

 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 **350**

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, hash brown potatoes and toast **400**

Scrambled Eggs with Smoked Salmon

With baked tomato, bacon, and toasted pesto brioche **460**

Eggs Benedict

Sliced ham and two poached eggs with Hollandaise sauce layered on toasted English muffin and served with asparagus spears **430**

From the Griddle

French Toast

Cinnamon raisin French toast served with whipped cream and blueberry compote **330**

Belgian Waffle

With mango, honey-walnut butter, and maple syrup **330**

Pancakes and Bacon

Stack of pancakes and crispy bacon with grilled banana, whipped cream, and maple syrup **330**

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Cereals & Yogurt

Bircher Muesli

With grapes, mango, apple, and almonds **290**

Cereals

Choice of Corn Flakes or Koko Krunch served with low-fat or full cream milk **290**

Oatmeal

Hot oatmeal porridge with honey syrup and low-fat or full cream milk **190**

Seasonal Fruit Platter

Variety of sliced fresh fruits **350**

Assorted Breakfast Pastries

Choice of five pieces: Muffin, Butter Croissant, Chocolate Croissant, Fruit Danish, Banana Bread and Cinnamon Roll, served with butter and jam **380**

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International Breakfast Favorites

Salmon Bagel

Thinly-sliced smoked salmon on bagel bread with cream cheese **480**

Corned Beef Hash

Sautéed and served with two fried eggs, griddle potatoes, and toast **290**

Congee

Rice porridge with chicken or fish served with century eggs **190**

Beef Tenderloin

Grilled beef tenderloin steak with potato wedges, fried eggs, and Hollandaise sauce **650**

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

410

American Breakfast

- Toast with 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

510

FILIPINO BREAKFAST

Served with garlic rice, fried egg and pickled vegetables
choice of juice, coffee or tea

Boneless Daing na Bangus

Deboned milk fish marinated in garlic vinegar **450**

Native Longganisa

Local garlic-cured sausage **450**

Chicken or Pork Tocino

Sweet cured chicken or pork **450**

Beef Tapa

Marinated beef **490**

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Lunch & Dinner

Starters

Beef Salpicao

Sautéed U.S. beef tenderloin seasoned with garlic-infused olive oil **550**

Gambas and Chorizo

Sautéed shrimp and Spanish chorizo **410**

Golden Calamari

Deep-fried squid served with spicy garlic aioli **410**

Fresh Vietnamese Spring Roll

Shrimps and vegetables rolled in rice paper with sweet chili sauce **390**

Salads

Chef's Salad

Mixed lettuce, marble potatoes, sweet ham, cheddar cheese, boiled eggs, and honey mustard dressing **330**

Classic Caesar

Crispy romaine hearts tossed in Caesar dressing topped with croutons, shaved parmesan cheese and crispy bacon **330**

Waldorf

Mixed apples, banana, grapes, marble potato, mangoes and romaine lettuce in creamy yogurt dressing and topped with dried figs, julienne celery and walnuts **450**

Soups

Soup du Jour

Soup of the day **390**

Crab and Corn

With white kernel corn, fresh crab meat, and green onions **390**

Hokkaido Squash

With prawn crostini **310**

Classic Tomato

Served with pesto and garlic croutons **310**

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Sandwiches

Toasted Ham and Cheese

With ham and cheese **290**

Tuna Sandwich

Whole wheat bread, lettuce and tomato **290**

BLT

Bacon, lettuce and tomato **410**

Club Sandwich

Bacon, ham and egg, with lettuce, tomato and cheddar cheese in white bread **410**

Classic Angus Cheeseburger

100% ground beef with lettuce, tomato, onion, bacon, and cheddar cheese **650**

Pizzas

Margherita

Mozarella, tomato sauce, basil **390**

Quattro Formaggi

Asiago, mozzarella, gorgonzola, grana padano **410**

Spinach Artichoke

Spinach and artichoke, mozzarella with creamy Alfredo sauce **410**

Diavola

Mozarella, chili green, salami napoli, salami calabrese, basil **410**

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Pastas

Italian Carbonara

Guanciale, eggs, pecorino romano, black pepper
in white cream sauce **490**

Spaghetti Bolognese

Italian meat sauce and fresh basil **490**

Pasta Vongole

Linguini pasta with Manila clams, garlic, and fresh parsley
in white wine sauce **480**

Lasagna al Forno

Layered lasagna sheets alternated with beef in Italian meat sauce
and mozzarella, served with garlic ciabatta **490**

Vegetarian

Grilled Vegetarian Pasta

Pesto marinated grilled vegetables **350**

Spinach Artichoke Dip

Spinach and artichoke in creamy alfredo sauce
served with assorted bread and crackers **400**

Creamy and Spicy Laing

Boiled taro leaves with coconut cream, chili and prawns **430**

Fresh Vegetable Spring Roll

Sautéed mixed vegetables with shrimps and toasted peanuts **390**

Sizzling Tofu in Teriyaki Sauce

Crispy Fried Silken Tofu glazed with butter teriyaki sauce
and mushroom **280**

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Mains

Pancit Canton

Noodles with mixed meat, seafoods, and vegetables **520**

Bagnet

Deep-fried pork belly served with garlic fried rice and pickled vegetables **480**

Beef Broccoli

Stir pan-fried beef tenderloin with oyster sauce, broccoli florets, and toasted sesame served with steamed rice **680**

Beef Caldereta

Rich, thick beef stew with garlic, tomato sauce and root vegetables **790**

Chilli Prawn in Coconut Cream

Grilled prawn in spicy coconut cream seasoned with crab fat served with vegetables and steamed rice **610**

Chicken and Pork Adobo

Stewed chicken and pork in soy sauce and vinegar served with pickled vegetables and garlic rice **580**

Chicken Inasal

Chargrilled marinated chicken served with pickled vegetable and Annatto rice **510**

Chicken Tinola

Ginger Lemon-grass flavored chicken with papaya and chili leaves **580**

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Crispy Pata 📍

Deep-fried pork knuckles with native sauce served with pickled vegetables and garlic rice **1,100**

Crispy Tadyang 📍

Deep fried beef ribs, served with pickled vegetables and garlic rice **650**

Grilled Beef Tenderloin

Grain-fed premium beef with Morel- Madeira wine sauce, baked potatoes, and green asparagus tempura **1,500**

Hickory Smoked Baby Back Ribs

Slow-cooked baby back ribs with java rice and buttered corn **700**

Steamed Pompano

Steamed Golden Pompano with ginger soy sauce **750**

Kare-kare 📍 🍤

Traditional Filipino stew with vegetables in thick, savory peanut sauce, served with white rice and home-made shrimp paste **900**

Grilled Cedar Plank Salmon

With crispy shallots topping, served with risotto with shrimps, asparagus, and lemon saffron sauce **670**

Sinigang na Salmon sa Miso

Salmon head and belly cooked in miso soup with mustard leaves, served with steamed rice **510**

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Sweet Endings

Pistachio Nuts filled banana roll

Sweet plantain, langka strips, pistachio nuts,
wrapped in crispy wrapper with mango sauce **350**

Red Velvet Cake

Layered chiffon and cream cheese frosting with chocolate cigars **350**

Baked Cheesecake

Choice of mango, strawberry or blueberry topping **360**

Salted Caramel Cake

Moist chocolate cake, salted caramel filling, chocolate ganache **380**

Banana Split

Peeled banana and served with ice cream and sauce **250**

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