

Lunch & Dinner

Salads

Waldorf Salad

Mixed apples, banana, grapes, marble potato, mangoes and romaine lettuce in creamy yogurt dressing topped with dried figs, julienned celery and walnuts **280**

Niçoise Salad

Mixed lettuce, marble potato, black olives, anchovies, quail eggs, tuna flakes with balsamic vinaigrette **300**

Classic Caesar Salad

Crispy romaine hearts tossed in Caesar dressing topped with croutons, shaved parmesan cheese and crispy bacon **300**

<i>with scallops</i>	380
<i>with grilled chicken</i>	330
<i>with grilled beef tenderloin</i>	380

Insalata Caprese

Buffalo Mozzarella with roma tomato, basil, and drizzled with olive oil **280**

Soups

Classic Tomato Soup

Served with pesto and croutons **250**

Crab and Corn Soup

Made with kernel corn, fresh crab meat and green onions **280**

Hokkaido Pumpkin Soup

Made with fresh pumpkin served with pesto and croutons **250**

Sandwiches

served with French fries and coleslaw

Tuna Sandwich

Tuna chunks, lettuce, and tomato in whole wheat bread **320**

Grilled Chicken and Asparagus

Grilled chicken, lettuce, and tomato in white bread **350**

Classic Angus Cheeseburger

100% ground beef with lettuce and tomato **350**

Prices are subject to service charge and applicable taxes.

BLT Sandwich

Bacon, lettuce and tomato in white bread **350**

Club Sandwich

Bacon, ham, egg, lettuce, tomato, and cheddar cheese **340**

Appetizers

Golden Calamari

Deep-fried squid with spicy garlic aioli sauce **280**

Vietnamese Spring Rolls

Shrimps and vegetables rolled in rice paper and served with sweet chili sauce **250**

Gambas and Chorizo

Sautéed shrimps and Spanish chorizo **350**

Beef Salpicao

Sautéed U.S. beef tenderloin seasoned with garlic-infused olive oil **450**

Sinuglaw

Tanigue ceviche with cucumber, ginger, onion, and topped with grilled pork belly **500**

Pasta

Fettuccini Carbonara

Sauteed bacon, roasted garlic, and mushroom in white cream sauce **350**

Spaghetti Bolognese

Italian meat sauce and fresh basil **350**

Linguine Nest with Chicken Parmesan

Linguine with fried capers in marinara sauce **350**

Pasta Vongole

Linguine with clams, garlic, parsley in white wine sauce **400**

Vegetarian

Vegetable Spring Roll

Crispy spring rolls with bean sprouts, carrots, sweet potatoes, and green beans served with garlic vinegar sauce **220**

Vegetable Wrap

Grilled vegetables, lettuce, tomato vinaigrette wrapped in tortilla, served with French fries and coleslaw **375**

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Filipino Specialties

Salmon sa Miso

Salmon head and belly cooked in miso soup with mustard leaves served with steamed rice **480**

Chili Prawns in Coconut Cream

Grilled prawns in spicy coconut cream seasoned with crab fat served with vegetables and steamed rice **500**

Native Chicken Tinola

Chicken with ginger and onion-based broth served with steamed rice **380**

Bagnet

Deep-fried pork belly served with garlic fried rice and pickled papaya **380**

Crispy Pata

Deep-fried pork knuckles with native sauce, served with pickled papaya and garlic rice **850**

Kare-Kare

Traditional Filipino stew in savory peanut sauce with steamed eggplants, string beans, banana heart, and pechay served with steamed rice and homemade shrimp paste **450**

Chicken Pork Adobo

Stewed chicken and pork in soy sauce and vinegar served with pickled papaya and garlic rice **380**

Sinigang na Tanigue

Tanigue head and tail cooked in tamarind-based soup with mustard leaves served with steamed rice **500**

Prices are subject to service charge and applicable taxes.

Kids Corner

Spaghetti and Chicken

Spaghetti and fried chicken served with garlic bread **280**

Sweet Endings

Strawberry Baked Cheesecake

Cream cheese mousse with strawberry toppings **250**

Blueberry Baked Cheesecake

Cream cheese mousse with blueberry toppings **250**

Mango Baked Cheesecake

Cream cheese mousse with mango toppings **250**

Brazo de Ube

Ube halaya and macapuno served with whipped cream **220**

Suman Pana Cotta

Coconut sticky rice layered in panna cotta with mango coulis **280**

Custard Cake with Vanilla Ice Cream

Cream cheese mousse with choice of raspberry, strawberry,
or mango topping **220**

Banana Split

3 scoop of ice cream topped with whipped cream,
chocolate sauce, mango sauce, roasted almond flakes
and cherries **250**

Seasonal Fruit Platter

Selection of seasoned fresh fruits **320**

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Entree

Grilled Plank Salmon

With crispy shallots topping, served with risotto with shrimps, asparagus, and lemon butter sauce **650**

Slow-cooked Barbeque Baby Back Ribs

Slow-cooked baby back ribs served with Java rice and mixed vegetables **750**

Bacon-wrapped Stuffed Chicken

Stuffed chicken wrapped in bacon with asparagus risotto, onion marmalade carrot marmalade, broccoli, and balsamic glaze **480**

Seafood Bouillabaisse

Sauteed seafood in white wine, anato seeds, and served with garlic bread **550**

Grilled Angus Rib- Eye and Hollandaise Sauce

Angus rib eye, mashed potato, steamed vegetables and hollandaise sauce **1,500**

Medallion of Beef Angus Tenderloin

Served with potato wedges, grilled vegetables, caramelized onions, and red wine jus **1,300**

Grilled Tanigue with Caponata and Maple Glazed

Marinated fish in olive oil served with caponata vegetables and maple glaze **550**

Chef's Recommendations

Sopas de Molo

Ground pork rolled in wonton wrapper with pork broth topped with fried garlic and spring onion **280**

Bakareta

Beef stew with root vegetables in creamy tomato sauce served with steamed rice **350**

Chicken Inasal

Roasted chicken marinated in soy sauce, sugar, and lemon grass served with steamed rice **280**

Pancit Efuvín

Local noodles with meat, seafood, and vegetables **300**

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