

 Vegetarian

 Contains Nuts

 Local Favorites

# A la Carte Breakfast

AVAILABLE 6:00 AM - 10:00 AM

## *Eggs & Omelette*

### **Omelette to your Liking**

Plain or with choice of toppings: onion, ham, cheese, bell peppers, mushrooms and tomatoes, served with a choice of white or wheat bread **500**

### **Two Eggs Cooked to your Liking**

Fried, poached, boiled, or scrambled with your choice of bacon, ham or sausage, served with grilled tomatoes, baked beans, and mushrooms **500**

### **Scrambled Eggs with Smoked Salmon and Asparagus**

Served with baked tomato, bacon and toasted wheat bread **590**

### **Eggs Benedict**

Sliced ham and two poached eggs layered on toasted English muffin and gratinated with Hollandaise sauce **610**

## *From the Griddle*

### **French Toast**

Cinnamon raisin French toast served with whipped cream and maple syrup **500**

### **Waffles**

With blueberry, honey, whipped cream and maple syrup **500**

### **Pancakes**

Served with crispy bacon and fried banana, topped with whipped cream and maple syrup **500**

#### **Notes:**

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## *Cereals & Yogurt*

### **Bircher Muesli**

With grapes, mango, apple and almonds **450**

### **Cereals**

Choice of Corn Flakes, Koko Krunch or Toasted Granola served with low-fat or full-cream milk **450**

## *International Breakfast Favorites*

### **Congee**

Rice porridge with chicken or fish served with century eggs and condiments **450**

### **Grilled Honey Ham and Cheese Bagel**

Served with potato hash brown, grilled tomato and fried egg **480**

## *Set Breakfast*

### **Continental**

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

**750**

### **American**

- Choice of two fried eggs or omelette
- Choice of cereals or seasonal fruit platter
- Choice of crispy bacon, ham, or breakfast sausage
- Grilled tomato, sautéed mushrooms, and hash brown potatoes
- Choice of white or wheat bread
- Choice of juice, coffee, tea, or hot chocolate

**850**

### **Filipino**

- Choice of boneless daing na bangus, pork longganisa, chicken or pork tocino, and beef tapa
- Two eggs, garlic fried rice, pickled papaya with chili garlic vinegar
- Choice of juice, coffee, tea, or hot chocolate

**850**

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# Lunch & Dinner

AVAILABLE 10:00 AM - 10:00 PM

## *Starters*

### **Golden Calamari**

Deep-fried squid served with spicy garlic aioli **550**

### **Spicy Gambas**

Sautéed shrimps with sun-dried tomato **700**

### **Beef Salpicao**

Sautéed beef tenderloin seasoned with paprika, garlic flakes and button mushroom, and crispy baguette **800**

### **Sushi Sashimi Platter**

Tuna sashimi, salmon sashimi, California maki, vegetable maki, served with soy, wasabi and pickled ginger **800**

### **Buffalo Chicken Wings**

Deep-fried chicken wings coated in a mildly-spiced sauce, served with blue cheese dressing **750**

### **Crispy Vietnamese Spring Roll** 🌿

Served with chili garlic sauce **450**

## *Salads*

### **Chef's Salad**

Mixed lettuce, marble potatoes, sweet ham, sliced cheddar, boiled egg in honey mustard dressing **550**

### **Classic Caesar**

Crispy romaine hearts tossed in Caesar dressing topped with croutons, shaved parmesan and crispy bacon bits **600**

### **Waldorf** 🥑🌿

Apples, banana, grapes, and romaine lettuce in creamy yogurt dressing topped with dried raisins and walnuts **650**

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## *Soup*

### **Soup of the Day 500**

#### **French Onion**

With crispy crostini and melted gruyere cheese **600**

#### **Wild Mushroom**

With cappuccino paprika cream topped with crispy herb croutons **600**

#### **Baked Pumpkin**

Thick pumpkin soup scented with cinnamon topped with herb croutons **500**

## *Sandwiches*

#### **Classic Club**

Layers of chicken, ham, bacon, egg, cheese and lettuce with mayonnaise, choice of wheat or white bread, served with French fries and coleslaw **600**

#### **Vertis Angus Burger**

160g Angus beef grilled with bacon and poached egg in a toasted Laugen bagel, served with potato wedges and coleslaw **750**

#### **Smoked Salmon Bagel**

Thinly sliced smoked salmon, cream cheese, capers, fresh dill, scented with lemon zest in bagel bread, served with potato chips and honey dill sauce **700**

#### **Tuna Melt**

Tuna spread and melted cheese in wheat bread, served with french fries and coleslaw **600**

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## *Pizza & Pasta*

### **Pizza Extreme**

Andouille sausage, pepperoni, peppers, mushroom, green olive, red onions, and three kinds of cheese **750**

### **Quatro Formaggi**

Cheddar, mozzarella, feta and cream cheese **800**

### **Margherita**

Tomatoes, mozzarella cheese, garlic, fresh basil, and extra virgin olive oil **750**

### **Carbonara**

Spaghetti pasta in béchamel sauce with mushrooms, house-cured bacon, and Parmigiano-Reggiano **650**

### **Bolognese**

Tagliatelle pasta in tomato sauce, garnished with aged Parmesan cheese **650**

### **Aglione e Olio**

Angel hair pasta in aioli with marinated prawns, scented with fresh basil, served with herbed garlic bread **650**

### **Spinach Pasta with Sun-Dried Tomatoes**

Pasta in crusted sun-dried tomatoes, scented with pesto sauce **650**

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## *International Favorites*

### **Salmon Fillet**

Teriyaki-style pan-fried salmon fillet, served with vegetable tempura and steamed rice **950**

### **Grilled Tuna Belly**

Slice of tuna belly grilled to perfection served with buttered rice, seasonal vegetables and mango coriander salsa **850**

### **Herb Roasted Chicken**

Marinated roasted half chicken served with buttered green beans and corn cobbettes with potato wedges and creamy tarragon sauce **700**

### **Grilled Black Angus U.S. Beef Tenderloin**

200g Grilled U.S. tenderloin with red wine sauce, served with mashed potatoes, buttered seasonal vegetables and corn cobbettes **2,200**

### **Grilled Black Angus U.S. Rib Eye**

250g Grilled U.S. ribeye with red wine sauce, served with herb garlic butter, sautéed green beans, corn cobbettes, and gratinated potatoes **2,100**

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## *Local Favorites*

### **SOUPS**

#### **Seafood Sinigang**

Sour tamarind and tomato broth with a choice of salmon head or prawns with radish, eggplant, string beans and kangkong **850**

#### **Molo**

Chicken molo soup with spring onions and toasted garlic **550**

#### **Chicken Tinola**

Chicken cooked in garlic ginger with lemongrass, sayote or green papaya, and chili leaves **750**

#### **Bulalo**

Boiled beef shank and bone marrow with vegetables **850**

### **NOODLES**

#### **Pancit Canton or Sotanghon**

Stir-fried egg noodles with shrimp, chicken and vegetables in oyster sauce **600**

#### **Palabok**

Crispy rice noodles with shrimp sauce, garnished with tinapa flakes, peeled shrimp, crispy pork flakes, boiled egg and spring onions **600**

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## *Local Favorites*

### MAINS

#### **Chicken and Pork Adobo**

Stewed chicken and pork in soy sauce and vinegar,  
served with boiled egg and steamed rice **700**

#### **Bagnet**

Crispy pork belly, served with garlic fried rice, pinakbet vegetables and salted egg **750**

#### **Chili Prawn in Coconut Cream**

Grilled prawn in spicy coconut cream and crab fat,  
served with sauteed pumpkin, green beans and steamed rice **800**

#### **Chicken Inasal**

Char-grilled marinated chicken in annatto and lemongrass,  
served with pickled vegetables and annatto rice **700**

#### **Crispy Tadyang ng Baka**

Deep-fried beef ribs served with pickled vegetables,  
garlic rice and buttered corn cobettes **850**

#### **Kare-Kare** 🍲

Traditional Filipino stew with oxtail, ox tripe, and vegetables  
in thick savory peanut sauce, served with steamed rice **950**

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## *Asian Noodles*

### SOUPS

#### **Seafood Laksa** 📍

Prawn, squid balls, and fish balls with bok choy and noodles  
in spiced coconut milk **650**

#### **Braised Beef and Wonton Noodle**

Braised spicy beef and wonton noodle with chili garlic on the side **700**

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## *Asian Rice Bowls*

### MAINS

#### **Kung Pao Chicken** 🍗

Chicken thigh fillet served with Yang Chow fried rice **600**

#### **Stir-Fried Beef**

With scallion, broccoli, and bell pepper in oyster sauce,  
served with steamed rice **650**

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# Sweet Endings

## Vertis Cheesecake

Cream cheese mousse on graham cookies crust  
with vanilla raspberry sauce **450**

## Ice Cream

Three scoops of flavorful frozen dairy  
in your choice of flavor **360**

## Bread and Butter Pudding

Homemade bread pudding, cinnamon, powdered sugar  
with vanilla sauce **450**

## Chocolate Molten Cake

Seda Vertis North's signature chocolate cake **450**

## Leche Flan with Macapuno

Filipino style caramel custard with macapuno **360**

## Seasonal Fruit Platter

Sliced fresh fruits served with yogurt and honey **450**

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# House Wine

## *Italy*

### **White**

	GLASS	BOTTLE
Sauvignon, Friuli Latisana	480	1,700

### **Red**

Negroamaro, Rosso Del Salento	480	1,700
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### **Sparkling Wine**

Nos Amours, Blanc De Blanc Demi Sec Non Vintage	420	1,600
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## *South Africa*

### **White**

Pinot Grigio, Secret Cellar	450	1,600
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### **Red**

Shiraz, Secret Cellar	450	1,600
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## *Chile*

### **White**

Sauvignon Blanc, 1818 Classic	420	1,600
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### **Red**

Cabernet Sauvignon, 1818 Classic	420	1,600
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## *Australia*

### **Moscato**

Moscato, Bulletin	420	1,600
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Prices are inclusive of service charge  
and applicable local taxes.

## *Australia*

### **White**

Chardonnay, Chaiman's Selection	1,700
Sauvignon Blanc, Jack Estate	1,800

### **Red**

Cabernet Sauvignon, Chairman's Selection	1,700
Merlot, Jack Estate	1,800
Shiraz, Yangarra PF	4,900

### **Moscato**

Moscato, The Shy Pig	1,800
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## *Italy*

### **White**

Trebbiano, Puglia	1,600
Bianco, Piccino Toscana	1,800
Pinot Grigio, Danzante	2,000

### **Red**

Montepulciano D'abruzzo - Valle Pitti	1,800
Chianti Riserva, Piccini DOCG	2,800
Rosso, Piccino Toscana	1,900

## *France*

### **White**

Blanc, Social Club	1,600
Saugvignon Blanc- Semillon,	1,900
Ginestet Decouverte Bordeaux	1,800
Chardonnay, Crystalline	
Paul Chamblain Brut Blanc de Blancs	420 1,600

### **Red**

Merlot, Grand Moulin	1,600
Chateau Cap De Fer Red Wine	2,100
Chateau Gantonnet Rouge, AOC Bordeaux	2,000

## *New Zealand*

### **White**

Sauvignon Blanc, Babich	3,500
Chardonnay, Main Divide	4,400

### **Red**

Pinot Noir, Cloudy Bay	6,800
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and applicable local taxes.

BOTTLE

## *Spain*

### **White**

Vedejo, Septimo Sentido	2,600
Blanco, Borsao 2021	1,800

### **Red**

Val Conde Crianza Dulce	1,900
Beronia Reserva	3,500

## *South Africa*

### **White**

Chardonnay, Crystalline False Bay	1,900
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### **Red**

Cabernet Sauvignon, Peacock Wild Ferment	2,300
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## *Chile*

### **White**

Sauvignon Blanc, Cerro Nevado	1,600
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### **Red**

Merlot, Cerro Nevado	1,600
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## *Argentina*

### **White**

Chardonnay, Rincon Del Sol Chenin	1,500
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### **Red**

Cabernet Sauvignon, Rincon Del Sol Bonarda	1,500
Malbec, Urban Uco	2,200
Malbec, Cuesta Del Madero	1,800
Malbec, Los Cardos	2,000

## *USA*

### **White**

Chardonnay, 770 Miles	1,700
Sauvignon Blanc, Murphy Goode	3,200

### **Red**

Pinot Noir, Crimson Ranch	3,000
Zinfandel Rounge, 770 Miles	1,700
Cabernet Sauvignon, Beringer Nappa Valley	6,300
Zinfandel, St. Francis Old Vibes	6,100

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and applicable local taxes.

GLASS BOTTLE

## *Champagne*

Moët and Chandon

6,480

## *Sparkling Wine*

Duet Brut

1,600

Mas Sardana Cava Brut Nature NV

2,300

Libol Rose Spumante Dry

2,400

## *Rose Wine*

Syrah Rose, Appetit De France

1,580

Syrah Rose , IGP Pays D'oc Camas

1,800

## *Aperitifs*

Campari

350

5,400

Martini Bianco

300

4,600

Martini Rosso

300

4,600

## *Vodka*

Absolut Blue

380

6,800

Grey Goose

500

8,000

Stolichnaya Gold

380

6,800

Belvedere

750

6,800

## *Tequila*

Jose Cuervo Gold

400

6,800

Patron Silver

650

10,800

Patron XO

580

8,000

## *Gin*

Bombay Sapphire

420

7,800

Hendrick's Gin

850

14,800

Tanqueray

420

6,800

## *Rum*

Bacardi Superior

300

5,500

Bacardi Gold

330

5,500

Myer's Dark Rum

330

5,500

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and applicable local taxes.

GLASS      BOTTLE

## *Whiskey*

Johnnie Walker Black	420	6,800
Johnnie Walker Blue	1,800	26,500
Johnnie Walker Gold	650	9,300
Johnnie Walker Double Black	620	9,300
Crown Royal	850	6,800

## *Bourbon*

Jack Daniel's Black	500	6,800
Jim Beam Black	400	6,000
Jim Beam White	350	5,500

## *Single Malt*

Glenfiddich 12 Years	650	9,500
Glenlivet 15 Years	750	9,500
Glenmorangie 10 Years	750	9,500
Macallan 12 Years	1,250	16,500

## *Brandy*

Carlos 1	350	6,800
St. Rémy French Brandy VSOP	580	5,000
Rémy Martin Club	800	10,500

## *Cognac*

Hennessy VSOP	950	11,400
Hennessy XO	2,080	30,800
Remy Martin VSOP	920	10,200
Remy Martin XO	2,080	28,700

## *Liqueurs*

Amarétto	350	3,300
Baileys	350	3,300
Cointreau	550	6,900
Grand Marnier	450	5,100
Jagermeister	350	3,300
Kahlua	350	3,300
Midori	350	3,300

## *Mocktails*

Fruit Punch	420
Shirley Temple	420
Virgin Mojito	420
Calamansi Fizz	420
Signature Mocktail	500

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GLASS

## *Cocktails*

Amaretto Sour	480
Midori Sour	480
Cosmopolitan	480
Long Island Iced Tea	480
Margarita	480
Mojito	480
Sangria	480
Screwdriver	480
Tequila Sunrise	480
Signature Cocktail	500

## *Beers*

Corona	380
Heineken	380
Hoegaarden	380
Stella Artois	380
Smirnoff Mule	250
San Miguel Light	200
San Miguel Pilsen	200
San Miguel Super Dry	220
San Miguel Premium	220

## *Coffee*

Americano	195
Brewed Coffee	195
Café Latte	220
Café Macchiato	220
Cappuccino	220
Espresso	
Single	195
Double	240

## *Cold Beverages*

Café Latte, Cappuccino, Coffee, Caramel Machiatto	250
Iced Chocolate	280
Iced Tea	200
Mochaccino	280

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and applicable local taxes.

## ***Hot Beverages***

Tea	180
Chamomile, Earl Grey, English Breakfast, Green Tea, Peppermint	
Malagos Hot Chocolate	250

## ***Seasonal Fresh Juices***

Apple, Calamansi, Mango, Melon, Pineapple, Watermelon, Honeydew	380
Orange	400

## ***Chilled Juices***

Apple, Cranberry, Guava, Mango, Orange, Pineapple	220
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## ***Bottled Water***

Evian	250
San Pellegrino 250 ml	320
Hope in a box 330 ml	100
Hope in a box 1L	250

## ***Sodas***

Coke	195
Coke Light	195
Coke Zero	195
Sprite	195
Royal	195
Ginger Ale	220
Soda Water	220
Tonic Water	220

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and applicable local taxes.