

dr.wine
POBLACION

EXCLUSIVE EVENTS

RATES & PACKAGES

DR. WINE RESTAURANT

LE JARDIN

THE THIRD FLOOR

DR. WINE ROOFTOP

MEZZANINE



Dr. Wine Restaurant, Le Jardin, The Third Floor, Dr. Wine Rooftop, and the Mezzanine can cater to your private events.

All rates are fully consumable from our food and beverages menus.

STORE HOURS

DAYTIME: **11:00AM – 4:00PM**

EVENING TIME: **SUN-THURS: 5:00PM – 1:00AM | FRI & SAT: 5:00PM – 2:00AM**

Romain Escande

Chef Romain Escande, originally from Toulouse, South West of France, is bringing his talents as he takes the helm of Dr. Wine's culinary direction. He takes the comfort bistro's French cuisine and several notches by adding his signature creations to the menu.

EXECUTIVE CHEF
Dr. Wine Poblacion & Rooftop



DR. WINE RESTAURANT

CAPACITY

INDOOR | 60-100 PAX (60 SEATED) + TERRACE | 20-30 PAX (20 SEATED)

LE JARDIN

CAPACITY

50-80 PAX (50 SEATED)



DR. WINE RESTAURANT & LE JARDIN



CAPACITY

130-200 PAX (130 SEATED)

THE THIRD FLOOR

CAPACITY

30-40 PAX (30 SEATED)



DR. WINE ROOFTOP



CAPACITY
Half Rooftop
90-150 PAX (90 SEATED)



CAPACITY
Whole Rooftop
180-300 PAX (180 SEATED)

MEZZANINE (UPPER DECK)

CAPACITY

25-30 PAX (25 SEATED)



DR. WINE BISTRO COMFORT FOOD

FOOD PACKAGES – A & B

PACKAGE A

PHP 750 / PAX

Buffet style serving

COLD CUTS BOARD

Chef’s selection of four premium European cured meats, accompanied by pickles

CHEESE BOARD

A curated selection of four imported cheeses, served with pineapple mostarda

ORGANIC MAPLE SYRUP CHICKEN LIVER MOUSSE

A Dr. Wine classic!

The bistro's famed chicken liver pâté—a must-try

PÂTÉ DE CANARD

A French cuisine staple—duck pâté infused with cognac, Espelette pepper, and juniper berries

PORK RILLETTES

A traditional French charcuterie spread, made from pork slow-cooked in its own fat

SALADS

(CHOOSE 2)

CHEF ROMAIN'S SALAD

Rougié smoked duck breast, quail eggs, orange supreme, and grated 12-month aged Comté cheese, served over the freshest greens

MR. SEGUIN'S GOAT CHEESE SALAD

Melted goat cheese drizzled with honey, paired with walnuts, red beets, and frisée salad

CAESAR'S SALAD

Romaine lettuce, anchovies, Parmigiano Reggiano, classic Caesar dressing, croutons, quail eggs, and bacon

PACKAGE B

PHP 1,200 / PAX

Buffet style serving

COLD CUTS BOARD

Chef’s selection of four premium European cured meats, accompanied by pickles

CHEESE BOARD

A curated selection of four imported cheeses, served with pineapple mostarda

ORGANIC MAPLE SYRUP CHICKEN LIVER MOUSSE

A Dr. Wine classic!

The bistro's famed chicken liver pâté—a must-try

PÂTÉ DE CANARD

A French cuisine staple—duck pâté infused with cognac, Espelette pepper, and juniper berries

PORK RILLETTES

A traditional French charcuterie spread, made from pork slow-cooked in its own fat

SALMON RILLETTES

Salmon confit with lemon and olive oil, topped with fresh herb bavarois

THE SAUSAGE PLATTER

Dr. Wine's homemade selection of four sausages, crafted from the freshest meats and a special spice blend

SALADS

(CHOOSE 2)

CHEF ROMAIN'S SALAD

Rougié smoked duck breast, quail eggs, orange supreme, and grated 12-month aged Comté cheese, served over the freshest greens

MR. SEGUIN'S GOAT CHEESE SALAD

Melted goat cheese drizzled with honey, paired with walnuts, red beets, and frisée salad

CAESAR'S SALAD

Romaine lettuce, anchovies, Parmigiano Reggiano, classic Caesar dressing, croutons, quail eggs, and bacon



ALL PRICES ARE INCLUSIVE OF VAT AND SUBJECT TO 10% SERVICE CHARGE



FOOD PACKAGES - C

PACKAGE C

PHP 2,150 / PAX

Buffet style serving

STARTERS

THE DOCTOR'S PLATTER

A delightful mix of imported cheeses and cold cuts, served with vegetable pickles and pineapple mostarda

ORGANIC MAPLE SYRUP CHICKEN LIVER MOUSSE

A Dr. Wine classic!

The bistro's famed chicken liver pâté—a must-try

PORK RILLETTES

A traditional French charcuterie spread, made from pork slow-cooked in its own fat

SALMON RILLETTES

Salmon confit with lemon and olive oil, topped with fresh herb bavarois

SALADS

(CHOOSE 2)

CHEF ROMAIN'S SALAD

Rougié smoked duck breast, quail eggs, orange supreme, and grated 12-month aged Comté cheese, served over the freshest greens

MR. SEGUIN'S GOAT CHEESE SALAD

Melted goat cheese drizzled with honey, paired with walnuts, red beets, and frisée salad

CAESAR'S SALAD

Romaine lettuce, anchovies, Parmigiano Reggiano, classic Caesar dressing, croutons, quail eggs, and bacon

MAINS

(CHOOSE 3)

TRUFFLE AND MUSHROOM PENNE PASTA

Oyster and button mushrooms with penne in a truffle paste, cream sauce, pecorino, and Parmigiano-Reggiano cheese

PORCHETTA PROVENÇALE

Roasted pork belly rolled in porchetta Provence-style, served with carrot, celery, spring onions, potatoes, eggplant and zucchini

SEAFOOD AND SAFFRON RISOTTO

Arborio rice, saffron, prawns, clams, mussels, lemon zest, and garlic butter

BEEF CHEEK LASAGNA

Slow braised beef cheek, fresh pasta sheets, Bordeaux red wine sauce, parmigiano reggiano bechamel, porcini mushroom dust

POULET AU CHAMPIGNONS

Yellow chicken breast with sautéed mushrooms, porcini sauce, mashed potato

STRIPLOIN STEAK (300 g.)

Grilled beef striploin with shallots, roasted garlic, and thyme, served with pepper sauce

DESSERT

VANILLA CRÈME BRÛLÉE

A French classic!

Rich custard base topped with a layer of hardened caramelized sugar

THE DOCTOR'S STAIRWAY TO HEAVEN

Chocolate custard topped with whipped cream and orange tuile

ALL PRICES ARE INCLUSIVE OF VAT AND SUBJECT TO 10% SERVICE CHARGE

SET A

PHP 1,980 / PAX
FOR 25 PAX AND BELOW

Plated style serving

STARTERS

CHEF ROMAIN'S SALAD

Rougié smoked duck breast, quail eggs, orange supremes, and grated 12-month-aged Comté cheese over a bed of fresh greens

or

MR. SEGUIN'S GOAT CHEESE SALAD

Melted goat cheese drizzled with honey, walnuts, red beets, and frisée salad

MAIN

POULET AU CHAMPIGNONS

Yellow chicken breast with sautéed mushrooms, porcini sauce, mashed potato

or

PAVÉ DE SAUMON SAUCE GRIBICHE

Tasmanian salmon filet, marble potatoes, asparagus

DESSERT

THE DOCTOR'S STAIRWAY TO HEAVEN

Chocolate custard topped with whipped cream and an orange tuile

COFFEE OR TEA

ALL PRICES ARE INCLUSIVE OF VAT AND
SUBJECT TO 10% SERVICE CHARGE



SET B

PHP 2,380 / PAX
FOR 25 PAX AND BELOW

Plated style serving

STARTERS

CHEF ROMAIN'S SALAD

Rougié smoked duck breast, quail eggs, orange supremes, and grated 12-month-aged Comté cheese over a bed of fresh greens

or

MR. SEGUIN'S GOAT CHEESE SALAD

Melted goat cheese drizzled with honey, walnuts, red beets, and frisée salad

MAIN

POULET AU CHAMPIGNONS

Yellow chicken breast with sautéed mushrooms, porcini sauce, mashed potato

or

FILET DE BOEUF, SAUCE PÉRIGUEUX

Grilled Clear River USDA beef tenderloin, red wine truffle sauce, gratin dauphinois

CHEESE

BRIE À LA TRUFFE

Artisanal Brie and mascarpone stuffed with real truffles

DESSERT

THE DOCTOR'S STAIRWAY TO HEAVEN

Chocolate custard topped with whipped cream and an orange tuile

COFFEE OR TEA

ALL PRICES ARE INCLUSIVE OF VAT AND
SUBJECT TO 10% SERVICE CHARGE

SET C

PHP 3,180 / PAX
FOR 25 PAX AND BELOW

Plated style serving

SOUP

CREAMY MUSHROOM SOUP

Paris mushroom velouté with truffle oil

STARTER

CHEF ROMAIN'S SALAD

Rougié smoked duck breast, quail eggs, orange supremes, and grated 12-month-aged Comté cheese over a bed of the freshest greens

or

MR. SEGUIN'S GOAT CHEESE SALAD

Melted goat cheese drizzled with honey, walnuts, red beets, and frisée salad

MAIN

POULET AU CHAMPIGNONS

Yellow chicken breast with sautéed mushrooms, porcini sauce, mashed potato

or

PAVÉ DE SAUMON SAUCE GRIBICHE

Tasmanian salmon filet, marble potatoes, asparagus

or

FILET DE BOEUF, SAUCE PÉRIGUEUX

Grilled Clear River USDA beef tenderloin, red wine truffle sauce, gratin dauphinois

CHEESE

BRIE À LA TRUFFE

Artisanal Brie and mascarpone stuffed with real truffles

DESSERT

THE DOCTOR'S STAIRWAY TO HEAVEN

Chocolate custard topped with whipped cream and an orange tuile

COFFEE OR TEA

ALL PRICES ARE INCLUSIVE OF VAT AND SUBJECT TO 10% SERVICE CHARGE





DR. WINE JOYFUL BITES

Yuletide Indulgence

OSCIETRA CAVIAR 30 G

GOOD FOR 10 PAX
PHP 5,500

TERRINE DE FOIE GRAS AU CALVADOS

GOOD FOR 10 TO 20 PAX
PHP 16,400

Festive Roasts

WHOLE ROASTED TURKEY, CHESTNUT, AND PORCINI STUFFING, ROASTING JUS

GOOD FOR 15 TO 20 PAX
PHP 19,500

CRISPY PORCHETTA, CHRISTMAS SECRET SPICE MIX

GOOD FOR 20 PAX
PHP 8,800

WHOLE RIB EYE ROAST BEEF, GARLIC CONFIT JUS

GOOD FOR 30 TO 40 PAX
PHP 26,840

ALL ROAST ITEMS COMES WITH 3 DIFFERENT SIDES:

TRUFFLE MASH POTATOES
HONEY ROASTED PUMPKIN
GRILLED BACON FRENCH BEANS

ALL PRICES ARE INCLUSIVE OF VAT AND SUBJECT TO 10% SERVICE CHARGE



BEVERAGE PACKAGE

STANDARD HOURS

1 HOUR	750
2 HOURS	1150
3 HOURS	1450
4 HOURS	1650

SOFTDRINKS

- COCA COLA
- COKE ZERO
- SPRITE
- TONIC
- CRANBERRY JUICE
- PINEAPPLE JUICE

HOUSE WINES

- RED WINE
- WHITE WINE

BEER

- CORONA

SPARKLING

- PROSECCO
- FRENCH ARTISANAL
- APPLE CIDER

HOUSE SPIRITS

- GIN
- VODKA
- RUM
- WHISKY

ALL PRICES ARE INCLUSIVE OF VAT AND SUBJECT TO 10% SERVICE CHARGE



BOOK NOW!

Give us some details regarding your gathering and we will get back to you with a proposal.

Guest Full Name:

Date & Time:

No. of Persons:

Contact #:

Email:

Duration/hours of stay:

Type of Event (Bday, anniversary, wedding, etc):

Special requests/notes:



SCAN ME TO SEND
DETAILS FOR YOUR
TABLE RESERVATION
OR EVENT BOOKING

✉ DR.WINE.MAKATI@GMAIL.COM

📍 5921 ALGIER STREET, POBLACION, MAKATI CITY

f DR.WINEPOBLACION
DRWINEROOFTOP

ig DRWINE.POBLACION
DRWINE.ROOFTOP