

ELEVATED DINING

Experience the artistry of fine cuisine with our Elevated Dining menu, where each dish is crafted with exquisite ingredients and presented with sophistication. Indulge in a culinary journey that showcases the best of gourmet flavors and techniques.



M E N U

PRIMI

GUMBO Prawns – Okra – Bread Bowl	980
GORGONZOLA HENRI'S SPECIAL Peach – Gorgonzola – Pistachio	888
CURRIED CARROTS & PEA SOUP Béchamel – Onion Jam – Camembert	883
TRUFFLE CAPPUCINO Shiitake – Truffle – Cognac	878
CAESAR SALAD Anchovies – Parmesan – Romaine Hearts	790



CEVICHE

HENRI'S SHOTGUN
SHELLS

GORGONZOLA
HENRI'S SPECIAL

CAESAR SALAD

SECONDI

BAKED BRIE AND PROSCIUTTO

Grapes – Truffle Mushroom – Basil

2,000

BRUSCHETTA SAMPLER

Foie Gras – Sturgeon – Wagyu

1,600

CALAMARI SALAD & CAVIAR

w/o CAVIAR

Spinach – Basil – Parmesan

1,200

800

THE SALPICAO

A5 Wagyu – Onions – Truffle

1,368

SCAMPI CROSTINI

Prawns – White Wine – Dill

1,118

HENRI'S SHOTGUN SHELLS

Oyster – Salmon – Tuna

800

OYSTER FLORENTINE

Béchamel – Onion Jam – Camembert

800

SALMON CEVICHE

Capers – Capsicum – Birds Eye Chili

788

OYSTER PLATTER

Green Apples – Red Onions – Gherkins

600



SALMON CEVICHE

GAME

LAMB CHOPS

Risotto – Chimichurri – Asparagus

3,300

LAMB SALISBURY

Gorgonzola – Baby Potatoes – Capers

1,300



POULTRY

THE AMERICAN CHICKEN

Texas Caviar – Mashed Potato – Asparagus

1,100

MAPLE GLAZED CHICKEN

Thyme – Parisian Carrots – Lemon

950

COQUE AU VIN

Parisienne Potato – Red Wine – Truffle

888

PASTA

PESTO TUTTO MARE

Lobster – Prawns – Basil

1,200

SCAMPI DIAVOLO

Prawns – Chili – Butter

1,200

AMARETO WAGYU

Gorgonzola – Spinach – Balsamic

1,100

LAMB BOLOGNESE

Wine – Thyme – Pasta

1,100



FLAVORS OF THE OCEAN

THERMIDORE & MANGO SALSA

Tiger Prawns – Dill – Camembert

1,800

JAPANESE SCALLOPS

Basil – Risotto – Caviar

1,500

HALIBUT SPECIAL

Butter – Asparagus – Sweet Potato

1,200

THE GAMBAS EXPLORER


Tiger Prawns – Butter – Garlic

1,200

SEABASS & CAESAR SALAD

Chilean Seabass – Prosciutto – Parmesan

1,200



**JAPANESE
SCALLOPS**



HALIBUT SPECIAL



STEAK DINNER
WAGYU RIBEYE

SPECIALTY CUTS

All Specialty Cuts are Certified Angus Beef

PORTER HOUSE (350G) - 3, 500

T- BONE (350G) - 3, 200

SIRLOIN (350G) - 3, 000

*Served with Truffle mashed Potato, Asparagus,
Cognac, Demi-glace, and Foie Gras*

MEATS

THE TOMAHAWK EXPERIENCE

The Best Tomahawk in El Nido Presented
with Risotto and Foie Gras

17,000

STEAK DINNER WAGYU RIBEYE

Wagyu Ribeye – Caviar – Asparagus

4,200

RISSOTO & BEEF

Brandy – Asparagus – Wine

4,200

DUET OF LAND AND SEA

Lobster – Tenderloin – Truffle

4,200

CHATEUBRIAND

Chimichurri – Cognac – Truffle

4,000

ROULADE

Tenderloin – Spinach – Shiitake

4,000

FILLET MIGNON

Foie Gras – Truffle Mashed Russet Potato – Capers

3,800



THE TOMAHAWK EXPERIENCE

BITES & DELIGHTS

Savor a selection of irresistible bites and comfort foods with our Bites & Delights menu. Perfect for sharing or enjoying on your own, this menu features mouthwatering appetizers, pizzas, gourmet burgers, and chicken wings designed to please every palate.



APPETIZERS

BAKED BRIE AND PROSCIUTTO

Grapes – Truffle Mushroom – Basil

2,000

THE SALPICAO

A5 Wagyu – Onions – Truffle

1,368

HENRI'S SHOTGUN SHELLS

Oyster – Salmon – Tuna

800

OYSTER FLORENTINE

Thyme – Mozzarella – Olive Oil

800

TUNA TATAKI

Sesame Seeds – Ponzu – Garlic

700

SAUTEED CHORIZO

Sizzling Chorizo – Crostini – Olives

650

OYSTER PLATTER

Green Apples – Red Onions – Gherkins

600



OYSTER FLORENTINE

PIZZA

RED PIZZA

Bolognese – Ham – Bacon – Sausage – Pepperoni

990

QUATTRO FORMAGGI

Mozzarella – Cheddar – Parmesan – Gorgonzola

900

GAMBAS EXPLORER PIZZA

Shrimps – Butter – Paprika – Garlic

850

PRIMAVERA PIZZA

Vegetables – Mozzarella – Cheddar

(Onion, tomato, eggplant, zucchini, capsicum, mushroom, olives)

800

CLASSIC MARGHERITA

Tomato – Basil – Mozzarella – Cheddar Cheese

700

QUATTRO FORMAGGI



BURGERS & FRIES

BACON CHEESEBURGER

1,200

Quarter Pounder Angus Beef Patty with Honey Cured Pork Belly

BEEF SLIDERS

1,000

Angus Beef Patty – Onion Jam – Cheddar Cheese

DUCK FAT FRIES

450

Potato – Duck Fat – Salt



**BACON
CHEESEBURGER**

CHICKEN WINGS

CLASSIC HICKORY WINGS

700

Barbeque – Butter – Blue Cheese Dip

HONEY SIRACHA WINGS

650

Sriracha – Butter – Garlic Aioli

GARLIC CREMA WINGS

650

Parmesan – Butter – Tartar Sauce

DESSERTS

PEANUT BUTTER JELLY CHEESECAKE **688**

Grahams- Peanut Butter - Jelly - Cream Cheese

PEACHY CHEESECAKE **560**

Grahams- Peaches - Cream Cheese

SACHERTORTE **480**

Chocolate Cake - Strawberry Jam

CASHEW CRUSTED CASSAVA CHEESECAKE **479**

Cashew Polvoron - Cassava - Cream Cheese

DECONSTRUCTED HALO-HALO **450**

Ube Sauce - Macapuno Ice Cream - Pinipig

LINZEN TORTE **400**

Strawberry Jam - Butter Crumble Pastry

UBE FLAN MACAPUNO CAKE **388**

Ube Chiffon - Leche Flan - Macapuno



PEANUT BUTTER
CHEESECAKE

SORBETES

LANGKA (JACKFRUIT)	250
SPICY CHOCOLATE	250
CHOCOLATE	240
VANILLA	220
SALTED CARAMEL CASHEW	220
UBE (PURPLE YAM)	200



**SPICY CHOCOLATE
SORBETES**

**LANGKA
SORBETES**



The logo for LIHIM RESORTS features a stylized white icon of a person with arms raised above the text. The text "LIHIM" is in a large, white, serif font, and "RESORTS" is in a smaller, white, sans-serif font below it.

LIHIM
RESORTS

The logo for ARAW HOSPITALITY GROUP features a stylized white icon of a person with arms raised above the text. The text "ARAW" is in a large, white, serif font, and "HOSPITALITY GROUP" is in a smaller, white, sans-serif font below it.

ARAW
HOSPITALITY GROUP

SCAN TO SEE THE MENU



Henri's