



À la Carte Menu

At Cru Steakhouse, we work to capture the flavor of quality grilled beef and more. Certified Angus and Wagyu Steaks are hand cut, carefully prepared and cooked to perfection. Salads are freshly made and desserts are simply divine. The centerpiece of this modern restaurant is the flaming grill, sealing the natural tenderness and succulence of the meat at over 500 degrees fahrenheit.



Appetizers

Boneless Chicken Wings	600
hot pepper relish, blue cheese mousse	
CRU Crab Cakes	690
celeriac apple slaw, cajun remoulade	
House Smoked Angus Beef Carpaccio	830
crispy chicken skin, calamansi gel, truffle crème fraiche baby arugula	
Salmon Tartar	680
garlic tuille, local dried anchovy dressing, dill, parsley, onions, cilantro oil	
Seared Goose Liver	980
lambanog poached pears, baguio strawberry glaze, homemade peanut butter	
Seared US Scallops	750
spicy shimeji mushrooms, squid ink crackers, pickled onions, hollandaise sauce	
Shrimp Cocktail	680
guimaras mango salsa, bourbon cream sauce	
Sustainable Yellow Fin Tuna	650
miso aioli, pickled asian salad, sesame dust	

CRU Appetizer Sampler - Signature	990
9 CRU starters in one board, includes 3 soups: onion, mushroom and shrimp gumbo; bite-size entrees: scallops, chicken wings, yellow fin tuna, beef carpaccio, crab cake and goose liver.	

Salads

Baby Spinach Salad	550
orange, blue cheese crumble, walnuts, parmesan crisp, mustard dressing	
Beetroot Salad	600
kaffir davao goat's cheese mousse, orange, caramelized pistachio, baby romaine, palawan honey and lemon dressing	
CRU Ceasar	600
bacon crisp, romaine lettuce, herb and garlic croutons, homemade caesar dressing (prepared table-side)	
Organic Tomatoes	550
buffalo mozzarella, balsamic dressing, arugula pesto	

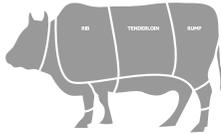
Soups

Caramelized Onion	360
Wild Mushroom	410
Shrimp Gumbo	390

CRU Grill



US Certified Angus Beef Prime	250 g	350 g	500g
Rib Eye	2,700	3,150	4,850
Striploin	2,400	2,950	
Tenderloin	2,800	3,250	



The "Cuts"

A variety of three cuts: US Prime Ribeye, US Certified Angus Beef Tenderloin, Australian "Grainge" Rump (150 grams each) choice of 2 CRU side dishes, 2 sauces			3,800
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THE BIG THREE

US Certified Angus Beef Prime Rib Steak			900 g
choice of 5 CRU side dishes, 2 sauces, carved tableside			5,950
US Certified Angus Beef Porterhouse			700 g
choice of 4 CRU side dishes, 2 sauces			5,550
US Certified Angus Beef Tenderloin (Center Cut) - Signature			500 g
bearnaise & black peppercorn sauce, choice of 2 CRU side dishes for 2 persons			3,650



Australian Stockyard Premium	250 g	350 g
Long Fed Gold Rib Eye	2,350	2,950
Long Fed Gold Striploin	2,100	2,650
Australian Mulwarra Wagyu	250 g	350 g
Rib Eye MBS+g	4,150	4,450

Other Cuts

Agnei Iberico Lamb Tournedo	180 g	1,700
Agnei Iberico Magret: Boneless Lambloin	350 g	2,500



Seafood	250 g
Salmon Fillet	1,600
Yellow Fin Tuna Steak	1,500
Jumbo Asian Tiger Prawns	1,500

All dishes prepared on our open grill are accompanied by one item from each CRU side section

Steak Guideline

Rare	: Cool, Red Center	250 g	: 9 oz.
Medium Rare	: Warm, Red Center	350 g	: 12 oz.
Medium	: Hot, Pink Center	500 g	: 17 oz.
Medium Well	: Losing Pink, but Juicy	900 g	: 32 oz.
Well Done	: Grey-Brown through, Firm Texture		

CRU STEAKHOUSE

CRU Sides

Vegetables / Others	190
black truffle risotto	
grilled marinated portobello mushrooms	
steamed broccoli	
sautéed petite carrots	
grilled asparagus	
fried onion rings	
creamed spinach	
truffle mac and cheese	
sautéed green beans & bacon	
organic sweet corn	
Potatoes	Sauces
baked 4 cheese potato	black peppercorn
CRU fries	forest mushroom
whipped potatoes	béarnaise
cajun wedges	shiraz
potato gratin	spicy tomato
roasted marble potatoes	blue cheese



We Showcase Locally Grown Organic Vegetables From our Marriott Organic Farm and Support Sustainable Fishing

Contemporary CRU Plates

Roasted Iberico Lambrack	3,300
mint crust, smoked pumpkin mash, organic baby vegetables, raisin jus	
Duo of Pork	799
cru pork sausage, sous vide pork belly, homemade apple ketchup, celeriac puree	
Seared Barramundi	1,700
crushed potatoes, sauteed mushrooms, citrus emulsion	
Sesame Crusted Chicken	1,100
sweet potato, garlic beurre blanc, charred corn, brussel sprouts	
Surf and Turf	2,900
slow cooked angus beef tenderloin and jumbo asian tiger prawns, chicken mushroom, morels, potato risotto, red wine sauce	
US Pork Baby Back Ribs	1,800
truffle mac and cheese, grilled organic sweet corn	



Set Menu

Our Chefs helmed in specialty dishes to create an outstanding gastronomic medley. From refreshing starters to exquisite mains, and to sweet endings, every set hits a homerun of that fine dining experience.



3 Course Set Menu

Set A 3,600

Amuse Bouche

Baby Spinach Salad

orange, blue cheese crumble, walnut parmesan crisp, dijon mustard vinaigrette

Grilled Prime Beef Rib Eye (250g)

potato and onion gratin, grilled portobello mushroom, black peppercorn sauce

Sizzling Matcha Brownie

matcha-infused brownie, scoop of ube ice cream, Baguio strawberry, pili nut brittle, matcha cream sauce

Set B 3,100

Amuse Bouche

Signature CRU Crab Cake

celeriac apple slaw, cajun remoulade dressing

Seasonal Homemade Sorbet

Grilled Norwegian Salmon Fillet (250g)

whipped potatoes, grilled asparagus, hollandaise sauce

The Apple

apple yoghurt cremeux, raspberry mousse, green glaze, chocolate sachertorte, reconstructed streusel, almond streusel

Set Vegetarian 2,900

Amuse Bouche

Organic Tomato Salad

buffalo mozzarella, balsamic dressing, arugula pesto

Mushroom Veloute

herbed mushroom ragout, truffle oil

Asian Spiced Vegetable Fritters

spinach risotto, basil tomato fondue

Coconut Mojito Ice Pops

coconut mojito parfait, white chocolate vegan bar, coconut cream, fresh strawberries, vegan dark chocolate garnish, dessicated coconut, dehydrated lime, mint leaves

4 Course Set Menu

Set A

3,900

Amuse Bouche

Baby Spinach Salad

orange, blue cheese crumble, walnut parmesan crisp, dijon mustard vinaigrette

Shrimp Gumbo Soup

Seasonal Homemade Sorbet

Grilled Prime Beef Striploin (250g)

grilled portobello mushroom, whipped potatoes, black peppercorn sauce

Supreme Tarte

Noir Supreme 72% dark chocolate, chocolate sable, cocoa nib tuile, chocolate ganache, chocolate cremeux, chocolate pastry cream, chocolate sponge, chocolate crumble, meringue kisses

Set B

4,500

Amuse Bouche

Salmon Tartare & Miniature Crab Cakes

lemon mustard sauce, cajun remoulade, celeriac apple slaw

Wild Mushroom Veloute

mushroom ragout, truffle oil

Seasonal Homemade Sorbet

Grilled Prime Beef Rib Eye (250g)

grilled asparagus, cajun wedges, forest mushroom sauce

Yuzu and Hazelnut (Sugar-free and Gluten-free)

yuzu cremeux, hazelnut praline cream, almond crumble, compressed strawberry, coconut cube jelly, flourless chocolate sponge, mango fluid gel, coral tuile

Davao Goat Cheese

Tio Pepe Sherry



Dessert Menu

Sprinkled with creativity and molded through innovation, our desserts are meant to tease all senses. We combine classic decadence with unexpected flavors. Surprise yourself with purple yam, avocado, and gluten-free goodness.

CRU

STEAKHOUSE

The Apple	450
apple yoghurt cremeux, raspberry mousse, green glaze, chocolate sachertorte, reconstructed streusel, almond streusel	
Harvey Bristol Semifreddo	475
Harvey Bristol ice cream, banana brulee, espresso caviar, almond crumble, fig gelee, maracaibo ganache, meringue kisses, whipped cream, vanilla micro sponge, micro greens	
Yuzu and Hazelnut (Sugar-free and Gluten-free)	475
yuzu cremeux, hazelnut praline cream, almond crumble, compressed strawberry, coconut cube jelly, flourless chocolate sponge, mango fluid gel, coral tuile	
Supreme Tarte	450
Noir Supreme 72% dark chocolate, chocolate sable, cocoa nib tuile, chocolate ganache, chocolate cremeux, chocolate pastry cream, chocolate sponge, chocolate crumble, meringue kisses	
Sizzling Matcha Brownie	400
matcha-infused brownie, scoop of ube ice cream, Baguio strawberry, pili nut brittle, matcha cream sauce	
Brie Delice	400
brie cheese custard, mango sheet, raspberry fizzy rock, pistachio sponge cake, vanilla meringue, micro greens, fresh berries	



Vegan Menu

Veganism finds its home in our multi-awarded restaurant. Imagine your usual vegetables reinvented by our award-winning chefs to a fancy plant-based 3-course menu. Ingredients include organic produce and vegan chocolate from Felchlin Switzerland.



Vegan Set Menu

1,300

Starter

Onion Fritters

garlic and almond puree, mango and peach salsa

Main Course

Potato Fondant

basil and sweet corn mash, sautéed organic vegetables

Dessert

Coconut Mojito Ice Pops

coconut mojito parfait, white chocolate vegan bar, coconut cream, fresh strawberries, vegan dark chocolate garnish, dessicated coconut, dehydrated lime, mint leaves