

 Vegetarian

 Contains Nuts

 Local Favorites

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 **430**

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 **560**

Scrambled Eggs with Smoked Salmon

With baked tomato, bacon, and toasted pesto brioche **620**

Eggs Benedict

Sliced ham and two poached eggs layered on toasted English muffin and gratinated with Hollandaise sauce **570**

From the Griddle

French Toast

Cinnamon raisin French toast served with whipped cream and blueberry compote **450**

Belgian Waffle

With mango, honey-walnut butter, and maple syrup **410**

Pancakes and Bacon

Stack of pancakes and crispy bacon with grilled banana, whipped cream, and maple syrup **460**

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Cereals & Yogurt

Bircher Muesli

With grapes, mango, apple, and almonds **430**

Cereals

Choice of Corn Flakes, Koko Krunch or Toasted Granola served with low-fat or full cream milk **400**

Oatmeal

Hot oatmeal porridge with honey syrup and low-fat or full cream milk **370**

Seasonal Fruit Platter

Variety of sliced fresh fruits **430**

Assorted Breakfast Pastries

5 Kinds of Freshly Baked Muffin, Butter Croissant, Chocolate Croissant, Fruit Danish, Banana Bread, and Cinnamon Roll served with butter and jam **410**

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International Breakfast Favorites

Salmon Bagel

Thinly-sliced smoked salmon on bagel bread with cream cheese and capers **600**

Corned Beef Hash

Sautéed corned beef hash served with two fried eggs, griddle potatoes, and toast **630**

Congee

Sticky rice porridge with chicken or fish served with century eggs and condiments **330**

Beef Tenderloin

Grilled beef tenderloin steak with potato wedges, fried eggs, and Hollandaise sauce **920**

Continental Breakfast

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

770

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

770

FILIPINO BREAKFAST

Served with garlic rice, fried eggs and pickled vegetables
choice of juice, coffee or tea **700**

Boneless Daing na Bangus

Deboned Sarangani milk fish marinated in garlic vinegar

Vigan Longganisa

Garlic-cured sausage

Chicken or Pork Tocino

Sweet cured chicken or pork

Beef Tapa

Marinated beef

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Lunch & Dinner

Starters

Spinach Artichoke Dip

Spinach and artichoke in creamy alfredo sauce served with assorted bread and crackers **590**

Golden Calamari

Fried squid served with spicy garlic aioli **590**

Fresh Vietnamese Spring Roll

Shrimp and vegetables rolled in rice paper served with sweet chili sauce **540**

Gambas and Chorizo

Sautéed shrimp and Spanish chorizo **770**

Beef Salpicao

Sautéed beef tenderloin seasoned with paprika garlic flakes and button mushroom **730**

Fresh Vegetable Spring Roll with Peanut Sauce

Mixed vegetables with shrimp and toasted peanut sauce **540**

Salads

Waldorf

Mixed apples, banana, grapes and romaine lettuce in creamy yogurt dressing and topped with raisins and walnuts **620**

Chef's Salad

Mixed lettuce, marble potato, sweetham, sliced cheddar cheese, boiled eggs, and honey mustard dressing **620**

Classic Caesar

Crispy romaine lettuce tossed in Caesar dressing topped with croutons, shaved parmesan cheese and crispy bacon **520**

with smoked salmon **+ 290**

with grilled chicken **+ 240**

with grilled beef tenderloin **+ 290**

Mesclun Greens

Assorted lettuce, apple slices, grapes, walnuts, ripe mango, fresh shaved parmesan with roasted sesame dressing **540**

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Soups

Soup du Jour

Soup of the day **490**

Classic Tomato

Served with pesto and garlic croutons **490**

Crab and Corn

With white kernel corn, fresh crab meat, and green onions **430**

Hokkaido Squash

With prawn crostini **430**

Roasted Porcini

Mushrooms with truffle oil **580**

Sandwiches

Served with french fries and coleslaw

Toasted Ham and Cheese

Crispy brioche bread with sweet ham and cheddar cheese **580**

Tuna Sandwich

Whole wheat bread, lettuce and tomato **480**

Grilled Chicken and Asparagus

Bacon, lettuce and tomato in white bread **580**

Club Sandwich

Bacon, ham, egg, lettuce, tomato and cheddar cheese **620**

Classic Angus Cheeseburger

100% ground beef with lettuce, tomato, onion, bacon, and cheddar cheese **850**

Pizzas

Margherita

Tomatoes, mozzarella cheese, garlic, fresh basil, and extra-virgin olive oil **520**

Diavola

Fresh Italian sausage, Salami, hot chili peppers **520**

Quattro Formaggi

Four kinds of Italian Cheese toppings **520**

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Pasta / Noodles

Pancit Canton

Noodles with mixed meat, seafoods and vegetables **650**

Authentic Italian Carbonara

Guanciale, eggs, pecorino romano, black pepper in white cream sauce **720**

Spaghetti Bolognese

Italian meat sauce and fresh basil **720**

Linguine Nests with Chicken Parmesan

In spicy, chunky tomato sauce, with fried capers and chicken breast slices topped with Parmesan **720**

Pasta Vongole

Linguini pasta with Manila clams, garlic, and fresh parsley in white wine sauce **700**

Lasagna al Forno

Layered lasagne sheets alternated with beef in Italian meat sauce and mozzarella, served with garlic ciabatta **720**

Gramigna Pasta

Gramigna pasta, Italian sausage, and mushrooms in creamy truffle sauce **660**

Vegetarian

Vegetable Lasagna

Layers of zucchini, eggplant, and roasted tomato topped with mornay sauce and served with pesto toast **720**

Pesto Pasta with Sun-Dried Tomatoes

Linguini pasta in a sauce made out of crushed basil, garlic, parmesan cheese, pine nuts, and olive oil, topped with sun-dried tomatoes **580**

Vegetable Spring Rolls

Crispy spring rolls with bean sprouts, carrots, sweet potatoes, and green beans served with garlic vinegar **520**

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Mains

Salmon sa Miso

Salmon head and belly cooked in miso soup with mustard leaves, served with steamed rice **750**

Pomfret

Filipino style steamed pomfret with tomato, onion, eggplant, and green chili served with pandan rice **910**

Chilli Prawn in Coconut Cream

Grilled prawn in spicy coconut cream seasoned with crab fat served with vegetables and steamed rice **910**

Chicken Tinola

Ginger-Lemongrass flavored chicken with papaya and chili leaves **870**

Chicken and Pork Adobo

Stewed chicken and pork in soy sauce and vinegar served with pickled vegetables and garlic rice **660**

Chicken Inasal

Chargrilled marinated chicken served with pickled vegetable and Annatto rice **680**

Bagnet

Deep-fried pork belly served with garlic fried rice and pickled vegetables **610**

Crispy Pata

Deep-fried pork knuckles with native sauce served with pickled vegetables and garlic rice **1,070**

Crispy Tadyang

Deep fried beef ribs, served with pickled vegetables and garlic rice **820**

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Beef Caldereta

Rich, thick beef stew with garlic, tomato sauce and root vegetables **770**

Kare-kare

Traditional Filipino stew with thick savoury peanut sauce, eggplant, string beans, banana heart, pechay, served with white rice and homemade shrimp paste **870**

Grilled Cedar Plank Salmon

Risotto with shrimp and asparagus topped with crispy shallots and lemon butter sauce **920**

Chicken a la Kiev

Deep fried chicken fillet stuffed with herb butter, served with mashed potatoes and steamed vegetables **660**

Grilled Lamb Chop

With mashed potato, steamed vegetables and lamb jus **1,620**

Hickory Smoked Baby Back Ribs

Slow-cooked baby back ribs with java rice and baby corn **920**

Lengua con Salsa Blanca

Tender Ox tongue in creamy mushroom, black olives, and white wine sauce **920**

Beef Broccoli

Stir pan fried beef tenderloin with oyster sauce, broccoli florets, and toasted sesame served with steamed rice **760**

US Beef Barbecue

Baked fingerling potato, grilled young corn, and miniature of green salad **970**

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Chef's Recommendations

Grilled Argentinian Beef Tenderloin

Argentinian grain-fed premium beef with Morel- Madeira wine sauce, baked potatoes, and green asparagus tempura **2,950**

Grilled Black Angus Rib Eye

Mulwarra grass-fed rib eye with steamed vegetables, crispy onion, griddle potatoes, and truffle mushroom sauce **2,950**

Callos a la Madrileña

Ox tripe, Serrano ham, chickpeas, chorizo sausage, and bell pepper **770**

Laksa

Egg noodles, tofu, cilantro, shrimp ball, shark fin, crab meat, and vegetables **720**

Truffle Pasta

Gramigna pasta with creamy truffle alfredo and fresh Italian sausage **770**

Catfish Salad

Crispy Thai cat fish served with mango salad **540**

Chicken Pandan

Deep-fried marinated thigh chicken wrapped in pandan leaves with sweet and sour soy sauce **720**

Thai Red Chicken Curry

Sautéed chicken with red Thai curry sauce, fresh coconut milk, basil leaves, red and green bell peppers **720**

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Sweet Endings

Lava Cake

Warm chocolate cake oozing with Dark Chocolate **360**

Chocolate Fudge Brownies

Decadent dark, dense chocolate brownies **310**

Apple Pie

Fresh apples in a blend of spices served with vanilla ice cream **310**

Red Velvet Cake

Layered chiffon and cream cheese frosting with chocolate cigars **310**

Baked Cheesecake

Choice of mango, strawberry or blueberry topping **310**

Salted Caramel Cake

Moist chocolate cake, salted caramel filling, chocolate ganache **310**

Gelato

A scoop of Salted Caramel, Pistachio, or Chocolate Hazelnut **210**

Turon

Sweet plantain, langka strips, pistachio nuts, wrapped in crispy wrapper and served with mango sauce and gelato on the side **330**

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