



Elevate your experience

Experience Dinner in the Sky
Exclusively at Solaire
Beginning April 4 to May 21, 2018.

#dinnerintheskyatsolaire





C h e f H y l t o n l e R o u x

A product of the fiery kitchens of Gordon Ramsay and Heston Blumenthal of The Fat Duck, the Michelin-starred molecular gastronomy restaurant, he later took the role of host for his show *Market to Master* that aired on ANC.



WATERSIDE

Latin-inspired Cuisine

D I N N E R S E T M E N U

Pre-Starter (For Business Class and First Class Only)
Yakumi Sushi Platter

First course

Tuna Tiradito, aji amarillo paste, lime pickled red radish,
cassava crunch

Second course

Anticuchos de pollo, tamarind habanero glaze, mojo verde, baby
beetroot, crispy cancha corn

Main course

Mexican adobo spice Atlantic salmon, red quinoa, edamame,
Huancaína cream, chili corn salsa

or

Cuban style slow cooked pork belly, Mojo sauce, agave roast baby
carrots, spicy refried beans

Dessert

Dulche de leche cheesecake dome, praline, chocolate texture

V E G E T A R I A N

First course

Baby heirloom tomato ceviche, red onion, avocado leche de tigre,
pinto beans, smoked chili

Second course

Charred baby corn elotes, sour cream, pico de gallo, piquillo peppers,
pickled red cabbage

Main course

Slow roasted whole baby pumpkin, Aji spice, red quinoa, edamame,
Huancaína cream, chili corn salsa

Dessert

Dulche de leche cheesecake dome, praline, chocolate texture



C h e f A l a n M a r c h e t t i

Chef Marchetti's extensive experience as Chef De Cuisine has brought him to popular restaurants in London, Hong Kong, and for the first time, in Manila at Solaire's signature restaurant, Finestra.



D I N N E R S E T M E N U

Pre-Starter (For Business Class and First Class Only)
Yakumi Sushi Platter

First Course

Tuna tartar, sesame wafer, black ink mayo

Second Course

Mascarpone ravioli, duck ragout, black truffle,
home dried salted ricotta

Main Course

Balsamic marinated black cod,
Shimenji, pan roasted celeriac, broad beans

or

Slow cooked Snake River Farm top blade,
Shimenji, pan roasted celeriac, broad beans

Dessert

Chocolate dome, banoffee cake, caramelized cashew nuts

V E G E T A R I A N

First Course

Burrata, cherry tomato, rocket, 25 years old balsamic

Second Course

Mascarpone ravioli, home dried salted ricotta,
Porcini mushroom ragout

Main Course

Eggplant parmigiana, crispy artichoke cannoli, sour cream

Dessert

Chocolate dome, banoffee cake, caramelized cashew nuts



C h e f N o r i m a s a K o s a k a

Chef Norimasa's passion for cooking matches his love for his native country, Japan.

He aims to make Yakumi known as “the place to get the most authentic and best-tasting Japanese cuisine”.



D I N N E R S E T M E N U

First course

Pre-Starter (For Business Class and First Class Only)

Yakumi sushi platter

Spring kaiseki

Cold edamame soup

Prawn and uni dashi jelly

Toro tartar, sushi rice, soya

Atlantic cod soft roe with spicy ponzu

Small seasonal fish sashimi, freshly grated wasabi

Second course

Yakumi signature Tsukiji fish market sushi platter

Main course

“Kyoto style” steamed Chilean sea bass & leek

Pickled shimeji mushrooms, green asparagus,

Rice cake, soya flavored mirin sauce

or

Grilled chicken, tofu and egg stuffing, pickled shimeji mushrooms,
green asparagus, rice cake, soya flavored mirin sauce

Dessert

Green tea cheese cake

V E G E T A R I A N

First Course

Spring kaiseki

Cold edamame soup

Silky tofu, seaweed, spicy ponzu

Avocado mousse, cucumber, soya caviar

Sesame coated teriyaki eggplant, fine cress

Miso tomato jelly, crispy lotus root

Second Course

Yakumi signature vegetarian sushi platter

Main Course

Baked tofu steak, pickled shimeji mushrooms, green asparagus

Rice cake, teriyaki truffle sauce

Dessert

Green tea cheese cake

C h e f K e n n e t h C a c h o ' s m e n u
(April 24 - May 7)

D I N N E R S E T M E N U
Pre-Starter (For Business Class and First Class Only)

Yakumi Sushi Platter

GOOSE AND PORT

Foie gras, Smoked Goose breast, Cranberries and Port wine
Foie Gras terrine, House cured smoked Goose breast, Cranberry compote,
Brioche Toast and Port wine gel

BASS AND SALMON

Sea bass, Pineapple, Burnt butter and Salmon Roe
Seared Chilean sea bass, Caramelized Pineapple Tart, Burnt butter powder,
Crème Fraiche and Taramasalata

CHOICE OF:

BEEF AND KALE

Beef Strip, Braised Shank, Beets, Potatoes and Kale
CAB Beef Strip loin, Braised Beef Shank in Cepe jus, Smoked fermented
Beets, Potato puree and Grilled Kale

FISH AND SHELLFISH

Grouper, Saffron, Tomatoes, Capers and Shellfish
Crispy Lapu-Lapu fillet, Green Olive - Saffron Agnollotti, Sauce Vierge and
Shellfish-Olive oil froth

POULTRY AND RICE

Chicken, Morels, Pickles and Rice
(Sous-vide Free-range Chicken breast, Creamed Morel mushrooms with Sour
pickled Root vegetables and Flaked Chicken Risotto)

DAIRY AND WHEAT

Milk, Cardamon, Honey, Auro 64% Davao Chocolate and IPA Beer
Pannacotta of Carabao's Milk flavored with Cardamon, Lemon Curd, Honey
cracker and Auro 64% Chocolate Sorbet with IPA butterscotch syrup

V E G E T A R I A N M E N U

CAPRESE

Tomato, Parmeggiano Reggiano, Basil and Aged Balsamic
(Roasted Tomato Tart, Parmeggiano Reggiano Ice cream, Basil fritter with
Burratta and Aged Balsamic gel)

CORN AND PIMENTON

Sweet Corn, Pineapples, Pickled Jicamas and Pimenton
(Corn Tamales, Pineapple Chutney and Sour Jicama pickles with Romesco
and Smoked Paprika)

PUMPKIN AND CHEESE

Pumpkin, Sage, Soy, Celery root, Ricotta and Cauliflower
(Pumpkin Agnollotti with Sage brown butter, Soy skin crackling, Celeriac
puree and Ricotta cheese with Fried cauliflower florets)

DAIRY AND WHEAT

Milk, Cardamon, Honey, Auro 64% Davao Chocolate and IPA Beer
(Pannacotta of Buffalo Milk flavored with Cardamon, Lemon Curd, Honey
cracker and Auro 64% Chocolate Sorbet with IPA butterscotch syrup)

C h e f Y v e s M a t t a g n e ' s m e n u
(May 8 - May 21)

D I N N E R S E T M E N U
Pre-Starter (For Business Class and First Class Only)
Yakumi Sushi Platter

Appetizers

Espuma from smoked Ratte potatoes and cauliflower
Creamy egg, Dauricus caviar, chive, dill
Red tuna and baked goose liver
Nougat, candied lemon, fennel, fried garlic, Plum dressing

Giant Shrimp

Coral with red curry, pointed cabbage, litchi, tomato pickles, coconut
bouillon, combava, verbena, basil

Sea Bass (or another local fish, same quality)

Oyster maki, shells, flamed leek, Romanesco, hazelnut perfume
mousseline, seaweed butter

Creamy Taïnorì Chocolate

Coffee Granita, Chantilly vanilla Tahiti, Choco Pops Crumble

FAQs

GENERAL

1. Where can I purchase seats for Dinner in the Sky Philippines?

Seats are ONLY sold online through www.dinnerinthesky.ph OR at the ticketing counter located at Esplanade, Solaire Resort and Casino, Entertainment City, Paranaque, Metro Manila.

2. Who can join Dinner In The Sky Philippines?

Anyone above the age of 13 with a minimum height of 145cm and a maximum weight of 150kg. If the guest is under the age of 18, the presence and signature of a parent/guardian who is at least 18 years old and above will be required for the indemnity form. Guests must be in good health and not suffering from any heart conditions, back problems, neck problems, broken bones, recent surgery and high blood pressure. Pregnant women are also not allowed to join Dinner In The Sky Philippines.

3. What does the Dinner In The Sky Philippines package cover?

The package includes admission to the Dinner In The Sky lounge, a seat at the Dinner In The Sky Philippines table, a three-course meal and free-flow water.

4. Can PWD join Dinner In The Sky Philippines?

Wheelchair users and people with mild disabilities may join Dinner In The Sky. BUT they must send us a detailed explanation of their condition BEFORE purchasing their seats so our safety officer can evaluate and advise accordingly.

5. How many people can be seated at Dinner In The Sky?

Dinner In The Sky can sit a maximum of 22 people per session.

6. How long does each session last?

The dining experience in the sky will take an hour. Guests are to register at the Dinner In the Sky Lounge at least 1 hour before the time of the session that they have bought. Failure to register on time will forfeit their admission, no refunds will be given.

7. What if I have to use the restroom?

All guests are recommended to use the restroom prior to taking their seats. However, if there is an emergency and you need to use the restroom during your flight, the table can be lowered down. We do not recommend this though, as the other guests will have to wait for you before being lifted into the air again.

8. How many dinners are available daily and during what time?

For Esplanade, Solaire Resort and Casino, we have two sessions of DITS experiences daily at 5:30PM and 7:00PM. You may not switch between sessions once you have

bought the seat for your preferred session.

9. What happens if I am late for my experience?

Dinner In The Sky will proceed as scheduled and your admission will be forfeited. Please note that no refunds will be given. To be fair to other guests, the table will not be lowered once it has been lifted into the air until the experience ends.

10. Is the experience safe?

Yes it is. All concepts are designed according to German norm DIN 4112. The table was built in Belgium and all drawings, calculations and simulations are tested by TÜV Rheinland, a global provider of technical, safety, and certification services. This obsession for safety is probably one of the reasons why the experience is now being operated in more than 40 countries and received the official authorization from some of the toughest countries in the world. Thousands of Dinner In The Sky experiences have taken place since its launch in May 2006.

11. Is there any insurance covering the Dinner In The Sky experience?

We have public liability for the event. However, like most outdoor experiences, you will be required to sign an indemnity and waiver form. Failure to sign (and agree to) the indemnity and waiver form will forfeit your admission with no refunds given.

12. How high does the table go?

The table can go up to a maximum of 45-50 meters. However, the actual height of the table during the experience is at the organizer's discretion, based on weather conditions.

13. What happens if I don't turn up? Can I get a refund?

Kindly note that once a seat is purchased, strictly no refunds will be given unless the experience is cancelled by the organizer for reasons such as natural disasters etc. Dinner In The Sky will proceed as scheduled.

14. Are seats transferable?

Seats purchased are not transferable. However, consideration for transfer will be given if you can provide evidence of double purchase, illnesses or other related emergencies. A written request to transfer will have to be submitted to the organizer via info@dinnerinthesky.ph at least 48 hours before the booked session. The organizer will evaluate the request and reserves the right to make all final decisions.

15. What if my session is cancelled?

The experience will only be cancelled if there are major occurrences such as natural disasters, riots etc. In such cases, a full refund (on the fee of the experience/seat

FAQs

only) will be offered by the organizer.

16. I'm an event organizer, corporation, individual and would like to organize/customize my own Dinner In The Sky experience. Can I do that?

Yes, please write to us at info@dinnerinthesky.ph.

17. Where exactly in Manila will the Dinner In The Sky experience take place?

The Dinner In The Sky experience is located at Esplanade, Solaire Resort and Casino, Entertainment City, Paranaque, Metro Manila.

FOOD

1. Can I change my food menu?

We have a standard 3-course menu with different options for the main course. Unfortunately, we do not allow any changes to it once your booking is confirmed.

2. Is the food being served Halal?

The menu is from TBD, The Official Food Provider, which is carefully crafted and selected. All meats ordered from the caterer are strictly sourced and slaughtered in accordance with Islamic principles and their suppliers and producers are legally approved and certified by the Department of Islamic Development Philippines (JAKIM).

3. Can I bring my own food and/or drinks?

We strictly prohibit outside food or drinks to be brought into the event area. All guests will be subjected to a basic bag check.

WEATHER

1. What happens if it rains BEFORE the scheduled session?

The organizer has the right to delay the experience/flight of the table (at the organizers' discretion but with a maximum delay of 1.5 hours) to wait for the rain to stop. If the rain does not stop during or after this time, the dinner experience will be moved to the indoor lounge. Your menu and serving style remains as is. Please note that no refunds will be given unless you have purchased the weather guarantee package.

2. What happens if it rains DURING the experience?

The table will be lowered to the ground and we will wait for the rain to stop. If needed to, our ground staff will

usher you with umbrellas into the indoor lounge. If this action is taken, the rest of the dinner experience will take place at the indoor lounge. Your menu and serving style remains as is. Please note that no refunds will be given unless you have purchased the weather guarantee package.

SPECIAL CELEBRATIONS AND VIP SERVICES

1. Can I buy the experience as a gift for a friend/relative/client/customer?

Yes you can! We sell exclusive 'open vouchers' which can be redeemed for actual seats, allowing the gift recipient to choose whatever date and time he/she wants to go for his/her Dinner In The Sky experience.

3. Can I request for specific songs to be played during the experience?

Yes! From birthday songs to other special announcements, we can arrange it for you, provided that the request is made in advance.

4. Can I custom-make the experience for my friends/family/client?

There are many ways that you can customize your experience. Write to us at info@dinnerinthesky.ph.

D I N N E R P A C K A G E

E C O N O M Y C L A S S

PHP 9,990 per pax

Entrance to Dinner In The Sky Philippines lounge
Exclusive 4-course dinner menu
Complimentary juice and water during meal

B U S I N E S S C L A S S

PHP 14,990 per pax

Entrance to Dinner In The Sky Philippines lounge
Exclusive UPGRADED 5-course dinner menu*
Complimentary juice and water during meal
One (1) glass of champagne (lounge)
Two (2) glasses of wine (1 in lounge and 1 during meal)
Priority Boarding
*5 course = pre-starter - 7 pieces of sushi from Yakumi

F I R S T C L A S S

PHP 24,990 per pax

Entrance to Dinner In The Sky Philippines lounge
Exclusive PREMIUM 5-course dinner menu*
Complimentary juice and water during meal
Free flow champagne (lounge)
Free flow wine (lounge and air)
6 pieces of fresh oysters from Finestra
8 pieces of The Patisserie signature chocolates
Priority Boarding- FIRST to board
*5 course = pre-starter - 10 pieces of Sushi from Yakumi

F E A T U R E D C H E F S

April 2 - 8 Chef Hylton (Waterside)
April 9 - 15 Chef Alan (Finestra)
April 16 - 23 Chef Norimasa (Yakumi)
April 24 - May 7 Chef Kenneth Cacho
May 8 - 21 Chef Yves Mattagne