

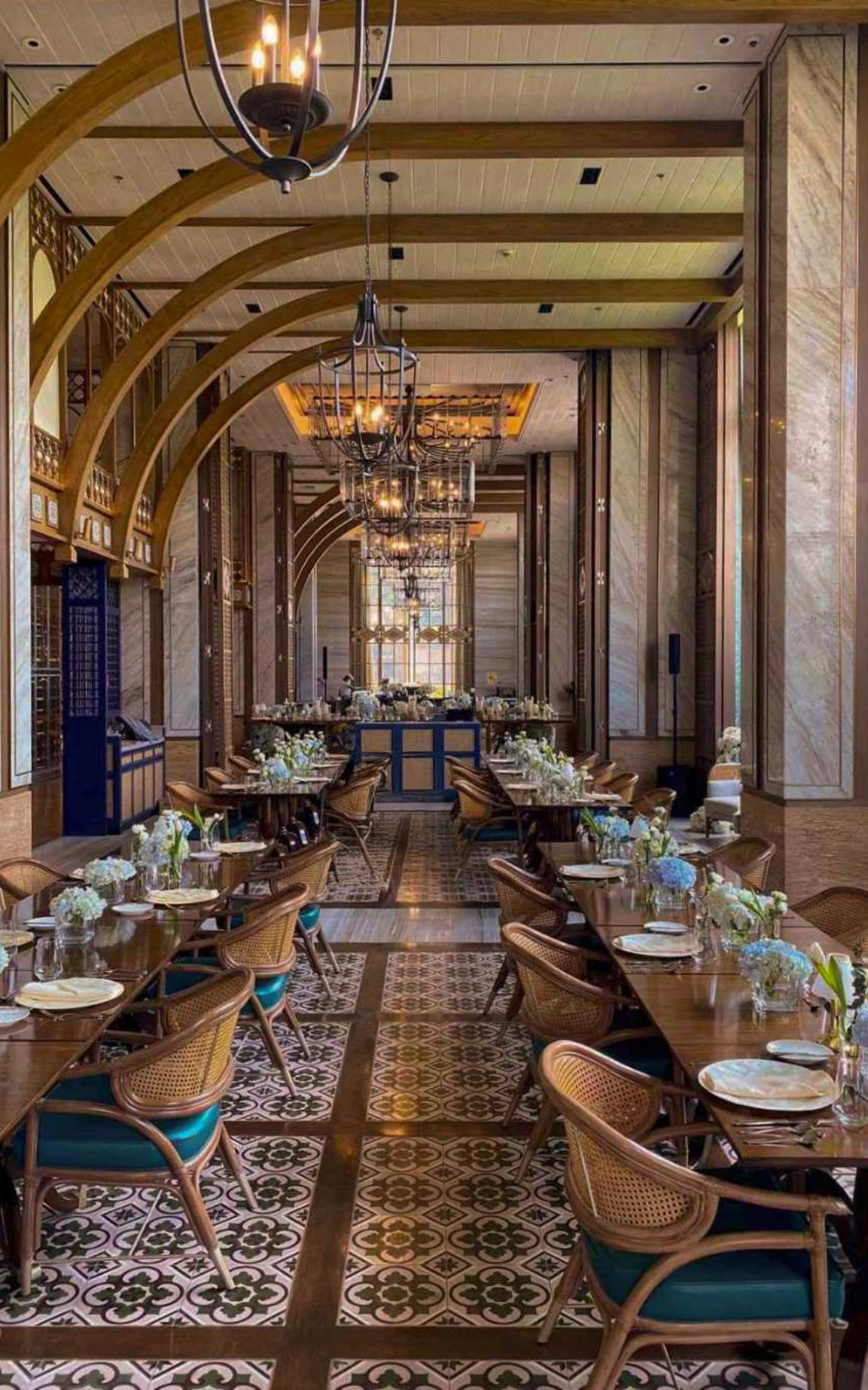


LA CASA BUENAS
SERENATA

A 9-course symphony of love & flavors

February 14 - 15, 2025

6 PM – 11 PM



¡Bienvenidos a La Serenata!

Love is a universal language spoken in countless ways
—between friends, families, romantic partners, and kindred souls.

This February, Casa Buenas celebrates love in all its beautiful forms. In this elegant haven, where timeless Filipino heritage meets Spanish sophistication, we invite you to savor a nine-course culinary journey. Each dish is a poetic tribute to love's many shades, crafted to spark connection, joy, and meaningful conversation.

La Serenata, now in its sixth year, is more than a Valentine's tradition—it's a celebration of the many relationships that nourish our soul and a testament to the timeless splendors of the heart. So raise your glasses to all the ways we love, and let this evening be a chapter you'll treasure forever.





Casa Buenas

Nestled in a tranquil corner of Newport World Resorts is Casa Buenas—an elegant symphony of Filipino culture and modern style—the home of La Serenata.

Inspired by the traditional *bahay na bato* architecture, Casa Buenas seamlessly weaves together elements from around the Philippines: Luzon’s wood craftsmanship, Visayas’ shell craft and rattan furniture, and Mindanao’s moorish motifs.

Casa Buenas is filled with details that evoke the charm of an ancestral home—from the handmade tiles made by the Machuca family, the custom-made *solihya* rattan weave patterns, to the kaleidoscopic hues of the stained glass panels of La Cupula.

World-renowned hospitality design firm Hirsch Bedner Associates wove their magic into its every corner, creating the ambiance that earned it the Hotel Restaurant Interior award in the 2022 Asia Pacific Property Awards.

Come home to the warmth of a cherished Filipino home at Casa Buenas.



CHEF PAOLO VIDAL

Newport World Resorts
Executive Sous Chef

This year's La Serenata is born out of the passion and artistry of the exceptional culinary team at Newport World Resorts. Led by the talented Chef Paolo Vidal, the team has masterfully curated and intricately crafted a dining experience that celebrates love and all its flavors.

Chef Paolo is an executive sous chef for Newport World Resorts' various restaurants, with nearly 15 years of culinary experience under his belt. He started as a prep cook in Hawaii, and spent much of his years in different kitchens in Texas, ranging from steakhouse spots to casual bistros. He eventually landed a sous chef role in Newport World Resorts' All Day Dining, and was recently chef de cuisine for signature restaurant Casa Buenas.

Together with Casa Buenas' remarkable culinary team, Chef Paolo brings a distinct sampling of regional flavors, serving up delightful dishes that will tickle any palate—whether discerning gourmards or casual foodies.

PRIMERA VISTA

(AT FIRST SIGHT)



Chorizo Patatas Bravas

Crispy potatoes with smoky chorizo, served with a zesty Romesco aioli

Lowa Salmon

Fresh salmon paired with a luscious chive cream cheese

Binakol na Talaba at Liempo

Fresh oysters and tender pork belly, simmered in coconut broth



TOMARSE MANOS

(HOLD HANDS)

Kinilaw na Isda

Yellowtail amberjack cured in vinegar, with crisp cucumber radish, and a burst of citrus

ABRAZAMIENTO

(EMBRACE)

Sabaw na Molo

A comforting bowl of pork and lobster dumplings with rice noodles and vegetables in a rich broth





CARIÑO

(MY DEAR)

Lutik at Tuna

Grilled marinated tuna and prawns served over a rich coconut and pumpkin purée, paired with heirloom red rice.



PASIÓN

(PASSION)

Filipino Wagyu Beef Hotpot

A hearty medley of vegetables, bone marrow, and beef tendon simmered with premium Wagyu beef in a rich, flavorful jus.

TE QUIERO

(LONGING FOR AFFECTION)

Inihaw na Isda

Perfectly grilled pompano fillet, complemented by a smoky eggplant ensalada



AMOR

(LOVE)



Kare-Kare

Slow-roasted U.S. beef rib-eye and braised
Angus beef short ribs in a thick peanut sauce

CORAZON

(HEART)

Cheesecake Plant Pot

Burnt Basque cheesecake with a savory crust,
layers of coffee custard and strawberry semifreddo



APRECIAR

(NEVER TAKE FOR GRANTED)

Carioca Mignardise

Crispy glutinous rice balls paired with delicate meringue





NEWPORT *World* RESORTS

Casa Buenas, GF Newport Grand Wing
Portwood Street, Newport World Resorts

Book your table

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or scan to reserve:



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