

March 8, 2012

WHERE'S THE BEEF?

Tribute to Steak in Escolta from March 18 – 31, 2012

Inspired by a childhood family tradition of grilling steaks in the backyard of their Sydney home, Chef Anthony Craven is introducing “Tribute to Steak”, a flame-grilled steak dinner menu that will provide a new family-style fine dining experience at Escolta of The Peninsula Manila from March 18 to 31, 2012.

Available all week long starting from 6:30 pm, “Tribute to Steak” offers the finest chilled Australian- and US-certified Black Angus and pure-blood, high-grade Wagyu beef aged for a minimum of 28 days for maximum tenderness and flavor. Prime cuts will be garnished with one whole roasted garlic bulb, lemon and a choice of seasonings from artisanal salts to exotic pepper varieties and other condiments. Escolta’s extensive collection of wines will also be available to complement the steak dinner selections.

“In Australia, our cattle are raised in one of the world’s most beautiful natural settings, with huge open pasture lands and natural lagoons providing them with the very best quality of life, which allow them to naturally gain intra-muscular fat, as evidenced by the beef’s heavy marbling. Growing up in Australia, it was a family tradition to gather and enjoy a grilled steak dinner on weekends,” says Chef Craven. “I wanted to recreate that experience for our guests in Escolta and continue the tradition”.

“At Escolta,” Chef Craven adds, “we do not salt your steaks just before cooking. I know that some people think they should, but trust me and don’t – the result will be juicy, delicious steaks! Salt brings moisture to the surface, forming a shallow puddle of juices. Thus, you are basically steaming your steak and on the grill it would turn gray, not brown. So, my advice is to salt your steak after it is cooked to your liking and has rested the required time just before serving”.

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THE PENINSULA

M A N I L A

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Prime cuts start at P 950 for a Skirt Steak Churrasco, with 300 gram grain-fed Wagyu rib-eye priced at P 3,500. In addition to the steak dinner, guests may also enjoy a full-complement dinner buffet of salads, cheeses, hot main courses and desserts at P 1,450 (adults) and P 870 (children under 12).

Prices are subject to 10% service charge and prevailing government taxes.

For inquiries or reservations, please call The Peninsula Manila at (63-2) 887 2888, e-mail diningpmn@peninsula.com or visit peninsula.com.

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