce an unrivaled taste delivered on your plate.*

*At Old Manila the menu is light, young, fresh and innovative. While still faithful to the basics of classic dishes created by master chefs from the French kitchens, we have brought them forward to the present for your palate's pleasures.*

*As we like to say “Bon Appétit.”*

## Let's eat Soufflé!

“A soufflé can be waited for, but it can never wait.”

### Soufflé Appetizer

<b>Black truffle and scallop soufflé</b> <i>Black truffle soufflé stuffed with scallops, served with crisp celeriac and Belgium endive rémoulade, truffle vinaigrette</i>	<b>P 800</b>
<b>Spiced red wine and blueberry soufflé</b> <i>With pan seared foie gras, arugula, toasted brioche, rosemary essence</i>	<b>950</b>
<b>Oscietra caviar soufflé</b> <i>With chilled Champagne marinated prawns, fresh peach salsa</i>	<b>950</b>
<b>Lavender and hazelnut soufflé</b> <i>With mixed organic greens, French brie, maple vinaigrette</i>	<b>700</b>

### Soufflé Main Course

<b>Black Angus Beef with a cèpes mushroom and Tempranillo wine soufflé</b> <i>US beef fillet mignon wrapped in smoked bacon, topped with crisp potato rösti Caramelized endives, bone marrow jus</i>	<b>2,100</b>
<b>Roasted rack of lamb with a Parmesan, pecan and muscatel soufflé</b> <i>Slow-roasted rack of lamb crusted with herbs, on a bed of grilled eggplant, crispy puff pastry, Madeira reduction</i>	<b>1,850</b>
<b>Baked Atlantic salmon with a saffron and chive soufflé</b> <i>Gently baked Atlantic salmon fillet, with roast vine tomato, fried beetroot and green bean beignets, sauce beurre blanc</i>	<b>1,500</b>

### Soufflé Desserts

<b>Chocolate and praliné soufflé</b> <i>Espresso ice cream</i>	<b>450</b>
<b>Crêpes soufflé</b> <i>Wafer thin crepes filled with vanilla and Cointreau meringue, then baked until fluffy</i>	<b>450</b>
<b>Lemon soufflé</b> <i>Cointreau sorbet</i>	<b>450</b>
<b>Grand Marnier soufflé</b> <i>Orange sorbet</i>	<b>450</b>