



AN EVENING WITH
CHÂTEAU ROUBINE

Pissaladière Tart with White Anchovies and Gordal Olives
Brandade Croquettes

Bouillabaisse Salad

Marinated cold seafood, rouille, romaine, and Comté
La Vie en Rosé, Côtes de Provence, 2024

Sautéed Calamari

Garlic cream, chorizo oil, and white beans
Château Roubine - Cru Classé, Premium Blanc, Côtes de Provence, 2023

Pan-seared Glacier 51 Toothfish

Ratatouille and pulpo
Château Roubine - Cru Classé, Premium Rosé, Côtes de Provence, 2024

Agneau en Daube

Stuffed aubergine, couscous, and ras el hanout
Château Roubine - Cru Classé, Premium Rouge, Côtes de Provence, 2022

Apple Tarte Tatin à la Mirèio

Cuvée Corail

Allow us to fulfill your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

Raffles Makati is dedicated to sustainability through the implementation of environmentally friendly practices in our kitchen, restaurants and daily operations. We guarantee that over half of our menu ingredients are sustainably sourced, such as cage-free eggs, locally sourced fish, responsibly farmed seafood, and sustainable coffee and tea. Our commitment to sustainability includes prohibiting the use of endangered species and palm oil within the hotel premises.

Price is in Philippine Pesos (PHP), inclusive of VAT, 10% service charge, and local taxes.