

 Vegetarian

 Contains Nuts

 Local Favorites

Breakfast a la Carte

AVAILABLE 6:00 AM - 10:30 AM

Eggs & Omelette

Omelette to your Liking

Spanish, Vegetarian, Ham and Cheese, or Mushroom with Grilled Tomato, griddle potatoes and toast **420**

Two Eggs Cooked to your liking

Scrambled, Poached, Fried, Boiled with a choice of crispy bacon, breakfast sausages or grilled ham, served with grilled tomato, sauteed mushrooms, and hash brown potatoes **450**

Scrambled Eggs with Smoked Salmon

Served with baked tomato, bacon, and toasted pesto brioche **520**

Eggs Benedict

Sliced ham and two poached eggs layered on toasted English muffin and gratinated with Hollandaise sauce **520**

From the Griddle

French Toast

Cinnamon and raisin french toast served with whipped cream and blueberry compote **390**

Belgian Waffles

Served with mango, honey-walnut butter, and maple syrup **390**

Pancakes and Bacon

Stack of pancakes and crispy bacon with grilled banana, whipped cream, and maple syrup **390**

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Cereals & Yoghurt

Bircher Muesli

Served with grapes, mango, apple, and almonds **420**

Cereals

Selection of Corn Flakes, Coco Crunch, Toasted Muesli, and Honey Almond cereals served with low-fat or full cream milk **300**

Oatmeal

Hot oatmeal porridge served with honey syrup and low-fat or full cream milk **280**

Seasonal Fruit Platter

Served with yogurt and honey **350**

Bakery

Assorted Breakfast Pastries

5 Kinds of Freshly Baked Muffin, Butter Croissant, Chocolate Croissant, Fruit Danish, Banana Bread, and Cinnamon Roll served with butter and jam **490**

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International Favorites

Congee

Sticky rice congee with chicken or fish served with century eggs and condiments **350**

Beef Tenderloin

Grilled beef tenderloin steak with potato wedges, fried eggs, and Hollandaise sauce **750**

Continental

Basket of freshly-baked pastries, fresh fruit platter with low-fat or full cream milk
Choice of juice, coffee, or tea **520**

American

Two fried eggs or omelette served with choice of crispy bacon, ham or breakfast sausages,
Served with grilled tomato, sauteed mushrooms and hash brown potatoes
Choice of cereals or fresh fruit
Choice of juice, coffee, or tea **550**

FILIPINO BREAKFAST

Served with 2 Eggs, garlic fried rice and pickled papaya
Choice of juice, coffee, or tea
600

Boneless Daing na Bangus

Deboned Sarangani milk fish marinated in garlic vinegar

Chorizo de Cebu

Sweet and spicy native sausage

Longganisa

Garlic-cured sausage

Chicken or Pork Tocino

Sweet cured chicken or pork

Beef Tapa

Marinated beef

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Lunch & Dinner

Starters

Spinach Artichoke dip

Spinach and artichoke in creamy alfredo sauce
served with assorted bread and crackers **500**

Golden Calamari

Fried squid served with spicy garlic aioli **500**

Fresh Vietnamese Spring Roll

Shrimp and vegetables rolled in rice paper
served with sweet chili sauce **500**

Gambas and Chorizo

Sautéed shrimp and Spanish chorizo **680**

Beef Salpicao

Sautéed beef tenderloin seasoned with paprika garlic flakes
and button mushroom **720**

Lumpiang Sariwa

Sautéed mixed vegetables with shrimp and toasted peanut sauce **520**

Vegetable Spring Roll

Crispy spring roll with bean sprouts, carrots, sweet potatoes
and green beans served with garlic vinegar **480**

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Salads

Waldorf

Mixed apples, banana, grapes and romaine lettuce in creamy yogurt dressing and topped with raisins and walnuts **580**

Chef's Salad

Mixed lettuce, marble potato, sweetham, sliced cheddar cheese, boiled eggs, and honey mustard dressing **520**

Classic Caesar

Crispy romaine lettuce tossed in Caesar dressing topped with croutons, shaved parmesan cheese and crispy bacon **550**

with smoked salmon **+ 320**

with grilled chicken **+ 260**

with grilled beef tenderloin **+ 320**

Mesclun Greens

Assorted lettuce, apple slices, grapes, walnuts, ripe mango, fresh shaved parmesan with roasted sesame dressing **550**

Soups

Soup du Jour

Soup of the day **490**

Classic Tomato

Served with pesto and garlic croutons **350**

Crab and Corn

With white kernel corn, fresh crab meat, and green onions **400**

Pumpkin

Pumpkin soup with prawn crostini **380**

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Sandwiches

Served with french fries and coleslaw

Toasted Ham and Cheese

Crispy brioche bread with sweet ham and cheddar cheese **500**

Tuna Sandwich

Whole wheat bread, lettuce and tomato **420**

Breaded Chicken

With lettuce and tomato in whole wheat bread **500**

BLT

Bacon, lettuce and tomato in white bread **450**

Club Sandwich

Bacon, ham, egg, lettuce, tomato and cheddar cheese **600**

Classic Angus Cheeseburger

100% ground beef with lettuce, tomato, onion, bacon, and cheddar cheese **790**

Pizzas

Margherita

Tomatoes, mozzarella cheese, garlic, fresh basil, and extra-virgin olive oil **600**

Diavola

Fresh Italian sausage, Salami, hot chili peppers **600**

Quattro Formaggi

Four kinds of Italian Cheese toppings **700**

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Pasta / Noodles

Pancit Canton

Noodles with mixed meat, seafoods and vegetables **550**

Classic Italian Carbonara

Guanciale, eggs, pecorino romano, black pepper
in white cream sauce **600**

Spaghetti Bolognese

Italian meat sauce and fresh basil **600**

Linguine Nests with Chicken Parmesan

In spicy, chunky tomato sauce with fried capers
and chicken breast slices topped with parmesan **600**

Pesto Pasta with Sun-Dried Tomatoes

Linguini pasta in a sauce made out of crushed basil, garlic, parmesan cheese,
pine nuts, and olive oil, topped with sun-dried tomatoes **600**

Pomodoro

Easy and light pasta made with fresh tomatoes, garlic, basil, and parmesan cheese **600**

Vegetarian

Vegetable Kare Kare

Traditional Filipino stew with thick savoury peanut sauce, eggplant,
string beans, banana heart, pechay **590**

Chopsuey

Stir-fried vegetables in a light sauce **550**

Vegetable Burger **590**

Buttered Steamed Mixed Vegetables **550**

Grilled Vegetable Skewer **590**

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Mains

Salmon Inun-unan

Salmon head and belly cooked in vinegar,
served with steamed rice **700**

Chilli Prawn in Coconut Cream

Grilled prawn in spicy coconut cream seasoned with crab fat
served with vegetables and steamed rice **750**

Chicken Tinola

Ginger-Lemongrass flavored chicken with papaya
and chili leaves **680**

Chicken and Pork Adobo

Stewed chicken and pork in soy sauce and vinegar
served with pickled vegetables and garlic rice **680**

Chicken Inasal

Chargrilled marinated chicken served with pickled vegetable
and Annatto rice **680**

Bagnet

Deep-fried pork belly served with garlic fried rice
and pickled vegetables **680**

Crispy Pata

Deep-fried pork knuckles with native sauce
served with pickled vegetables and garlic rice **1,200**

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Crispy Tadyang

Deep fried beef ribs, served with pickled vegetables and garlic rice **750**

Beef Caldereta

Rich, thick beef stew with garlic, tomato sauce and root vegetables **750**

Kare-kare

Traditional Filipino stew with thick savoury peanut sauce, eggplant, string beans, banana heart, pechay, served with white rice and homemade shrimp paste **890**

Grilled Cedar Plank Salmon

Risotto with shrimp and asparagus topped with crispy shallots and lemon butter sauce **780**

Beef Broccoli

Stir pan fried beef tenderloin with oyster sauce, broccoli florets, and toasted sesame served with steamed rice **850**

Grilled Beef Tenderloin

Grain-fed premium beef with red wine sauce, baked potatoes, and steamed mixed vegetables **2,900**

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Local Specialties

Nilarang Soup

Tangigue fillet, tamarind paste with chili in rich tomato soup **600**

Cebuano Pork humba

Braised pork belly, cooked in soy sauce, vinegar, and sugar
served with steamed rice and pickled papaya **650**

Lemongrass, Basil Fried Chicken

Half chicken infused with lemon grass, basil,
served with native sauce and steamed rice **500**

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Sweet Endings

Cebuano Halo-Halo

Shaved ice with milk, mixed beans, caramelized fruits, and ice cream **480**

Lava Cake

Warm chocolate cake oozing with Dark Chocolate **400**

Chocolate Fudge Brownies

Decadent dark, dense chocolate brownies **400**

Red Velvet Cake

Layered chiffon and cream cheese frosting with chocolate cigars **400**

Baked Cheesecake

Choice of mango, strawberry or blueberry topping **450**

Gelato

A scoop of Salted Caramel, Pistachio, or Chocolate Hazelnut **220**

Turon

Sweet plantain, langka strips, pistachio nuts, wrapped in crispy wrapper and served with mango sauce and gelato on the side **450**

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