



#### FOCACCIA WITH PESTO

mortadella, sun-dried tomatoes, mozzarella cheese, pistachio and garden greens **Php 700** 

#### FOCACCIA WITH PROSCIUTTO

fresh tomatoes provolone and arugula **Php 800** 



### **PHILIPPINE BOTANICAL**

PHP 1,588\* PER SET PHP 988\* PER PERSON

\*Prices are inclusive of 12% VAT, subject to a 10% service charge and other local government taxes.



# **GRAZING** BOARD

P2,500 Grazing board with coffee & tea P2,600 Grazing board with wine spritzer

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#### BREAKFAST | 11:00AM - 2:00PM

Continental Breakfast Set Cold Cuts, Cheese, Choice Of: Coco Crunch or Corn Flakes, Milk	1,595
Served with a glass of Juice or Coffee	
Two Eggs Any Style Scrambled or Fried Egg, Bacon, Sausage, Hash Brown, White or Wheat Toast Served with a glass of Juice or Coffee	. 935
Muesli. Oats, Dried fruits, Nuts, Milk	400
Seasonal Fresh Fruits with Lime Sorbet	. 495
FILIPINO BREAKFAST SELECTIONS   11:00AM - 2:00PM	
Longganisa	. 605
Pinoy-Style Sausages, Pickled Papaya, served with Egg and Steamed Rice	
Tapsilog	. 715
Marinated Beef, Pickled Papaya served with Egg and Steamed Rice	
Pork Tocino	. 605
Caramelized Pork, Pickled Papaya served with Egg and Steamed Rice	
Crispy Fried Bangus	715
Deep-Fried Milkfish, Pickled Papaya served with Egg and Steamed Rice	
Served with traditional condiments	
*Choice of egg: Sunny Side Up or Scrambled Egg *Choice of rice: Plain Rice or Garlic Rice	
Chicken Arroz Caldo	. 415

Chicken Rice Congee, Hardboiled Egg, Fried Garlic and Calamansi





#### SOUPS | 11:00AM - 9:00PM

Porcini Mushroom with Confit Garlic, Basil Olive Oil, and Truffle	660
White Onion Soup with Seared Scallops and Truffle Oil	635
Chicken Hofan Noodle Soup	
Chicken Broth with Chicken Strips, Carrots, Cabbage, Bokchoy and Leeks	
Beef Egg Noodle Soup	550
Roast Beef Broth with Beef Strips, Carrots, Cabbage, Bokchoy and Leeks	

#### APPETIZER AND SALAD | 11:00AM - 9:00PM

Romaine Lettuce Leaves, Caesar's Dressing, Croutons	
with Bacon Bits	
with Smoked Salmon	
with Grilled Chicken	795
with Cajun Prawns	
Quinoa and Kale Salad	740
Avocado and Tomato Salad	740
Mango and Crab Salad	
Teriyaki Chicken Salad	
Oriental Mandarin Sesame Shrimp Salad	

#### LOCAL AND ASIAN FAVOURITES | 11:00AM - 9:00PM

Lunch and Dinner Selections

Chopsuey	690
Sautéed Carrots, Broccoli, Cauliflower, Green Beans, Sayote, Red Onion,	
Bell Pepper, Bokchoy and Steamed Rice	
Sinigang	770
Fragrant Tamarind Broth with Vegetables and Steamed Rice	
*Choice of Salmon, Pork, Prawns	
Pinaputok na Tiyan ng Bangus	605
Steamed Stuffed Milkfish with Tomatoes, Onions, Ginger and Steamed Rice	



Chicken Adobo
Braised Chicken, Onion, Piquant Soy Sauce and Steamed Rice
Kare Kare
Braised Oxtail, Vegetables in Peanut Sauce and Steamed Rice
Crispy Pork Binagoongan715
Crispy Pork, Shrimp Paste, Fried Eggplant, Tomatoes, Ginger, Spring Onions & Steamed Rice
Beef Caldereta
Stewed Beef, Tomatoes, Carrots, Potatoes, Bell Pepper, Pickled Gherkins & Steamed Rice
Cebu Lechon Belly Roll
Pork Belly, Herbs, Lemongrass, Onion, Garlic and Steamed Rice
Sisig
Stir-fried Pork Belly, Onion, Chili, Garlic, Calamansi and Steamed Rice
Green Chicken Curry
Chicken In Thai Green Sauce with String Beans, Straw Mushrooms,
Eggplant, Coriander and Steamed Rice
Levels of Spiciness: Mild, Medium and Hot
Choice of rice: Plain Rice or Garlic Rice
Indian Curry
Curry of the day served with Basmati or Plain Rice
Nasi Goreng
Vegetable Fried Rice with Fried Chicken Wings in Peanut Sauce,
Prawn Sambal, Fish Crackers and Fried Egg
Stir-Fried Egg Noodle

Stir Fried Egg Noodles, Green Beans, Carrots, Cabbage, Bokchoy and Leeks \*Choice of Shrimp or Chicken





#### WESTERN RECOMMENDATION | 11:00AM - 9:00PM

Grilled Salmon
Grilled Darne Salmon with Sautéed Fresh Spinach, Mango Pilaf Rice in Saffron Lime Sauce
US Braised Beef
Marinated US Braised Beef in Red Wine Mushroom, Cocktail Onion,
Prosciutto Chunks with Parmesan Risotto
Duo Duck
Duo of Duck with Orange Maple Beurre Blanc, Grilled Baby Carrots, Garlic and Mashed Potato
Pork Saltimbocca
Breaded Pork Saltimbocca Style with White Asparagus in Black Onion Sauce
Beef Brisket
Beef Brisket Bouillon, Marble Potato, Brussels Sprout and Sauerkraut
Fish and Chips with Lemon and Tartare Sauce1,450
Battered with Beer and Sparkling Soda Water

#### FROM THE GRILL

US Beef Prime (360grms)	5,300
Angus Beef Tenderloin (250grms)	2,310
Grilled King Prawns	1,465
*Grills are accompanied by garden vegetables with fries or plain rice.	
Chaica of Sauca	

#### Choice of Sauce:

Mushroom Sauce Peppercorn Sauce

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Pasta: Spaghetti, Penne, Fusilli Sauce: Bolognese, Pesto, Aglio Olio, Parmesan Cream



#### SANDWICHES | 11:00 AM - 9:00PM

US Beef Burger
US Beef Burger with Caramelized Onion, Tomato, Cucumber, Lettuce, Pickles & House Dressing
ADD ON:
Egg
Cheese
Bacon
Mini Beef Burger
Two Mini Burgers, Caramelized Onion and Cheese
Club Sandwich
Classic Club Sandwich, Ham, Egg, Cheese, Tomato, Cucumber and Lettuce
Chicken Sandwich
White or Wheat Bread, Chicken Mayo Spread
Tuna Melt Sandwich with Chips on the side
Choice of Bread: Rye, Ciabatta or Foccacia
Focaccia Sandwich
Focaccia Bread, Hot Ham, Lettuce, Onions Roasted Tomatoes Dressed with
Mayonnaise and Dijon Mustard
*All sandwiches served with fries or potato wedges
Deep Fried Quesadillas
Chicken Quesadilla, Tomato Salsa, Guacamole and Sour Cream





#### SMALL PLATES | 1:00 PM - 9:00 PM

Oven-Baked Nachos	690
Garlic and Herb Shrimp	675
Crispy Fried Calamari with Garlic Aioli	575
Spicy Chicken Wings with Blue Cheese Dip	635
Potato Wedges with Bacon, Chives and Yoghurt Dip	345
French Fries with Truffle Oil and Parmesan Cheese	345
Mozzarella Cheese Sticks	635





#### DESSERTS | 11:00AM - 9:00PM

Classic Layered Tiramisu	345
New York Cheesecake	455
Affogato	
Hazelnut Ice Cream, Caramelized Almond, Whipped Cream, Italian Espresso & dusted with Cocoa Powder	
Dark Chocolate Hazelnut Slice with Caramelized	
Orange and Raspberry Coulis	365
Milk Chocolate Mousse with Candied Maple Bacon	
Brownie and Strawberry Compote	
International Cheese Plate	880



Milk Chocolate Mousse with Candied Maple Bacon Brownie and Strawberry Compote

Dark Chocolate Hazelnut Slice with Caramelized Orange and Raspberry Coulis



#### AFTERNOON TEA | 2:30 PM TO 5:30 PM

English High Tea1,265
Smoked Salmon Wrap
Chicken Curry Vol A Vent
Roasted Beef Tomato Salsa Finger Roll
Earl Grey Tea Scones with Clotted Cream and Strawberry Jam
Mini Cakes
Chocolate Nougatine
Milk Chocolate Canochy
Cherry Mini Eclairs
<ul> <li>Served with a Choice of Coffee or Tea</li> </ul>
Asian High Tea1,265
Asian High Tea1,265 Baked Buns
Baked Buns
Baked Buns Siomai
Baked Buns Siomai Spring Rolls
Baked Buns Siomai Spring Rolls Hakaw
Baked Buns Siomai Spring Rolls Hakaw Green Tea Scones with Clotted Cream and Strawberry Jam
Baked Buns Siomai Spring Rolls Hakaw Green Tea Scones with Clotted Cream and Strawberry Jam Mini Cakes

• Served with a Choice of Coffee or Tea



All prices are in Philippine Peso inclusive of 12% Vat subject to service charge and applicable local government charges



## PIZZA & PAELLA

#### THURSDAY TO SATURDAY 11:00 AM TO 9:00 PM

Quattro Formaggi Pizza Blue Cheese, Mozzarella, Cheddar, Gorgonzola with Roasted Garlic	980
Mushroom, Truffle Cream, Thyme and Mozarella	910
Prawn, Squid, Mussels, Tomato and Mozarella	910
Margherita Pizza Made with Fresh Tomatoes, Mozzarella Cheese, Basil, and Extra-Virgin Oil	910
Paella Mixta	1,480

(Chicken, Pork, Squid, Shrimp and Mussels) good for 2 to 3 persons





### Signature CocktailsGLASSMabuhay Manila565

#### **Cocktails**

Margarita • Cosmopolitan • Piña Colada •
Long Island • Classic Martini •
Old Fashioned • Whiskey Sour 505
Classic Mojito

#### **Mocktails**

Four Seasons •	Manila Soda •	Banana Spritzer	465



	OTTLE
Local San Miguel Light • Pale Pilsen Premium • Super Dry	. 270
Imported. Heineken Stella Artois • Asahi Dry • Corona	
<b>Sodas</b> Coke Regular • Coke Light • Coke Zero • Sprite • Royal • Ginger Ale • Tonic Water • Soda Water	290
Mineral Water Wilkins Evian • Acqua Panna • Perrier • San Pellegrino	
Fresh Juices Watermelon • Lemonade • Mango • Pineapple • Orange • Calamansi	<b>GLASS</b> 490
<u>Chilled Juices</u> Mango • Orange • Apple • Pineapple • Guava	325



Spirits GLASS	BOTTLE
Cognac	
Hennessy • Remy Martin VSOP	11,555
Hennessy • Remy Martin XO1,925	28,225
Rum	
Bacardi Light • Gold	5,775
Malibu	5,775
Don Papa	9,630
Gin	
Bombay • Tanqueray	6,420
Crows	8,085
Whitley Neill	7,800
Berry Bros & Rudd	10,100
Hendricks	8,985
London Dry No. 3	13,480
London Dry No.1	13,480
Tequila	
Jose Cuervo Silver • Gold	6,420
1800 Reserva Anejo	8,345
Patron Anejo	8,985
Herradura • Don Julio Blanco	11,130
Vodka	
Smirnoff	5,775
Skyy Vodka	5,135
Absolut Blue	6,420
42 Below	8,600
Absolut Flavored	7,060
Belvedere	8,600
Grey Goose	12,835



Spirits GLASS	BOTTLE
Irish Whiskey	
Jameson	6,420
Lambay	6,780
Scotch Whiskey	
Johnnie Walker Red Label 415	5,775
Johnnie Walker Black Label 515	7,060
Chivas Regal 12 years 515	10,910
Dewars 15 years	8,345
Johnnie Walker Double Black 580	8,345
Chivas Regal 18 years770	10,910
Royal Salute 21 years1,220	17,330
Johnnie Walker Blue Label1,415	25,670
American Whiskey	
Jim Beam	5,775
Benchmark No. 8	6,420
Jack Daniels Wild Turkey 515	7,060
Buffalo Trace750	9,375
Gentleman Jack 580	8,345
Single Malt Scotch	
Glenfiddich 12 years	
Glenmorangie 10 years	
Glenlivet 12 years	9,885
Oban 14 years • Laphroaig • 10 years 770	10,900
Glenrothes 12 years	13,980
Macallan 12 years1,095	17,200