

Lunch & Dinner

Salads

Waldorf

Apple, banana, grapes, marble potato, mangoes, and Romaine lettuce in creamy yoghurt dressing and topped with walnuts **350**

Niçoise

Mixed lettuce, marble potato, black olives, anchovy, quail eggs, and tuna flakes with Balsamic vinaigrette **330**

Classic Caesar

Crispy romain hearts tossed in Caesar dressing topped with croutons, shaved Parmesan cheese, and crispy bacon **380**

<i>with grilled chicken</i>	+ 40
<i>with grilled beef tenderloin</i>	+100
<i>with grilled shrimps</i>	+180

Greek

Lettuce, cucumber, olives, cherry tomatoes, feta cheese, lemon juice, olive oil and balsamic vinaigrette **300**

Soups

Classic Tomato

Served with pesto and croutons **280**

Crab and Corn

Made with kernel corn, crab meat, and green onions **300**

Hokkaido Squash

Made with fresh pumpkin served with pesto and croutons **280**

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Sandwiches

served with French fries and coleslaw

Tuna

Tuna chunks, lettuce, and tomato in whole wheat bread **350**

Club

Bacon, ham, egg, lettuce, tomato and cheddar cheese in white bread **380**

Angus Cheeseburger

100% ground beef, egg, cheddar cheese, with lettuce, tomato, and onion **580**

BLT

Bacon, lettuce, and tomato in white bread **400**

Pulled Pork Sandwich

Slow-cooked and shredded pork barbecue in hickory sauce with honey sriracha mayo dressing in a bun **350**

Appetizers

Golden Calamari

Deep-fried squid with spicy garlic aioli sauce **480**

Vietnamese Spring Rolls

Shrimps and vegetables rolled in rice paper and served with sweet chili sauce **380**

Gambas and Chorizo

Sautéed shrimps and Spanish chorizo **400**

Beef Salpicao

Sautéed U.S. beef tenderloin seasoned with garlic-infused olive oil **400**

Nachos

Corn chips, seasoned ground beef, cheese sauce, and tomato-coriander salsa **400**

Seasoned French Fries

Fried French fries seasoned with Parmesan cheese and cheese dip **320**

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Pasta

Fettuccine Carbonara

Sautéed bacon, roasted garlic and mushroom with cream sauce **400**

Spaghetti Bolognese

Italian meat sauce and fresh basil **350**

Linguine Nest with Chicken Parmesan

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

Creamy Pesto Pasta with Grilled Chicken

Penne pasta in creamy pesto sauce and grilled chicken breast fillet topped with Parmesan cheese **450**

Creamy Tomato and Spinach

Penne pasta and spinach in creamy marinara sauce topped with Parmesan cheese **400**

Vegetarian

Vegetable Spring Roll

Crispy spring rolls with bean sprouts, carrots, sweet potatoes, and green beans served with garlic vinegar sauce **280**

Vegetable Wrap

Grilled vegetables, lettuce, tomato vinaigrette wrapped in tortilla, served with French fries and coleslaw **350**

Pesto Pasta with Sun-Dried Tomatoes

Penne pasta in pesto sauce topped with sun-dried tomato and Parmesan cheese **280**

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Filipino Specialties

Sinigang na Salmon

Salmon head or belly cooked in tamarind-based soup with mustard leaves served with steamed rice **550**

Bagnet

Deep-fried pork belly served with garlic fried rice and pickled papaya **400**

Crispy Pata

Deep-fried pork knuckles with native sauce, served with pickled papaya and garlic rice **980**

Crispy 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 **480**

Crispy Tadyang

Deep-fried beef ribs with pickled vegetables and home-made sauce **950**

Local Ilonggo Specialties

Chicken Tinola

Chicken with ginger and onion-based broth served with steamed rice **390**

Sinigang na Tanigue

Tanigue head and tail cooked in tamarind-based soup with mustard leaves served with steamed rice **600**

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Chicken and Pork Adobo

Stewed chicken and pork in soy sauce and vinegar served with pickled papaya and garlic rice **450**

Bakareta

Beef stew with root vegetables in creamy tomato sauce served with steamed rice **400**

Sopas de Molo

Ground pork rolled in wonton wrapper with pork broth topped with fried garlic and spring onion **350**

Pancit Efuvin

Local noodles with meat, seafood, and vegetables **330**

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Entree

Chicken A La Kiev

Deep-fried chicken fillet stuffed with herb butter served with mashed potato and steamed vegetables **520**

Grilled Cedar Plank Salmon

With crispy shallots topping, served with risotto with shrimps and Baguio beans, topped with Beurre Blanc sauce **750**

Hickory Smoked Baby Back Ribs

Slow-cooked pork ribs served with Java rice and buttered vegetables and corn **650**

Grilled U.S. Beef Rib Eye

U.S. Angus beef served with mashed potato, steamed vegetables, and red wine demi-glace sauce **1,630**

Grilled Beef Tenderlon

U.S. beef tenderloin served with herbed roasted marble potato, steamed vegetables, and black pepper sauce **1,300**

Surf and Turf

Beef tenderloin, grilled shrimp, Beurre blanc, red wine demi, steamed vegetables, and sweet pea rissoto **1,350**

Salisbury Steak

Grilled angus beef patty over home-made mashed potato and buttered vegetables topped with mushrooms sauce **780**

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Sweet Endings

Strawberry Baked Cheesecake

Cream cheese mousse with strawberry compote toppings **300**

Blueberry Baked Cheesecake

Cream cheese mousse with blueberry compote toppings **300**

Mango Baked Cheesecake

Cream cheese mousse with mango compote toppings **300**

Salted Baked Cheesecake

Cream cheese mousse with salted caramel toppings **300**

Molten Lava Cake

Moist chocolate cake with flowing chocolate ganache served with vanilla ice cream **350**

Red Velvet Cake

Layers of cream cheese frosting with chocolate cigars **350**

Tiramisu

Coffee soaked ladyfinger and mascarpone cream **250**

Banana Split

3 scoops of ice cream topped with whipped cream, chocolate sauce, mango sauce, roasted almond flakes and cherries **200**

Seasonal Fruit Platter

Selection of seasoned fresh fruits **350**

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