

Breakfast

AVAILABLE 6:00 AM - 10:00 AM

Smoked Salmon Omelette

Served with Grilled Tomatoes in Pesto Sauce and Toasted Brioche **340**

Egg White Omelette

With Herbs, Served with Toasted Whole Wheat Bread **220**

French Toast and Pancake Tower

With Fruit Compote, Cinnamon, and Wild Honey **220**

Homemade Granola

Served with Yoghurt and Grapes **220**

Farmer's Breakfast

Sausage, Ham, and Fried Eggs, Served with Hash Brown Potatoes and Toast **320**

American Breakfast

Crispy Bacon and Fried Eggs, Served with Hash Brown Potatoes, Grilled Tomatoes, Sautéed Mushrooms, and Toast **480**

FILIPINO BREAKFAST

Served with Garlic Rice, Fried Eggs, and Atchara

450

Boneless Daing na Bangus

Deboned Sarangani Milkfish Marinated in Garlic Vinegar

Pork Tocino

Sweet Cured Pork

Beef Tapa

Marinated Beef

Fried Danggit

Deep-Fried Dried Rabbitfish

Longganisa

Sweet Cured Pork Sausage

Notes:

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Lunch & Dinner

Salads

Niçoise

Classic French Salad with Lettuce, Potatoes, Beans, Olives, Tuna, and Eggs **430**

Mt. Kanla-on Mixed Greens

Assorted Greens from Mt. Kanla-on Tossed in Batuan Dressing **280**

Classic Caesar

Romaine Lettuce, Croutons, Anchovies, Crispy Bacon Bits, Parmesan Flakes, Garlic, and Herbs Tossed in Low-Fat Caesar Dressing **350**

Summer Burst

Assorted Greens, Cherry Tomatoes, Pomelo, and Bignay, Served in Olive Oil Dressing **250**

Soups

Soup of the Day 230

Seafood Chowder

Fresh Local Seafood in Heavy Cream **260**

Roasted Pumpkin

Cream of Roasted Pumpkin Served with Crostini **210**

Wild Mushroom

Mushroom Velouté with Truffle Essence **210**

Sandwiches

Cheese Burger

Grilled Beef Patty and Bacon with Tomato, Onion, Lettuce, and Cheddar Cheese in Brioche Bun **580**

Ultimate Grilled Cheese

Cheddar, Monterey Jack, and Gruyere on Sour Dough Bread, Served with Tomato Soup **380**

Club Sandwich

Chicken Breast, Bacon, Egg, and Cheese with Honey Mustard Mayonnaise on Whole Wheat Bread **420**

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Appetizers

Beef Salpicao

Beef Tenderloin Tips Sautéed in Olive Oil with Garlic and Crushed Peppercorns **400**

Calamares Fritos

Deep-Fried Squid Rings Served with Sriracha Aioli **290**

Gambas al Ajillo

Shrimps Sautéed in Olive Oil with Garlic and Chili **380**

Sinuglaw

Grilled Pork Belly and Tanigue Ceviche **350**

Umami Chicken Wings

Crispy Chicken Wings Cooked in Savory Spice Batter **290**

Pizza

Cotto e Funghi

Slices of Ham and Mushrooms with Cheese in Tomato Sauce **490**

Frutti di Mare

Mixed Seafood with Roasted Garlic and Cheese in Tomato Sauce **490**

Salami e Pepperoni

Salami and Pepperoni with Capsicum and Cheese in Tomato Sauce **640**

Pizza Napoli

Anchovies with Capers, Oregano, Garlic, and Cheese in Tomato Sauce **490**

Pizza Pampanga

Homemade Pork Tocino and Longganisa with Cheese in Tomato Sauce **530**

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Pasta

Carbonara

Smoked Bacon, Egg Yolks, and Parmesan Cheese **380**

Seafood Linguine

Mixed Local Seafood, Olive Oil, , Basil, in Light Tomato Sauce **420**

Mushroom Truffle

Creamy Pasta with Mushrooms and Truffle Butter **400**

Fettuccini al Ragù Alla Bolognese

Traditional Bologna Meat-Based Sauce **350**

Spaghetti Gamberi

Shrimps, Garlic, Olive Oil, and Chili Flakes **350**

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Asian Specialties

Cansi

Light Sour Beef Shank and Bone Marrow Soup with Batuan, Young Jackfruit, and Lemongrass **510**

KBL (Kadios, Baboy at Langka)

Pork Stew with Black Beans and Young Jackfruit **610**

Crispy Pata

Deep-Fried Pork Knuckle, Served with Sinamak Vinegar and Atchara **1,100**

Batangas Lomi

Thick Noodles in Rich Broth Topped with Pork Belly, Liver, Rinds, Kikiam, Squid Balls, and Egg **410**

Pad Kra Pao

Stir-Fried Minced Beef Topped with Thai Sweet Basil and Fried Egg **460**

Chicken Katsu

Pan-Fried Panko-Breaded Chicken Breast Served with Honey Mustard Sauce **350**

Chicken Makhani

Butter Chicken in Creamy Spiced Tomato Sauce **390**

Sides

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|-----------------|------------|
| Plain Rice | 60 |
| Garlic Rice | 70 |
| Annatto Rice | 70 |
| Mashed Potatoes | 100 |
| Mixed Greens | 130 |

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Mains

Beef Rib Eye (200 grams)

Grilled Rib Eye in Port Wine Jus, Served with Mixed Greens in Balsamic Dressing and Truffle-Infused Mashed Potatoes **1,800**

Beef Tenderloin (200 grams)

Grilled Tenderloin in Blueberry and Red Wine Jus, Served with Mixed Greens in Balsamic Dressing and Garlic Mashed Potatoes **800**

Baby Back Ribs

Slow-Cooked Baby Back Ribs, Served with Annatto or Pandan Rice and Atchara **540**

Almond Crusted Norwegian Salmon

Baked Norwegian Salmon in Citrus Beurre Blanc, Served with Buttered Seasonal Vegetables and Truffle-Infused Mashed Potatoes **620**

Seared Negros Prawns

Pan-Seared Local Prawns in Tomato Basil Cream Sauce, Served with Steamed Vegetables and Garlic Mashed Potatoes **690**

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Seda Signatures

Chicken Inasal

Seda Capitol Central, Bacolod

Grilled Chicken Marinated in a Blend of Spices Served with Annato Rice and Atchara **450**

Pata Humba

Seda Centrio, Cagayan de Oro

Ham Hock Braised in Pineapple Juice and Soy Sauce **1,200**

Nilarang Soup

Seda Ayala Center Cebu, Cebu

Tanigue Fillet, Tamarind Paste, and Chili in Rich Tomato Soup **850**

Prawn and Pomelo Salad (Subject to availability)

Seda Abreeza, Davao

Prawns and Pomelo Tossed in a Special Sweet Chili Sauce with Coriander Leaves **550**

Molo Soup

Seda Atria, Iloilo

Ground Pork Rolled in Wonton Wrapper and Cooked in Savory Broth **450**

Tinola de Laguna

Seda Nuvali, Laguna

Ginger Flavored Broth with Chicken and Chili Leaves **550**

Kare-kare

Seda Makati Residences, Makati

Tender Ox Tripe and Beef with Eggplant, Pechay, and String Beans in Peanut Sauce and Shrimp Paste **690**

Seafood Bicol Express

Seda Lio, Palawan

Mildly-Spiced Mixed Local Seafood in Ginger and Lemon Grass with Rich Coconut Milk **690**

Chicken and Pork Adobo

Seda Vertis North, Quezon City

Stewed Chicken and Pork in Soy Sauce and Vinegar, Served with Garlic Rice and Atchara **550**

Crispy Tadyang

Seda BGC, Taguig

Deep-Fried Beef Ribs, Served with Garlic Sauce and Atchara **650**

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Sweet Endings

Black Sambo Tapioca

Chocolate and Milk Flavored Dessert Served with Tapioca Pearls **190**

Classic Cassava Cake

Traditional Filipino Moist Cake Served with
Cream Cheese Frosting **190**

New York Cheesecake

Classic Recipe Served with Raspberry Compote **250**

Chocolate Gateau

Rich Cocoa-Flavored Cake Topped with Chocolate Ganache **190**

Carrot Cake

Super Moist Carrot Cake Topped with Buttercream
and Cinnamon Scented Walnuts **190**

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