

MARBLE

+

GRAIN

STEAKHOUSE

bai

HOTEL

CEBU



# APPETIZER

<b>Pulpo</b> Grilled Pulpo   Romesco Sauce   Fresh Garden Salad	500
<b>Crackers (V)</b> Ponzu Gell   Wasabi Mayo   Homemade Nori Crackers	230
<b>Stuffed Chicken Wings Inato</b> Glaze Grilled Chicken Wings Stuffed with Cebuano Chorizo   Sriracha Calamansi Aioli	550
<b>Beef Carpaccio</b> Slices of Beef Tenderloin   Green Apple Capers Toasted Pistachios   Green Salad	1,400
<b>Cold Cuts &amp; Cheese</b> 3 kinds of cold cuts and cheese   Crackers Nuts   Fresh Fruit   Fruit Jam	950
<b>Spinach Dip (V)</b> Thick Cheese Sauce   Spinach   Crostini	320
<b>Oyster Rockefeller</b> Local Oyster   Spinach & Cheese Sauce   Bacon	750
<b>Crab Cake</b> Crab Meat   Mixed Green Salad   Lemon Aioli	550
<b>MG Steak Tartare</b> Minced Tenderloin Meat   Toasted Sourdough   Tartare Base Mixture	1,250

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# SALAD

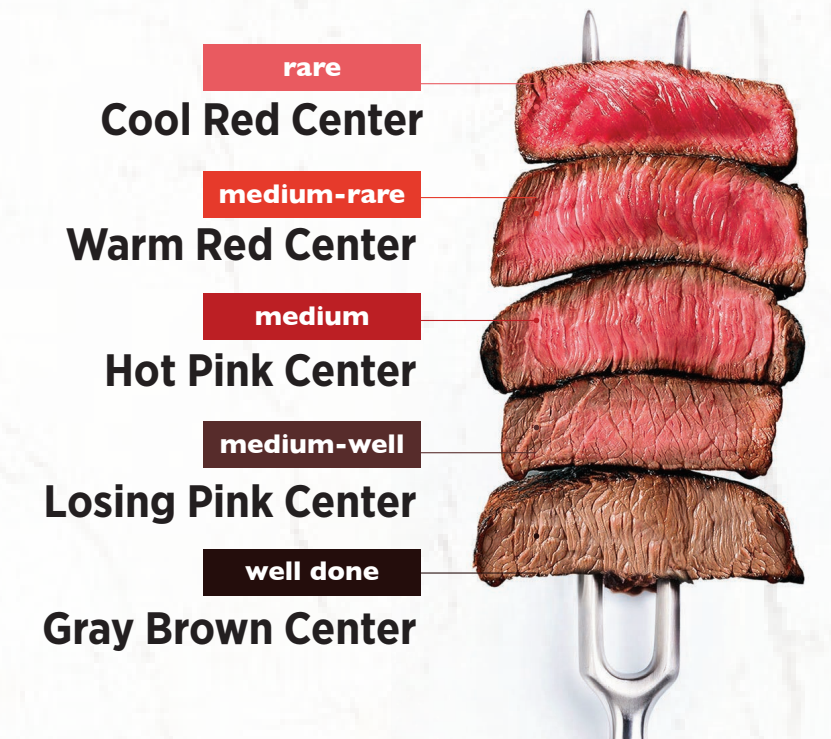
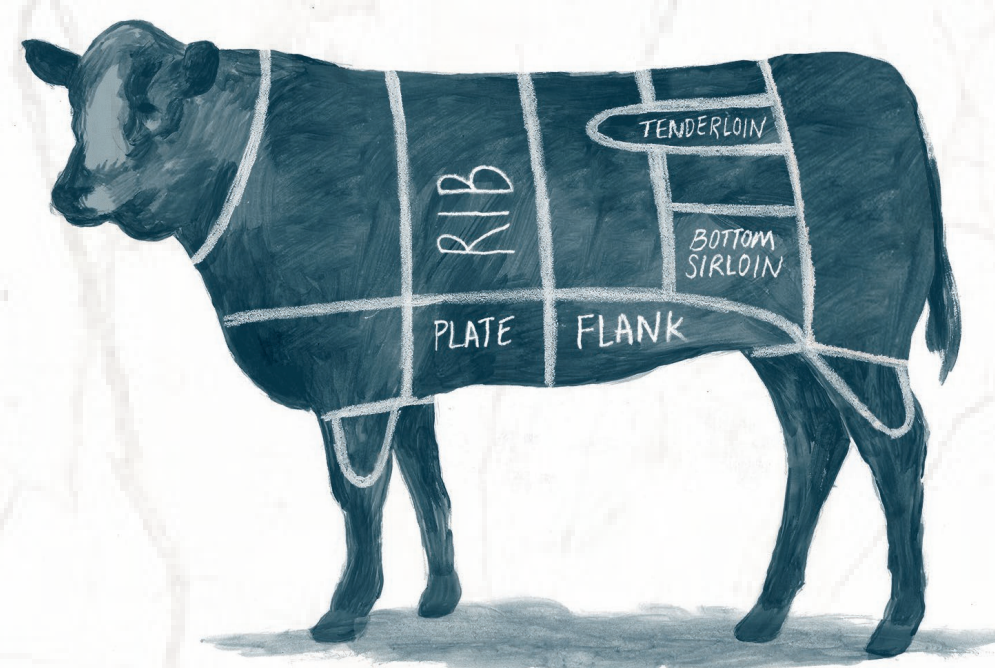
	<b>SINGLE</b>	<b>SHARING</b>
<b>Arugula Salad</b> Arugula   Fresh Mango   Prosciutto   Honey Balsamic Dressing	<b>500</b>	<b>650</b>
<b>Asian Sesame Salad</b> Chopped Lettuce   Cabbage   Carrots   Cucumber Toasted Peanuts   Chicken Or Tofu   Asian Dressing Fried Wonton Wrapper	<b>400</b>	<b>550</b>
<b>Caesar Salad</b> Romaine Lettuce   Bacon Bits   Parmesan   Garlic Croutons	<b>400</b>	<b>550</b>

# SOUP

<b>Mushroom Soup</b> Mushroom Soup   Sauteed Mushrooms   Croutons	<b>250</b>
<b>Minestrone Soup</b> Vegetables   Parmesan   Orzo	<b>200</b>
<b>Lobster Bisque</b> Bisque   Lobster & Prawn Tortellin   Microgreens	<b>350</b>

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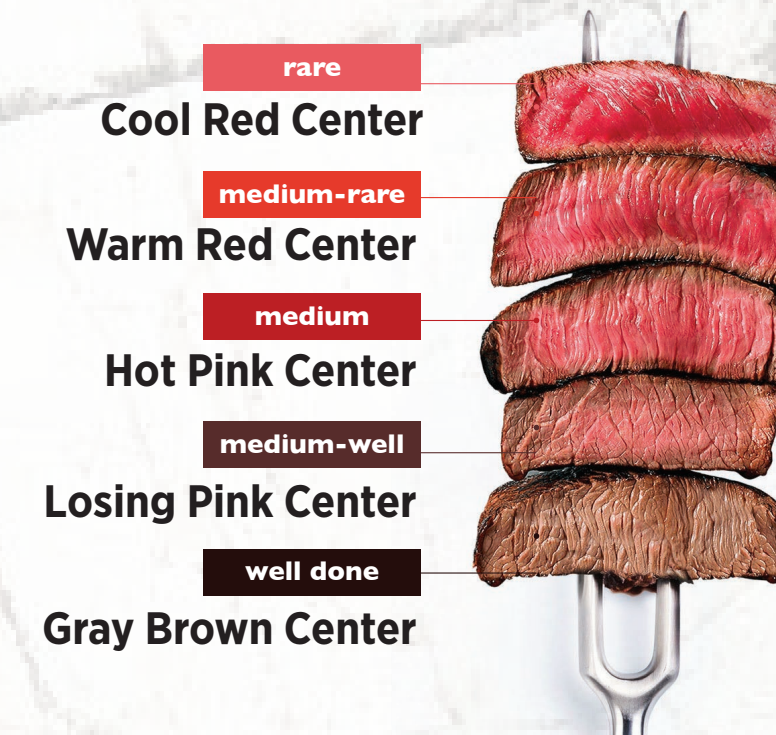
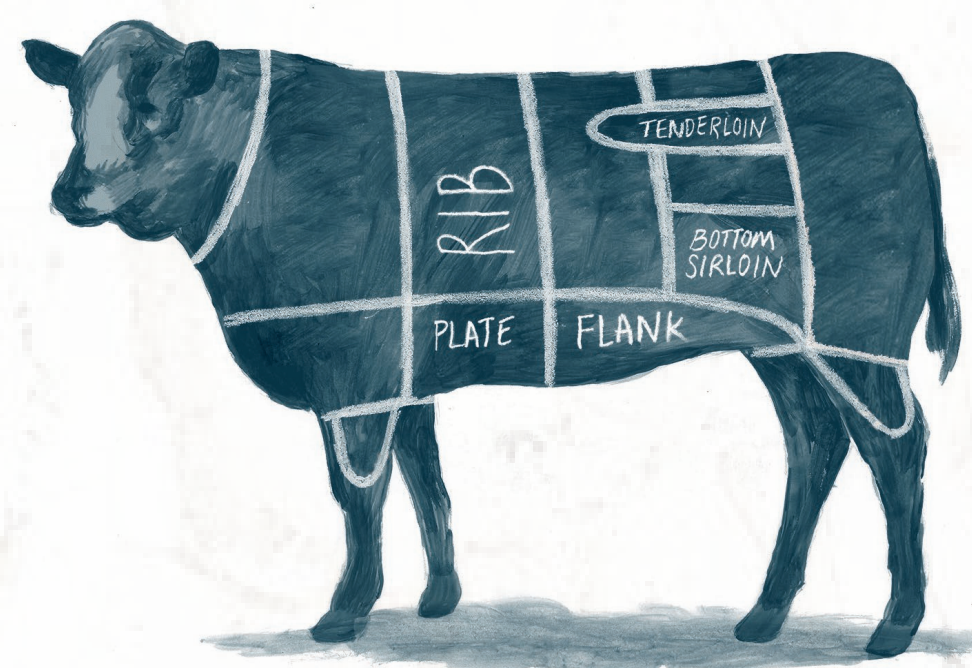
# ON THE PLATE

(SINGLE SERVING STEAK)

<b>Ribeye</b> 250g USDA Ribeye served with Mashed Potatoes & Green Vegetables   MG Steak Sauce	<b>3,300</b>
<b>Tenderloin</b> 250g USDA Tenderloin served with Mashed Potatoes & Green Vegetables   MG Steak Sauce	<b>4,000</b>
<b>Striploin</b> 250g USDA Striploin served with Mashed Potatoes & Green Vegetables   MG Steak Sauce	<b>2,950</b>
<b>Rump</b> 250g Australian Rump served with Mashed Potatoes & Green Vegetables   MG Steak Sauce	<b>2,800</b>
<b>T-Bone</b> 250g USDA T-Bone served with Mashed Potatoes & Green Vegetables   MG Steak Sauce	<b>2,500</b>
<b>Flat Iron</b> 250g Mulwarra Flat iron served with Mashed Potatoes & Green Vegetables   MG Steak Sauce	<b>2,200</b>

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# ON THE GRILL

(STEAKS FOR SHARING)

- \*bai Signature Steak** 1,600  
(Minimum of 500g per order) Php 1,600 per 100g
- \*Cowboy Cut Steak** 11,000  
(600g Of Bone-in Ribeye Steak) Black Angus USDA Prime CAB Cowboy Cut Steak
- \*Tomahawk Steak** 11,500  
(pricing/KG) USDA Choice Tomahawk
- \*John Dee MB3 Tenderloin** 7,500  
350g Australian MB3 Grade Tenderloin
- \*John Dee MB3 Ribeye** 6,500  
350g Australian MB3 Grade Ribeye
- \*Wagyu A5 Striploin/Ribeye** 14,500  
(400g) Japan Grade A5 Ribeye & Striploin
- \*Porterhouse** 6,200  
(500g) USDA Choice Shortloin
- \*Served with MG Mashed Potatoes, Green Vegetables,  
Soup of the Day & Chefs Salad for 2**
- Pork Loin** 1,350  
500g Bone In Pork Loin

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# ENTRÉE

## BEEF

### Shortribs

Maple BBQ Braised Shortribs | Mashed Potatoes  
Blistered French Beans | Onion Rings | Pickled Onions

2,850

### Ox Tongue Diane

Braised Ox Tongue | Baby Spinach  
Truffle Mashed Potatoes | Mushroom Sauce

1,250

## LAMB

### Lamb Chops

Lamb Chops | Beurre Noisette Potato Gnocchi Fried  
Oyster Mushrooms | Lamb Sauce

2,950

### Lamb Shank

Slow braised Lamb Shank | Braising Sauce  
Pommes Aligot | Vegetables Parisienne Gremolata

2,250

## PORK

### Pork Belly

Rolled Confit Pork Belly | Baby Hasselback Potatoes, Pumpkin  
and Feta Puree | Chicharon | Demi Glace | Charred Corn Salsa

950

### Baby Back Ribs

Half Slab Filipino Style Smoked BBQ Baby Back Ribs  
Pineapple Atchara | Garlic Rice | Toyomansi Dipping Sauce

1,250

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# ENTRÉE

## CHICKEN

### Chicken Breast

Roasted Rolled Chicken Breast | Nori Mushroom Risotto  
King Oyster Mushrooms | Baby Spinach | Chicken Jus

950

### Chicken Leg Quarter Confit

Confit Chicken | Sweet Potato Mashed | Braised Kale  
Mushroom Cream Sauce

850

## FISH

### Grouper

Grilled Whole Grouper (300-350g) Grilled Vegetables | Choice of Steamed Rice or  
Mashed Potatoes | Lemon & Caper Butter Sauce

1,350

### Salmon

Grilled Salmon Steak | Lemon and Herb Adlai Pilaf | Seared Bok Choy | Mustard  
Cream Sauce

1,000

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# ON THE SIDES

<b>Bacon &amp; Beans</b> French Beans   Bacon Bits	175
<b>Au Gratin</b> Thinly Sliced Potatoes or Seasonal Vegetables   Cheese   Cream   Onion	190
<b>Truffle Mac &amp; Cheese</b> Macaroni Pasta   Truffle Paste   Cheese Sauce	190
<b>Grilled Vegetables</b> Mix Grilled Vegetables	190
<b>MG Steamed Rice</b> Jasmine Rice	60
<b>Garlic French Fries</b> French Fries   Garlic   Parsley	175
<b>MG Mashed Potatoes</b> Potatoes   Milk   Butter	120
<b>MG Brioche Bread</b>	75
<b>MG Crostini</b>	50

# SAUCE

<b>MG Steak Sauce</b>	100
<b>Rosemary Sauce</b> Rosemary Infused Demi Glace	100
<b>Blue Cheese Sauce</b> Blue Cheese   Cream   Mustard   Worcestershire	120

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# PASTA

## **Fettucine Negra**

**550**

Homemade Squid Ink Pasta | Seafoods | Tomato  
Prawn Bisque Sauce | Grana Padano

## **Penne Al Pomodoro Fresco (V)**

**430**

Penne Pasta | Light Pomodoro Sauce Fresh Basil  
Grana Padano | Cherry Tomatoes

## **Pappardelle Bolognese**

**450**

Homemade Pappardelle Pasta Beef Bolognese  
Grana Padano | Fresh Basil

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# DESSERT

<b>Creme Brulee</b> Creamy Vanilla Custard   Caramelized, Brittle Sugar Crust	<b>250</b>
<b>Tiramisu</b> Ladyfingers   Rich Espresso   Mascarpone Cream   Cocoa	<b>350</b>
<b>Dulce de Leche Molten Lava Cake</b> Sponge   Goopy, Molten Dulce De Leche Lava	<b>250</b>
<b>Ube Keso</b> Cheesecake Style   Ube Flavor Graham Base   Cheddar Cheese	<b>375</b>
<b>Black Sesame Panna Cotta</b> Creamy Custard   Black Sesame	<b>300</b>

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# ALCOHOLIC BEVERAGES

## LIQUEUR

	SHOT	BOTTLE
Martini Rosso	370	2,800
Martini Dry	390	2,800
Malibu	380	3,700
Baileys	390	3,900
Khalua	380	3,800
Campari	380	3,800
Aperol	380	3,800
Tequila Rose	390	3,900
Midori	400	4,000
Molly Irish Cream	350	3,500
Frangelico	560	5,600
Cointreau	580	5,800

## RUM

Captain Morgan	290	2,900
Bacardi Superior	320	3,200
Bacardi Gold	330	3,300
Myers Carribean Dark Rum	550	6,500

## VODKA

Artisan	280	2,600
Smirnoff Red	340	2,800
Absolute	420	4,200
Grey Goose	700	7,000
Belvedere	750	7,500

## GIN

Tanqueray	380	3,800
Beefeater	400	4,000
Bombay	420	4,200
Hendricks	820	8,200
Nordes	900	9,000

## TENNESSEE WHISKEY

Jack Daniels	620	6,200
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## IRISH WHISKEY

Jameson	420	4,200
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## BOURBON WHISKEY

Jim Beam	400	4,000
Makers Mark	720	7,200

## BLENDED SCOTCH WHISKEY

William Lawson	320	3,200
Johnnie Walker Red	350	3,500
Johnnie Walker Black	480	4,800
Chivas Regal 12 years	550	5,500
Johnnie Double Black	580	5,800
Johnnie Walker Blue	2,650	26,500

## TEQUILA

Olmecca	360	3,600
Jose Cuervo Gold	380	3,800
Sombrero	380	3,800
1800 Reposado	620	6,200
Patron Silver	900	9,000
Patron Reposado	950	9,500
Patron Anejo	980	9,800

## SINGLE MALT

Macallan 12	2,300	23,000
Glenfiddich 12	980	9,800
Glenfiddich 15	1,300	13,000
Glenfiddich 18	3,900	39,000
Glenlivet 12	1,000	10,000
Glenlivet 18	1,250	12,500
Glenmorangie 12	1,000	10,000

## COGNAC & BRANDY

Fundador	380	3,800
Carlos 1	420	4,200
Hennessy VS	780	7,800
Hennessy VSOP	1,400	14,000
Hennessy XO	3,050	30,500
Remy Martin VSOP	1,000	10,000
Remy Martin XO	2,950	29,500

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# ALCOHOLIC BEVERAGES

## LOCAL BEER IN BOTTLE

San Mig Light	210
San Miguel Pale Pilsen	210

## IMPORTED BEER

Corona 330ml (bottle)	345
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## SHOOTERS

B52	320
Blow Job	320
Jager Bomb	320
Urban Legend	320
Pink Pussy	320

## SOURS

Margarita	400
Daiquiri	400
Amaretto Sour	400
Whiskey Sour	400
Cosmopolitan	400
Army and Navy	400
Clover Clubs	400
Penicillin	400

## TROPICAL

Mai Tai	400
Piñacolada	400
Jungle Bird	400
Sangria	400

## SPIRIT FORWARD

Negroni	400
Boulevardier	400
Old Fashioned	400
Manhattan	400
Martini	400
God Father	400

## HIGHBALL, COLLINS & FIZZ

Mojito	400
Aperol Spritz	400
Bellini	400
Long Island Iced Tea	400
La Paloma	400

## JULEPS & SMASHES

Mint Julep	400
Basil Smash	400
Caipirinha	400
Southside	400

## DOUS & TRIOS

Espresso Martini	400
Toblerone	400
Black Russian	400

## SIGNATURE COCKTAILS

Your Host in the South	420
Hoes Your Daddy?	420
Rosita's Pink Life with egg	420
Bianco Sbagliato	420
Go Hit the Road Jack	420
Hello Ceillo	420

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# NON-ALCOHOLIC BEVERAGES

## TEA

<b>Dilmah Green Tea with Jasmine</b>	170
<b>Dilmah Brilliant Breakfast</b>	170
<b>Dilmah The Original Earl Grey</b>	170
<b>Dilmah Pure Peppermint</b>	170
<b>Dilmah Pure Chamomile</b>	170
<b>Dilmah Sencha Green Extra Special</b>	170

## MOCKTAILS

<b>Fizzy Basil Smash</b>	295
Basil, Lemon, Cucumber, Lemon and lime soda	
<b>Garden of Eve</b>	295
Rose, Elderflower, Lemon, Chamomile	
<b>Virgin Raspberry Mojito</b>	295
Raspberry, Lime, Mint, Lemon and lime soda	
<b>On Cloud Nine</b>	295
Passion fruit, Earl Grey, Soda water, Lemon, Honey	
<b>Bamboozled</b>	295
Jasmine tea, Passion fruit, Lychee, Lemon, Watermelon	

## HEALTHY OPTION

<b>Anabolic Minds</b>	300
Peanut butter, Banana, Strawberry, Oats, Milk	
<b>Fat Tuner</b>	300
Pineapple, Cucumber, Ginger, Chia	
<b>Go Green</b>	300
Basil, Cucumber, Honey, Dried Moringa, Lemon	
<b>Immune Booster</b>	300
Fluffy orange, Carrot, Celery, Honey	
<b>Citrulline Rush</b>	300
Red watermelon, Yellow watermelon, Cucumber, Mint	

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# NON-ALCOHOLIC BEVERAGES

## FRESH JUICES

Fresh Orange Juice	350
Fresh Mango Juice	300
Fresh Pineapple Juice	300
Fresh Calamansi Juice	300
Fresh Watermelon Juice	300

## FRUIT SHAKES

Mango Shake	290
Green Mango Shake	290
Pineapple Shake	290
Watermelon Shake	290
Banana Shake	290

## MILKSHAKES

Choco Banana Milkshake	300
Strawberry Banana Milkshake	300
Chocolate Milkshake	300
Strawberry Milkshake	300
Smores Milkshake	300

## COFFEE

Café Mocha	190
Cappucino	170
Café Latte	170
Americano	160
Espresso	130

## SODAS

Coke Regular	195
Coke Zero	195
Sprite	195
Ginger Ale	210
Red Bull	320

## BOTTLED WATER

NS Soda Water	150
NS Sparkling Water 330ml	150
St. James 600ml	60
Tonic Water	195

## SIGNATURE LEMONADE

Rose Lemonade	275
Peach Lemonade	275
Raspberry Lemonade	275
Strawberry Lemonade	275
Lychee Lemonade	275
Passion Fruit Lemonade	275
Grapefruit Lemonade	275

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# RED WINE

	GLASS	BOTTLE
<b>Leonard Road Shiraz, Australia</b> A medium bodied style with soft, supple, and juicy characters, adding in the wines aromatic complexity.	450	1,800
<b>Terra Vega Reserva Cabernet Sauvignon, Chile</b> Medium-bodied, quite dry, with medium-high acidity and cherry with hints of smoke in the mouth.	450	1,800
<b>Ichanka Estate Malbec, Argentina</b> Full-bodied and velvety, with concentrated flavors of dark fruits, such as blackcurrant and blueberry, complemented by hints of dark chocolate, vanilla, and a subtle smokiness from oak aging.		2,600
<b>Finca Ferrer Accordeon Malbec, Argentina</b> Medium bodied with aromas of blackberry, chocolate, violets, sweet spices and slightly mineral notes, followed by mocha and black pepper.		3,500
<b>Trapiche Oak Cask Malbec, Argentina</b> Purple-colored, the nose offers up plum and black cherry notes with a touch of black pepper.		2,800
<b>Elderton Barossa Shiraz, Australia</b> Full-bodied with a rich and vibrant dark purple color with an aroma of black forest fruits, chocolate, and vanilla.		7,000
<b>Jack Estate M-R Series Shiraz, Australia</b> Medium weight with flavours of freshly crushed dark cherries, a hint of inky earthiness and spice.		2,000
<b>Jack Estate M-R Cabernet Sauvignon, Australia</b> Medium bodied with aromas of blackcurrant, plums and red berry fruits, underline with subtle French oak.		2,000
<b>Renmano Cabernet Sauvignon, Australia</b> It displays aromas of blackberry, plum and dark berry with nutmeg and clove notes and hint of spicy oak. The fruit characters are balanced with savory herb notes plus vanillin and spicy oak. Soft, persistent tannins are evident through the palate, consistent with the cabernet style.		1,900
<b>Beringer Main &amp; Vine Cabernet Sauvignon, California</b> Full of jammy black fruit flavors that make this wine enticing from the first sip. The sweet vanilla and richness of the oak flavors blend seamlessly into the wine, offering just a hint of spice.		2,800
<b>Woodbridge Merlot, California</b> Displays rich aromas of cherry, chocolate, and red berries with enticing flavors of cherry cola and toasty mocha oak. A well-balanced acidity and beautifully integrated tannins, creating complexity and structure.		3,800

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# RED WINE

## **Sunset Oak Red Wine, California**

Medium to full-bodied, offering a smooth and velvety mouthfeel. Flavors of juicy dark fruit, including blackberry, blueberry, and blackcurrant, are complemented by nuances of chocolate, espresso, and a touch of peppery spice.

## **Ramsay Merlot, California**

Vibrant red in the glass, with expressive notes of rich plum, dark cherry, and a touch of sweet baking spice. Soft and subtle on the palate, the velvety finish reveals delightful notes of chocolate and vanilla.

## **Casillero Del Diablo Reserva Carmenere, Chile**

Expressive and fruity, featuring luscious berries and plum aromas, alongside hints of coffee and spice, with polished tannins that lead towards a long, satisfying finish. Medium-bodied and with natural acidity,

## **Terra Vega Gran Reserva Merlot, Chile**

With luscious flavors of red and black fruits, including plum, cherry, and blackberry. The mid-palate is smooth and velvety, featuring nuances of chocolate, tobacco, and a hint of spice. Silky tannins provide a refined structure, while the oak aging imparts subtle notes of toast and vanilla.

## **Haussmann Pinot Noir, France**

This wine has a beautiful ruby red color with purple reflections. Its nose is expressive and clean with notes of ripe red and black fruits. On the palate, the attack is round with flavors of crunchy black fruits.

## **Haussmann Merlot, France**

Medium-bodied and smooth, featuring flavors of juicy red fruits, such as raspberry and plum, with notes of chocolate and a hint of spice. The wine has a velvety texture and soft tannins, providing a round and satisfying mouthfeel.

## **Pebble Lane Pinot Noir, New Zealand**

Vibrant purple hues, supple wine with good weight and fruit intensity.

## **Map Maker Pinot Noir, New Zealand**

Silky texture and balanced acidity with flavors of ripe cherries, strawberries, and a hint of spice mingle gracefully, supported by subtle oak undertones.

## **Delheim Shiraz Cabernet Sauvignon, South Africa**

Bright ruby in colour with a nose showing juicy red and blackberries, warm spice and pepper notes. The fruit intensity of this wine lingers on the finish supported by fine tannins.

## **Wild House Pinotage, South Africa**

A generous nose of ripe plum and cherry rise from the bright ruby-hued wine. A mouthful of generously plum-laden, deep flavours precede a finish that is lifted and layered with a slight lick of toasty supporting oak.

**BOTTLE**

**3,500**

**5,500**

**3,300**

**2,800**

**2,400**

**2,200**

**4,500**

**5,000**

**4,000**

**2,300**

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# ROSE & SPARKLING WINE

**BOTTLE**

**Beringer Main & Vine White Zinfandel, California**

Focus was to highlight the fresh red berry, citrus and melon aromas and flavors and round these out with subtle hints of nutmeg and clove.

**2,400**

**Chevalier Blanc de Blanc Brut, France**

The flavours of juicy peaches and ripe pears reveal themselves in this light and supple wine.

**2,300**

**Elysee Blanc de Blanc Brut, France**

Bubbly and delicious flavors of green apple, pear, and citrus with hints of honey and a yeasty dough. Refreshing lemon-crisp finish makes it special for any celebratory occasion.

**2,200**

**Provetto Spumante Rose, Spain**

Bright light pink color with aromas of fruits such as strawberries, citrus flavors and exotic fruits, with a sweet texture and moderate acidity.

**1,800**

**Provetto Spumante Bianco Brut, Spain**

Pale yellow with a combination of toast, white fruits and fresh grass aromas with a palate of citrus fruits, a good acidity level and a pleasant texture.

**1,800**

**Moet & Chandon Brut, France**

Its aromas are radiant, revealing bright yellow-fleshed fruits (apple, pear, yellow peach), honey, floral nuances (lime blossom) and elegant blond notes (brioche and fresh nuts).

**11,500**

**Dom Perignon Brut, France**

Notes of ripe stone fruits, honey, and citrus zest.

**35,000**

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# WHITE WINE

## **Leonard Road Chardonnay, Australia**

Light straw, intense fruity with hints of peach and citrus that provide a rich, soft texture and balanced acidity

GLASS BOTTLE

450 1,800

## **Terra Vega Reserva Sauvignon Blanc, Chile**

A pale yellow color with citrus and light herbal notes with a clean acidity of ripe fruits, great freshness and soft finish.

450 1,800

## **Jack Estate Moscato, Australia**

Bursts of fresh cherry, tangy sherbet, and sweet red apple flavours are lifted with citrus nuances.

2,000

## **Renmano Chardonnay, Australia**

Displays a brilliant bright straw color. The bouquet exhibits lifted tropical and stone fruit characters of melon, pineapple and peach. Replicating the bouquet, the wine is full of juicy fruit characters of white peach, yellow nectarine with subtle hints of vanillin

1,900

## **Casillero Del Diablo Reserva Chardonnay, Chile**

It is fresh, medium-bodied, and mineral. The presence of white peach stands out, while soft notes of hazelnut complement the flavour.

3,300

## **Pebble Lane Chardonnay, New Zealand**

Layers of tropical, peach and apricot fruit aromas infused with honey notes

3,800

## **Map Maker Sauvignon Blanc, New Zealand**

A bouquet of zesty citrus, fresh-cut grass, and delicate white flowers, all intertwined with subtle mineral undertones.

3,800

## **Delheim Unwooded Chenin Blanc, South Africa**

Fruity, elegant and with a good balance of tropical fruits and citrus in the finish. Suitable for vegans.

4,000

## **Wild House Chenin Blanc, South Africa**

Ripe peach and tropical fruit on the nose with fresh citrus notes. Honeyed and textured on the palate with crisp acidity and hints of honeydew melon and lychee leading to a bright, zesty finish with fresh lemony acidity.

2,300

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