

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 subject to 7.5% 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
Butterhead lettuce salad Anchovy emulsion, cured egg yolks	650
Cured Atlantic salmon Juniper, garlic emulsion, onion	550
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
Cured Amber Jack Szechuan cured amber jack, cured lardo & parsley gremolata puree	350
Comte Arancini 12 months comte, roasted sunflower, tomato powder	320
Head Cheese Terrine Fried head cheese terrine, garlic and pommery emulsion	350
Sweet Potato Gnocchi Sweet potato gnocchi, cured lamb leg, pine nuts	650



@thetestkitchenMNL

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 caramelized onion puree and white onion puree	1100
48-hour Shortrib Pickled daikon radish, burnt eggplant puree, king oyster mushroom	1950
Charcoal and Roe Charcoal calamarata, 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
Seared Pork chop, Pork trotters Frenched pork chop, fennel and caraway, pork trotter	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

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