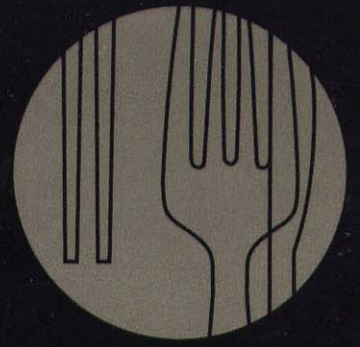


TOP SELLER FOR 4 YEARS



2008

PHILIPPINE TATLER BEST RESTAURANTS



Makati Shangri-La

MANILA

RED

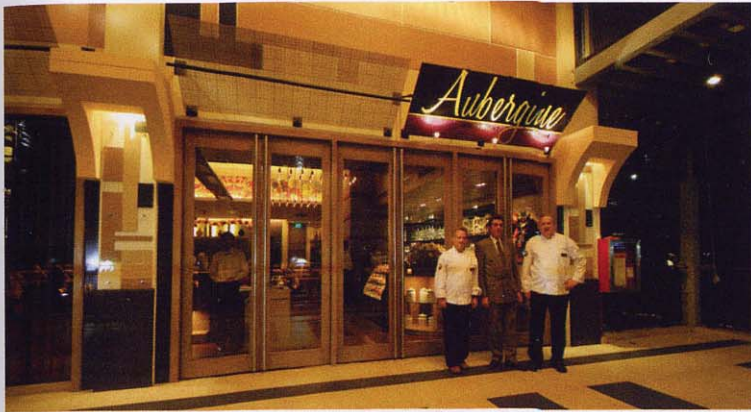
MAKATI SHANGRI-LA MANILA
AYALA AVENUE COR. MAKATI AVENUE, MAKATI CITY
+632.813.8888 LOC.7428

Php 400



AUBERGINE

2/F 32ND AND FIFTH BUILDING, 32ND STREET CORNER 5TH AVE. FORT BONIFACIO, TAGUIG
+632.856.9888



SETTING: Designed along the lines of five-star dining places sprouting in Las Vegas, Aubergine has a glittery aura, making you feel you're in a place for celebrities.

10 **FOOD:** Under the watchful eye of the master chef Norbert Gandler, Aubergine turns out outstanding dishes. You would be hard pressed to decide from the 17 appetisers and soups, but the duck foie gras and smoked duck breast sampler is a favourite. The caesar salad is among the best in town and the melted French brie on watermelon is a fabulous original. The forest mushroom risotto is a must-try from the pasta selection. If you are in the mood for fish, try the grilled fillet of Chilean sea bass or the baked pesto and horseradish lapu-lapu fillet. Meat lovers will find the roasted pineapple glazed lamb rack, the roasted Wagyu beef tri tip or the pan-roasted pork medallion to their liking. Polish off the meal with a warm chocolate fondue cake or the tarte tatin and you will have experienced a culinary experience only otherwise obtainable from a five-star hotel dining room at perhaps twice the price.

9 **WINE:** Each world is well represented regionally and were you to try every wine on the list, you could say you would have tasted every varietal from every wine-producing region on earth. Truly an oenophile's dream.

10 **SERVICE:** If you have dined here before, you are certain to be greeted by name the next time. Every dish can be described to you and your waiter is not timid when asked to make a recommendation, whether food or wine. Many five-star hotels could learn a lesson or two from Aubergine's staff.

₱ ₱ ₱ **PRICE:** Definitely upscale, but the whole experience is good value for your money.



NEW ENTRY

SIGNATURE DISHES

- Duck foie gras and smoked duck breast sampler
- Roasted pineapple-glazed Australian lamb rack
- Grilled fillet of Chilean sea bass

RESERVATIONS: Recommended (Dinner)

LUNCH HOURS:

11:30 am - 2:00 pm / 2:00 pm - 6:30 pm (Pastries and the bar)

DINNER HOURS:

6:30 pm - 10:00 pm

SET MENU: Yes

BUFFETS: Yes

SMOKING SECTION: Yes

CREDIT CARDS: Yes

AMENITIES: Separate bar, Private room, Catering service

YEAR ESTABLISHED: 2007

E-MAIL: dine@aubergine.ph

WEBSITE: www.aubergine.ph

MAP REF: E1