

 Vegetarian

 Contains Nuts

 Local Favorites

Breakfast

AVAILABLE 6:00 AM - 10:00 AM

Eggs & Omelette

Omelette to your Liking

Plain or with choice of toppings: onion, ham, cheese, bell peppers, mushrooms and tomatoes, served with a choice of white or wheat bread **498**

Two Eggs Cooked to your Liking

Fried, poached, boiled, or scrambled with your choice of bacon, ham or sausage, served with grilled tomatoes, baked beans, and mushrooms **498**

Scrambled Eggs with Smoked Salmon and Asparagus

Served with baked tomato, bacon and toasted wheat bread **588**

Eggs Benedict

Sliced ham and two poached eggs layered on toasted English muffin and gratinated with Hollandaise sauce **588**

From the Griddle

French Toast

Cinnamon raisin French toast served with whipped cream and maple syrup **498**

Waffles

With blueberry, honey, whipped cream and maple syrup **498**

Pancakes

Served with crispy bacon and fried banana, topped with whipped cream and maple syrup **498**

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Cereals & Yogurt

Bircher Muesli

With grapes, mango, apple and almonds **448**

Cereals

Choice of Corn Flakes, Koko Crunch or Toasted Granola served with low-fat or full-cream milk **428**

Oatmeal

Hot oatmeal porridge with honey syrup and low-fat or full cream milk **388**

Creamy Yogurt

Choice of Greek or flavoured yogurt **138**

International Breakfast Favorites

Congee

Rice porridge with chicken or fish served with century eggs and condiments **388**

Grilled Honey Ham and Cheese Bagel

Served with potato hash brown, grilled tomato and fried egg **458**

Beef Mushroom Burger

Served with poached egg and mashed potatoes **548**

Set Breakfast

Continental

- Basket of freshly-baked pastries
- Choice of fresh fruit platter or cereals with low-fat or full-cream milk
- Choice of juice, coffee, tea or hot chocolate

748

American

- Choice of two fried eggs or omelette
- Choice of cereals or seasonal fruit platter
- Choice of crispy bacon, ham, or breakfast sausage
- Grilled tomato, sautéed mushrooms, and hash brown potatoes
- Choice of white or wheat bread
- Choice of juice, coffee, tea, or hot chocolate

798

Filipino

- Choice of boneless daing na bangus, pork longganisa, chicken or pork tocino, and beef tapa
- Two eggs, garlic fried rice, pickled papaya with chili garlic vinegar
- Choice of juice, coffee, tea, or hot chocolate

798

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Lunch & Dinner

AVAILABLE 10:00 AM - 10:00 PM

Starters

Golden Calamari

Deep-fried squid served with spicy garlic aioli **528**

Gambas and Chorizo

Sautéed shrimps and Spanish chorizo **578**

Beef Salpicao

Sautéed beef tenderloin seasoned with paprika, garlic flakes and button mushroom **688**

Shrimp Tempura

Served with Asian coleslaw and wasabi mayo **728**

Sushi Sashimi Platter

Tuna sashimi, salmon sashimi, California maki, vegetable maki, served with soy, wasabi and pickled ginger **728**

Chicken Quesadilla

Seared chicken and vegetables wrapped in flour tortillas, served with coriander-tomato salsa, sour cream dip and cheese sauce **588**

Buffalo Chicken Wings

Deep-fried chicken wings coated in a mildly-spiced sauce, served with blue cheese dressing **538**

Salads

Chef's Salad

Mixed lettuce, marble potatoes, sweet ham, sliced cheddar, boiled egg in honey mustard dressing **528**

Niçoise

Mixed lettuce, baby tomatoes, cucumbers, green beans, marble potatoes, black olives, anchovy, quail eggs, seared tuna coated with black pepper in balsamic vinaigrette dressing **568**

Classic Caesar

Crispy romaine hearts tossed in Caesar dressing topped with croutons, shaved parmesan and crispy bacon bits **588**

With smoked salmon **+258**

With grilled chicken **+188**

With grilled beef tenderloin **+228**

With grilled prawns **+288**

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Salads

Waldorf

Apples, banana, grapes, and romaine lettuce in creamy yogurt dressing topped with dried raisins and walnuts **548**

Mesclun Greens

Assorted lettuce, apples, grapes, walnuts, ripe mango, fresh baby tomatoes with roasted sesame in honey lemon dressing **548**

Soup

Soup of the Day **428**

French Onion

With crispy crostini and melted gruyere cheese **488**

Wild Mushroom

With cappuccino paprika cream topped with crispy herb croutons **468**

Seafood Chowder

Creamy seasonal seafood with vegetables, scented with fresh dill **498**

Roasted Plum Tomato

With herb croutons **388**

Baked Pumpkin

Thick pumpkin soup scented with cinnamon topped with herb croutons **388**

Sandwiches

Classic Club

Layers of chicken, ham, bacon, egg, cheese and lettuce with mayonnaise, choice of wheat or white bread, served with French fries and coleslaw **588**

Vertis Angus Burger

160g Angus beef grilled with bacon and poached egg in a toasted Laugen bagel, served with potato wedges and coleslaw **648**

Crispy Chicken Sandwich

150g Crispy chicken and lettuce on focaccia bun, served with French fries and coleslaw **548**

Smoked Salmon Bagel

Thinly sliced smoked salmon, cream cheese, capers, fresh dill, scented with lemon zest in bagel bread, served with potato chips and honey dill sauce **588**

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Sandwiches

Toasted Ham and Cheese

Crispy brioche bread with sweet ham and cheddar cheese, served with French fries and coleslaw **528**

Tuna Melt

Tuna spread and melted cheese in wheat bread, served with french fries and coleslaw **528**

Pizza & Pasta

Mediterranean Greek

Prosciutto, artichoke hearts, black and green olives, mushroom, feta, and fresh mozzarella cheese drizzled with virgin olive oil and garnished with fresh basil **698**

Pizza Extreme

Andouille sausage, pepperoni, peppers, mushroom, green olive, red onions, and three kinds of cheese **698**

Quatro Formaggi

Cheddar, mozzarella, feta and cream cheese **728**

Margherita

Tomatoes, mozzarella cheese, garlic, fresh basil, and extra virgin olive oil **688**

Pasta as You Like

568

Choose One Pasta

Angel hair
Spaghetti
Penne
Tortellini

Choose One Sauce

Pesto
White
Tomato Concasse
Beef Bolognese
Marinara

Choose One Protein

Ham
Bacon
Mussels
Shrimps
Chicken
Anchovies
Squid Rings

Choices of Vegetables

Mushrooms
Bell Peppers
Asparagus
Spinach
Cherry Tomato
Sundried Tomato

Choices of Spices

Garlic
Onion
Capers
Olives (red, black, and green)
Chili flakes

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Vegetarian

Stir-Fried Chinese Vegetable

In soy sesame honey chili garlic sauce, seasonal local vegetables garnished with fried onion, served with steamed rice **498**

Vegetable Tortilla Wrap

Corn, red kidney beans, bell pepper and onion with mango-tomato salsa **528**

Deep-Fried Silken Tofu

With mushrooms scented with lemongrass, served with chili garlic sauce garnished with coriander **488**

Crispy Vietnamese Spring Roll

Served with chili garlic sauce **498**

Spinach Pasta with Sun-Dried Tomatoes

Pasta in crusted sun-dried tomatoes, scented with pesto sauce **568**

International Favorites

Buttered Garlic Prawns

Butterfly prawns garnished with brown garlic and spring onion, served with steamed rice **928**

Salmon Fillet

Teriyaki-style pan-fried salmon fillet, served with vegetable tempura and steamed rice **948**

Grilled Tuna Belly

Slice of tuna belly grilled to perfection served with buttered rice, seasonal vegetables and mango coriander salsa **828**

Herb Roasted Spring Chicken

Marinated roasted half spring chicken served with buttered green beans and corn cabetts with potato wedges and creamy tarragon sauce **728**

Grilled Black Angus U.S. Beef Tenderloin

200g Grilled US tenderloin with red wine sauce, served with mashed potatoes, buttered seasonal vegetables and corn cobettes **1,988**

Grilled Black Angus U.S. Rib Eye

250g Grilled US ribeye with red wine sauce, served with herb garlic butter, sautéed green beans, corn cobettes, and gratinated potatoes **1,888**

Rack of Lamb

Crusted rack of lamb with herbs and garlic in red wine rosemary sauce, served with sautéed green beans, corn cabetts, gratinated potatoes, and mint jelly **1,628**

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Local Favorites

SOUPS

Seafood Sinigang

Sour tamarind and tomato broth with a choice of salmon head or prawns with radish, eggplant, string beans and kangkong **828**

Molo

Chicken molo soup with spring onion and toasted garlic **528**

Chicken Tinola

Spring chicken cooked in garlic ginger with lemongrass, sayote or green papaya, and chili leaves **628**

Beef Pares

Spicy braised local beef brisket, infused with red chili ginger, star anise, and bay leaf **728**

Bulalo

Boiled beef shank and bone marrow with vegetables **788**

NOODLES

Pancit Canton or Sotanghon

Stir-fried egg noodles with shrimp, chicken and vegetables in oyster sauce **548**

Palabok

Crispy rice noodles with shrimp sauce, garnished with tinapa flakes, peeled shrimp, crispy pork flakes, boiled egg and spring onion **548**

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Local Favorites

MAINS

Chicken and Pork Adobo

Stewed chicken and pork in soy sauce and vinegar, served with fried boiled egg and steamed rice **758**

Bagnet

Crispy pork belly, served with garlic fried rice, pinakbet vegetables and salted egg **778**

Sarsiadong Pompano

Pan-fried whole Pompano with sauteed tomato, onion and egg, garnished with fried garlic and leeks, served with steamed rice **858**

Chili Prawn in Coconut Cream

Grilled prawn in spicy coconut cream and crab fat, served with sauteed pumpkin, green beans and steamed rice **868**

Chicken Inasal

Char-grilled marinated chicken in annatto and lemongrass, served with pickled vegetables and annatto rice **678**

Crispy Tadyang ng Baka

Deep-fried beef ribs served with pickled vegetables, garlic rice and buttered corn cobbettes **788**

Kare-Kare

Traditional Filipino stew with oxtail, ox tripe, and vegetables in thick savory peanut sauce, served with steamed rice. **948**

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Asian Favorites

SOUPS

Seafood Laksa

Prawn, squid balls and fish balls with bokchoy and noodles
in spiced coconut milk **648**

Braised Beef and Wonton Noodle

Braised spicy beef and wonton noodle with chili garlic on the side **748**

MAINS

Kung Pao Chicken

Chicken thigh fillet served with Yang Chow fried rice **998**

Steamed Baby Lapu

Chinese style in dried tausi, oyster sauce and mushroom,
scented with sesame oil, served with steamed rice **1,288**

Stir-Fried Beef

With scallion, broccoli, bell pepper in oyster sauce,
served with steamed rice **928**

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Sweet Endings

Vertis Cheesecake

Cream cheese mousse on graham cookies crust
with vanilla raspberry sauce **428**

Ice Cream

Three scoops of flavorful frozen dairy
in your choice of flavor **358**

Eggless Chocolate Cake

Moist yet light sponge cake with chocolate frosting **438**

Chocolate Molten Cake

Seda Vertis North's signature chocolate cake **428**

Leche Flan with Macapuno

Filipino style caramel custard with macapuno **358**

Seasonal Fruit Platter

Sliced fresh fruits served with yogurt and honey **448**

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House Wine

Italy

White

Sauvignon, Friuli Latisana

GLASS BOTTLE

480 1,700

Red

Negroamaro,
Rosso Del Salento

480 1,700

Sparkling Wine

Nos Amours, Blanc De Blanc
Demi Sec Non Vintage

420 1,600

South Africa

White

Pinot Grigio, Secret Cellar

450 1,600

Red

Shiraz, Secret Cellar

450 1,600

Chile

White

Sauvignon Blanc,
1818 Classic

420 1,600

Red

Cabernet Sauvignon,
1818 Classic

420 1,600

Australia

Moscato

Moscato, Bulletin

420 1,600

Prices are inclusive of service charge
and applicable local taxes.

BOTTLE

Australia

White

Chardonnay, Chairman's Selection	1,700
Sauvignon Blanc, Jack Estate	1,800

Red

Cabernet Sauvignon, Chairman's Selection	1,700
Merlot, Jack Estate	1,800
Shiraz, Yangarra PF	4,900

Moscato

Moscato, The Shy Pig	1,800
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Italy

White

Trebbiano, Puglia	1,600
Bianco, Piccino Toscana	1,800
Pinot Grigio, Danzante	2,000

Red

Montepulciano D'abruzzo - Valle Pitti	1,800
Chianti Riserva, Piccini DOCG	2,800
Rosso, Piccino Toscana	1,900

France

White

Blanc, Social Club	1,600
Sauvignon Blanc- Semillon,	1,900
Ginestet Decouverte Bordeaux	1,800
Chardonnay, Crystalline	

Red

Merlot, Grand Moulin	1,600
Chateau Cap De Fer Red Wine	2,100
Chateau Gantonnet Rouge, AOC Bordeaux	2,000

New Zealand

White

Sauvignon Blanc, Babich	3,500
Chardonnay, Main Divide	4,400

Red

Pinot Noir, Cloudy Bay	6,800
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Prices are inclusive of service charge
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BOTTLE

Spain

White

Vedejo, Septimo Sentido 2,600
Blanco, Borsao 2021 1,800

Red

Val Conde Crianza Dulce 1,900
Beronia Reserva 3,500

South Africa

White

Chardonnay, Crystalline False Bay 1,900

Red

Cabernet Sauvignon, Peacock Wild Ferment 2,300

Chile

White

Sauvignon Blanc, Cerro Nevado 1,600

Red

Merlot, Cerro Nevado 1,600

Argentina

White

Chardonnay, Rincon Del Sol Chenin 1,500

Red

Cabernet Sauvignon, Rincon Del Sol Bonarda 1,500
Malbec, Urban Uco 2,200
Malbec, Cuestra Del Madero 1,800
Malbec, Los Cardos 2,000

USA

White

Chardonnay, 770 Miles 1,700
Sauvignon Blanc, Murphy Goode 3,200

Red

Pinot Noir, Crimson Ranch 3,000
Zinfandel Rounge, 770 Miles 1,700
Cabernet Sauvignon, Beringer Nappa Valley 6,300
Zinfandel, St. Francis Old Vibes 6,100

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GLASS BOTTLE

Champagne

Moët and Chandon 6,480

Sparkling Wine

Duët Brut 1,600

Mas Sardana Cava Brut Nature NV 2,300

Libol Rose Spumante Dry 2,400

Rose Wine

Syrah Rose, Appetit De France 1,580

Syrah Rose , IGP Pays D'oc Camas 1,800

Aperitifs

Campari 310 3,800

Martini Bianco 260 3,280

Martini Rosso 260 3,280

Vodka

Absolut Blue 360 4,280

Grey Goose 480 6,080

Stolichnaya Gold 360 4,280

Belvedere 550 6,800

Tequila

Jose Cuervo Gold 320 3,800

Patron Silver 590 7,280

Patron XO 560 6,680

Gin

Bombay Sapphire 340 5,380

Hendrick's Gin 810 13,080

Tanqueray 380 5,980

Rum

Bacardi Superior 230 3,180

Bacardi Gold 280 3,680

Myer's Dark Rum 300 3,800

Prices are inclusive of service charge
and applicable local taxes.

GLASS BOTTLE

Whiskey

Johnnie Walker Black	380	6,380
Johnnie Walker Blue	1,280	18,980
Johnnie Walker Gold	620 580	8,580
Johnnie Walker Double Black	320	7,980
Crown Royal		5,780

Bourbon

	380	
Jack Daniel's Black	320	4,880
Jim Beam Black	320	3,980
Jim Beam White		3,980

Single Malt

	540	
Glenfiddich 12 Years	540	7,080
Glenlivet 15 Years	480	7,080
Glenmorangie 12 Years	780	6,080
Macallan 12 Years		10,080

Brandy

	300	
Carlos 1	640	5,480
St. Rémy French Brandy VSOP	580	11,180
Rémy Martin Club		10,080

Cognac

	630	
Hennessy VSOP	1,210	11,080
Hennessy XO	580 950	22,800
Remy Martin VSOP		10,080
Remy Martin XO		17,080

Liqueurs

	280	
	280 420	
Amaretto	380 320	3,580
Baileys	280 320	3,580
Cointreau		5,180
Grand Marnier		4,880
Jagermeister		3,880
Kahlua	380	3,580
Midori	380	3,880

Mocktails

	380	
	400	
Fruit Punch		
Shirley Temple		
Virgin Mojito		
Calamansi Fizz		
Signature Mocktail		

Prices are inclusive of service charge
and applicable local taxes.

GLASS

Cocktails

Amaretto Sour	420
Midori Sour	420
Cosmopolitan	420
Long Island Iced Tea	420
Margarita	420
Mojito	420
Sangria	420
Screwdriver	420
Tequila Sunrise	420
Signature Cocktail	450

Beers

Corona	380
Heineken	380
Hoegaarden	380
Stella Artois	380
Smirnoff Mule	220
San Miguel Light	180
San Miguel Pilsen	180
San Miguel Super Dry	180
San Miguel Premium	220

Coffee

Americano	180
Brewed Coffee	180
Café Latte	220
Café Macchiato	220
Cappuccino	220
Espresso	
Single	180
Double	200

Cold Beverages

Café Latte, Cappuccino, Coffee, Mochaccino, Caramel Machiatto	220
Iced Chocolate	280
Iced Tea	180

Prices are inclusive of service charge
and applicable local taxes.

Hot Beverages

Tea	150
Chamomile, Earl Grey, English Breakfast, Green Tea, Peppermint	
Malagos Hot Chocolate	280

Seasonal Fresh Juices

Apple, Calamansi, Mango, Melon, Orange, Pineapple, Watermelon, Honeydew	360
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Chilled Juices

Apple, Cranberry, Guava, Mango, Orange, Pineapple	220
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Bottled Water

Evian	180
Hope in a Bottle	80
San Pellegrino	200

Sodas

Coke	150
Coke Light	150
Coke Zero	150
Sprite	150
Royal	150
Ginger Ale	200
Soda Water	180
Tonic Water	180

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and applicable local taxes.