

the test kitchen

Navigating the menu at the test kitchen is up to you. Whether you're in the mood for just a few small plates or sit down to several courses.

For a complete dining experience we recommend starting with a few of snacks, one large and always end on something sweet.

Josh Boutwood

Prices are inclusive of VAT and no Service Charge

First

House Sourdough From The Test Kitchen bakery, served with smoked butter	295
House charcuterie Selection of in-house cured meats	550
Burrata Local tomatoes, balsamic glaze, basil	850
Mojama on toast Local tuna salted and dried, garlic emulsion, dill and lemon zest on top of toasted charcoal brioche	350
Raw tuna Pickled cherry tomatoes, watermelon, fermented soy bean emulsion	690
Raw beef Smoked egg yolk, capers, onions & garlic	620
Butterhead lettuce salad Anchovy emulsion, cured egg yolks	650
Cured Atlantic salmon Juniper, garlic emulsion, onion	550
Arancini Chorizo, pecorino romano, tomato	320
Duck Prosciutto on toast Cured French duck breast on our brioche toast, pickled carrots, garlic emulsion & feta cheese	360
Serrano ham Cold pressed olive oil, parsley sour cream	570



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Second

Dry Aged Braveheart Black Angus Ribeye (700g) In-house dry aged ribeye, cooked to medium rare	6500
Cabbage, pecorino, sourdough Charred cabbage, pecorino cheese, chive powder, sourdough glaze	650
Chicken, Truffle Truffle stuffed chicken breast paired with pumpkin puree and Jerusalem artichoke puree	1100
72 hour Shortrib Pickled daikon radish, burnt eggplant puree, king oyster mushroom	1950
Charcoal and Roe Charcoal calamata, flying fish roe cream sauce and summer herbs	850
Ricotta, prosciutto tortellini Brown butter & sage sauce	1200
Steak Bavette Grilled & paired with Kimchi jam, gochujang emulsion	1550
Pork, carrot, kale Cola braised pork belly, kaffir lime carrot puree	1200
Sea bass, cauliflower, Xo Chilean sea bass, cauliflower puree, house made XO served with our smoked dashi and xo oil sauce	1795
Wagyu Beef cheek Braised Wagyu beef cheek, celeriac puree, roasted hazelnut	1450



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Sides

Mixed Wild Rice	195
Mash Potatoes	295
Juniper roasted Carrots	225
Creamed spinach	295

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Tasting menu

2023/1st

Salmon. Horseradish. Beetroot. Ink.

Chicken. tare. Smoked sourcream.

Rice. crabfat. adlai.

Bread. Miso

Pork. carrot. Kaffir lime

Shortrib. Cauliflower. Burnt garlic.

Cardamom. Eggs. Cloves

3900php

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beverage menu

non-alcohol

soda			
coke regular	125	butter beer	320
coke zero	125	ginger ale	320
sprite	125		
water			
summit (sparkling)	220		
summit (still)	145		
tonic water	110		
soda water	110		

beer

san miguel light	145
san miguel pale pilsen	145
san miguel super dry	195

wine by the glass

white		red	
Crystalline	550	Old Schoool	550
Chardonnay		Shiraz	
Pinot Grigio delle Venzie	550	Montepulciano d'Abruzzo	550
Pinot Grigio		Montepulciano	

cocktails

old fashioned 420
bourbon, bitters, muscovado

gin & tonic 420
gin, tonic water

negroni 470
gin, campari, martini rosso

martini 410
vodka, vermouth, olives

wine cocktail
tinto de verano 475
red wine, lime soda, vermouth

blanco de verano 475
white wine, lime soda, vermouth

coffee

Nespresso
americano 180
espresso 160
café latte 220
cappuccino 210

French press
arabica pressed coffee 180

hot tea
green tea 90
earl grey 90