

# Breakfast

AVAILABLE 6:00 AM - 10:30 AM

## *Eggs & Omelette*

### **Omelette to your Liking**

Spanish, Vegetarian, Ham and Cheese, or Mushroom with grilled tomato, griddled potatoes and toast **390**

### **Two Eggs Cooked to your Liking**

Scrambled, poached, fried, or boiled with your choice of crispy bacon, breakfast sausages or grilled ham served with grilled tomato, sautéed mushrooms, and hash brown potatoes **400**

### **Scrambled Eggs with Smoked Salmon**

With baked tomato, bacon, and toasted pesto brioche **1,080**

### **Eggs Benedict**

Sliced ham and two poached eggs layered on toasted English muffin and gratinated with Hollandaise sauce **660**

## *From the Griddle*

### **French Toast**

Cinnamon raisin French toast served with whipped cream and blueberry compote **390**

### **Belgian Waffle**

With mango, honey-walnut butter, and maple syrup **400**

### **Pancakes and Bacon**

3 stacks of pancakes with grilled banana, whipped cream, maple syrup and crispy bacon **620**

 Vegetarian

 Contains Nuts

 Local Favorites

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## *Cereals & Yogurt*

### **Bircher Muesli**

With grapes, mango, apple, and almonds **875**

### **Cereals**

Choice of Corn Flakes, Koko Krunch or Toasted Granola served with low-fat or full cream milk **390**

### **Oatmeal**

Hot oatmeal porridge with honey syrup and low-fat or full cream milk **300**

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### **Seasonal Fruit Platter**

Variety of sliced fresh fruits served with yogurt and honey **350**

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## *International Breakfast Favorites*

### **Salmon Bagel**

Thinly-sliced smoked salmon on bagel bread with cream cheese and capers **1,145**

### **Corned Beef Hash**

Sautéed corned beef hash served with two fried eggs, griddle potatoes, and toast **560**

### **Congee**

Sticky rice porridge with chicken or fish served with century eggs and condiments **510**

### **Beef Tenderloin**

Grilled beef tenderloin steak with potato wedges, fried eggs, and Hollandaise sauce **750**

### **Continental Breakfast** 🍴

- Platter of freshly-baked pastries
- Choice of fresh fruits or cereals with low-fat or full-cream milk
- Choice of juice, coffee, or tea

**880**

### **American Breakfast** 🍴

- Two fried eggs or omelette
- Choice of cereals or fresh fruits
- Choice of crispy bacon, ham or breakfast sausages
- Grilled tomato, sautéed mushrooms and hash brown potatoes
- Choice of juice, coffee, or tea

**880**

### **FILIPINO BREAKFAST**

Served with garlic rice, fried eggs and pickled vegetables  
choice of juice, coffee or tea **790**

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### **Boneless Daing na Bangus**

Deboned Sarangani milk fish marinated in garlic vinegar

### **Longganisa**

Garlic-cured sausage

### **Chicken or Pork Tocino**

Sweet cured chicken or pork

### **Beef Tapa**

Marinated beef

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## Salads

### Chef's Salad

Mixed lettuce, marble potato, sweetham, sliced cheddar cheese, boiled eggs, and honey mustard dressing **410**

### Waldorf

Diced apples and grilled chicken with honey-yogurt dressing, romaine lettuce, grapes, celery and walnuts **420**

### Classic Caesar

Crispy romaine lettuce tossed in Caesar dressing topped with croutons, shaved parmesan cheese and crispy bacon **420**

with smoked salmon **+ 300**

with grilled chicken **+ 240**

with grilled beef tenderloin **+ 300**

### Arugula, Walnut and Grape Tomato

Mixed greens, toasted walnut & arugula. Tossed in lemon vinaigrette **300**

### Davao Pomelo & Shrimp

Davao pomelo, sautéed shrimp and sundried tomato tossed in mangosteen dressing, cashew nuts and cilantro **600**

### Asian Chickpea Salad

Purple cabbage, shredded carrots, chickpeas, slivered almond and cilantro. Served with miso-ginger dressing **350**

## Soups

### Soup du Jour

Soup of the day **290**

### Wild Mushroom and Truffle

Shaved wild mushroom, heavy cream, thyme and truffle oil **300**

### Classic Tomato

Served with pesto and garlic croutons **300**

### Spicy Beef Soup with Annatto Oil

Slow cooked beef in annatto broth with native spices and vegetables **450**

### Chicken Tinola

Ginger lemon-grass flavored chicken with papaya and chili leaves **570**

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## *Sandwiches and Burger*

Served with French fries and coleslaw

### **Chicken Pesto Panini**

Grilled ciabatta, poached chicken, lemon-mayo dressing and basil pesto **560**

### **Classic Angus Cheeseburger**

100% ground beef with lettuce, tomato, onion, bacon, and cheddar cheese **890**

### **Classic Tuna Melt**

Grilled whole wheat bread, melted emmental cheese and tuna flakes **890**

### **Club Sandwich**

Bacon, ham, egg, lettuce, tomatoes and cheddar cheese in white bread **610**

### **Toasted Ham and Cheese**

Crispy brioche bread with sweet ham and cheddar cheese **570**

## *Pasta / Noodles*

Served with toasted garlic bread

### **Spaghetti Bolognese**

Italian meat sauce and fresh basil **700**

### **Penne Mare e Monti**

Mushroom and shrimp sautéed in olive oil, Parmesan cheese, chili flakes, toasted garlic and pesto **480**

### **Authentic Italian Carbonara**

Guanciale, eggs, pecorino romano, black pepper in white cream sauce **490**

### **Pesto Linguine with Sun-dried Tomatoes**

Basil pesto, toasted garlic, parmesan cheese and sundried tomatoes **480**

### **Pancit Canton**

Noodles with mixed meat, seafood and vegetables **680**

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# Lunch & Dinner

## *Starters*

### **Beef Salpicao**

Sautéed beef tenderloin seasoned with paprika garlic flakes and button mushroom **850**

### **Golden Calamari**

Fried squid served with spicy garlic aioli **390**

### **Crispy Pork Sisig Roll**

Deep fried pork sisig in samosa wrapper served with spiced vinegar and liver sauce **580**

### **Bourbon Glazed Chicken Wings**

Crispy fried chicken wings with spicy bourbon sauce **580**

### **Seda Abreeza Kinilaw**

Tuna, native vinegar, coconut milk, herbs and spices, topped with tuna cracklings and salted egg **480**

### **Malagos Pesto Chevre Samosa**

Malagos pesto chevre in samosa wrapper, served with mangosteen dip and garlic-lemon dip **620**

### **Gambas and Chorizo**

Sautéed shrimp and Spanish chorizo **690**

### **Fresh Vegetable Spring Roll**

Shredded greens, red cabbage, julienne carrots, cucumber, turnips and cilantro served with Thai peanut sauce **570**

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## *Pizzas*

### **Cinque Formaggi**

Gruyere, danablu, parmesan, gouda and mozzarella **1,180**

### **Quattro Carni**

Pepperoni, bacon, ground beef, air-dried salami, mozzarella and parmesan cheese **700**

### **Margherita**

Tomatoes, mozzarella cheese, garlic, fresh basil and extra-virgin olive oil **740**

### **Shrimp and Scallop**

Tomato coulis, mozzarella, scallops, shrimp and olives **880**

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## *Mains*

### **Roasted Angus Beef Shortplate**

Balsamic glaze, mashed potato & steamed vegetables. Served with peppercorn gravy **1,250**

### **Beef Caldereta**

Rich, thick beef stew with garlic, tomato sauce and root vegetables **1,100**

### **Hickory Smoked Baby Back Ribs** (600g)

Slow cooked baby back ribs with sweet and spicy hickory-smoked barbeque sauce **1,380**

### **Grilled Beef Tenderloin**

Grain-fed premium beef with Morel-Madeira wine sauce, baked potatoes and green asparagus tempura **1,200**

### **Kare-kare**

Traditional Filipino stew with thick savoury peanut sauce, eggplant, string beans, banana heart, pechay, served with white rice and homemade shrimp paste **1,300**

### **Crispy Tadyang**

Deep fried beef ribs, served with pickled vegetables and garlic rice **1,150**

### **Roasted Lamb Chops** (350g)

AU lamb chops, grilled asparagus, cherry tomatoes and artichokes. Served with peppercorn gravy and mashed potato **2,780**

### **Bagnet**

Deep-fried marinated pork belly with pickled vegetables and garlic rice **690**

### **Chicken and Pork Adobo**

Stewed chicken and pork in soy sauce and vinegar served with pickled vegetables and garlic rice **650**

### **Chicken Inasal**

Chargrilled marinated chicken served with pickled vegetable and Annatto rice **580**

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## *Mains*

### **Grilled Cedar Plank Salmon**

Risotto with shrimp and asparagus topped with crispy shallots and lemon butter sauce **1,550**

### **Salt and Pepper Shrimp**

Red bell peppers, garlic, chilies & red onion **680**

### **Crispy Pork Knuckle**

Deep fried pork leg, herb and spices. Served with liver sauce and spiced vinegar **1,680**

### **Chili Prawn in Coconut Cream**

Grilled prawn in spicy coconut cream seasoned with crab fat served with vegetables and steamed rice **1,550**

### **Tuna Belly Teriyaki**

Char-grilled tuna belly with black and white sesame seeds. Served with teriyaki sauce **680**

### **Grilled Vegetable Paella**

Paella rice, tomato coulis, cherry tomatoes, eggplant, broccoli, asparagus, sweet peppers and green peas **380**

### **Ginataang Kalabasa at Sitaw**

Sautéed squash and string beans with ginger-coconut sauce. Topped with crispy shrimp **380**

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## *Sides*

**Steamed Rice 60**

**Garlic Rice 70**

**Mashed Potato 130**

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# Sweet Endings

## Tea-infused Brulee Tart with Strawberry Compote

Burnt lemon custard in tart shell, strawberry compote and lemon meringue  
**470**

## Mascarpone Walnut Brownie

Italian cream cheese, chocolate fudge & toasted walnut **350**

## Blueberry Coconut Oat Bar

Butter toasted oats, blueberry compote & toasted coconut flakes **350**

## Caramelized Apricot Panna Cotta

Milk, apricot, heavy cream, vanilla bean & toasted slivered almond **490**

## Passion Fruit Mousse Cake

Passion fruit coulis, heavy cream & dark chocolate chip **880**

## Matcha Tiramisu Cheesecake

Green tea, heavy cream, mascarpone cheese, espresso & white chocolate **710**

## Chocolate de Mindanao Cheesecake

CDM dark chocolate ganache, mascarpone cheese and shaved chocolates  
**480**

## Classic Pinoy Halo-halo

Shaved ice, sweetened banana and jackfruit, red mung beans,  
ube halaya, evaporated milk and leche flan  
Topped with ube ice cream and toasted pinipig **480**

## Fresh Tropical Fruit

Slices of watermelon, pineapple, banana and mango **450**

## Scoop of Ice Cream

Selection of Ube, Strawberry, Vanilla & Chocolate **210**

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