

ALL-DAY BREAKFAST

N	Muesli with Fresh Fruits combination of fruit, yogurt, oatmeal, nuts and cream	370
	Fresh Fruit Platter selection of pineapple, papaya, watermelon, honeydew melon, strawberries, orange and mango	505
	Buttermilk Pancake with banana and coconut	325
GF	Two Egg Omelette	650
GF	Two Poached Eggs Benedict	540
GF	Two Fried Farmed Eggs 🍴	650
	Fluffy Egg White Omelette Your selection of 3 condiments Chicken Sausage / Bacon / Baked Beans / Mushrooms / Tomato / Hash Brown / Garlic Rice / Pork Longganisa / Beef Tapa / Pork Tocino / Bangus	650

INDIAN

V	Dal Shorba red lentil soup with a combination of spices, herbs and vegetables	395
S^H N	Butter Chicken tandoori chicken cooked in rich tomato and cashew nut gravy	695
V^H	Aloo Gobhi potato and cauliflower cooked in onion and tomato masala	315
V^H	Paneer Malai Kofta cooked in a creamy gravy made of tomatoes and cashew nut	920
V^H	Subz Meloni mixed vegetables cooked in onion gravy	315
V^H	Dal Makhani black urad beans simmered in creamy gravy sautéed with tomatoes, onions and mild spices	315

All Indian dishes are served with melon / tomato / onion cucumber chaat masala naan, pappadum, raita and mixed pickle

ASIAN FARE

GF	Green Mango Salad 🍴	340
	sliced green mango, tomato, onion, coriander in sweet calamansi dressing with river prawns	
	Vietnamese Spring Rolls with fragrant leaves and fish sauce dip	430
S	Prawn Laksa rice noodles with fish cake and prawn in coconut gravy	765
	Chicken Wonton Soup with egg noodles, chicken wonton and vegetables	540
GF	Lapu-Lapu ala Pobre deep-fried grouper in garlic sauce served with steamed jasmine rice and atchara	765
GF B	Massaman Beef Curry Thai beef curry served with rice	765
	Char Kway Teow fried flat rice noodles seafood and vegetables	605

WESTERN

GF B	Homemade Smoked Salmon 🍴	840
	with cream cheese bagel, arugula and lemon herb dressing	
	Angus Beef Tenderloin Carpaccio Parmesan, rocket leaves, balsamic vinegar and olive oil	875
V	Mixed Garden Greens 🍴	360
	with avocado and sprouts lemon dressing	
V	Ciabatta, Artichokes, Mushroom and Spinach	430
A	Pacific Seafood Chowder with cream Pernod broth	810
	Seafood Ragout with Saffron Sauce	810
A B	Beef Stew in Red Wine Sauce served with mushroom and steamed jasmine rice	765
	Chicken Fricassee with green peas and linguine	695

FROM THE GRILL

B	Angus Beef Tenderloin 225gms	2,410
B	Beef Rib Eye 350gms	2,410
B	Australian Rack of Lamb	1,570
GF	Lapu-Lapu Fillet 200gms	1,325
N GF	Norwegian Grilled Salmon	1,435
	Grilled Tuna Steak, Herb Butter	1,325

Served with red wine sauce, mashed potato and seasonal vegetables with your choice of Dijon, Grain or English mustard

CLASSIC SELECTION (Quick Bites)

P/L	Club Sandwich roasted chicken breast, bacon, fried eggs, tomato and iceberg lettuce	560
P/L	Caesar Salad 🍴	475
	with chicken breast	540
	with grilled Cajun prawns	695
B P/L	Beef Burger tomato marmalade, homemade relish, guacamole and bacon served with French fries and mixed greens	730
	Fish & Chips with French fries, green salad, sherry vinegar and caper aioli	720
	Crispy Fried Chicken with French fries, green salad and oriental barbecue sauce	650
	Spaghetti or Penne choice of aglio olio, Bolognese or tomato-basil sauce	650
	Pizza Margherita tomato, mozzarella and basil	495

FILIPINO

P/L	Pancit Canton with chicken, prawn, pork and vegetables	605
GF	Sinigang na Salmon sa Miso salmon and vegetables in tamarind broth	620
	Chicken Tinola native chicken soup with green papaya, ginger and chili leaves	730
GF P/L	Crispy Pata deep-fried pork knuckle	875
GF N B	Oxtail Kare-Kare beef ox-tail in peanut sauce	740
GF	Inasal na Manok grilled chicken marinated in annato oil and vinegar	695

With your selection of garlic or plain rice and papaya achara

HALAL

V	Arabic Cold Mezzeh hummus, babaganoush, muhammarah with pita bread	650
GF V	Greek Salad 🍴	475
	assorted green leaves, tomatoes, cucumber, marinated kalamata olives, onion with creamy feta tossed with a traditional dressing	
S	Chicken Kathi Rolls spicy chicken rolled in tortilla bread smeared with mango chutney	765
B	Prawns Machbous tiger prawns cooked in tomato and onion gravy with basmati rice	930
B	Beef Rendang served with steamed jasmine rice and pickles	945
	Braised Lamb Shank in Tomato Sauce spiced tomato lamb shank with saffron biryani rice	765
GF S	Nasi Goreng fried rice with egg, chicken sate and shrimps	630

DESSERTS

	Exotic Fruits, Mango Coulis and Coconut Sorbet	280
	American Cheesecake, Vanilla Sauce	250
	Gulab Jamun in Saffron Syrup Indian sweet consisting of a ball of deep-fried paneer boiled in a saffron sugar syrup	250
B	Leche Flan with Fruits Filipino crème caramel	205
	Flourless Chocolate Cake	250
	Cheese Platter selection of international cheese with dried fruit, nuts and crusty bread	765

🍴 Signature dish

V Vegetarian

H Halal

N Contains nuts

A Contains alcohol

S Spicy

P/L Pork/Lard

B Beef

GF Gluten free

🌿 Rooted in Nature

APERITIFS

FRESH JUICE

Calamansi	200
Carrot	325
Green Mango	360
Lemon	360
Mango	360
Orange	360
Pineapple	360
Watermelon	325
Buko	200

CHILLED JUICE

Apple	235
Cranberry	235
Grapefruit	235
Mango	235
Orange	235
Pineapple	235
Tomato	235

ICED TEA

Apple	245
Dalandan	245
Ginger	235
Lemon	245
Lychee	245
Passion Fruit	245
Peppermint	235
Strawberry	245

SOFT DRINKS

Pepsi, Pepsi Light, Pepsi Max, 7-Up,	180
Coca-Cola, Coke Light, Coke Zero, Royal Tru-Orange,	
Sarsi, Sarsi Light, Sprite, Sprite Zero, Schweppes Ginger Ale,	
Schweppes Soda Water, Schweppes Tonic Water	

BEER

San Miguel Light	205
San Miguel Pale Pilsen	205
San Miguel Premium	305
San Miguel Strong Ice	205
San Miguel Super Dry	205
San Miguel Flavoured: Apple or Lemon	180
Cali Ice	180
Cali Shandy	180
Cervesa Negra Dark Lager	205
Red Horse	205
Asahi	385
Corona	385
Heineken	385
Kirin	385
Tsing Tao	385
Stella Artois	385

SIGNATURE COCKTAILS

Cucumber Margarita	370
Jose Cuervo Silver, cucumber juice, Curaçao and your preference of salt or chili sugar rim	
Tarragon Sambuca Lemonade	370
sambuca, fresh tarragon, lemon juice	
Samhain	370
Johnnie Walker Double Black, lapsang souchong tea, Triple Sec, honey	
Haru	370
Gekkeikan Sake, grapefruit juice, ginger syrup, mint	
Sgroppino	495
prosecco, vodka, your choice of lemon, mango or raspberry sorbet	

BY THE GLASS

MOCKTAILS

Virgin Manila Sunshine	235
sweet iced tea, pineapple juice, orange juice, coconut milk, sugar syrup	
Cucumber Lemonade	235
fresh cucumber juice, lime juice, apple syrup	
Ginger Orange Spritzer	235
ginger ale, chilled orange juice, almond syrup	
Cream Soda	250
soda water, cream, your choice of rose, hazelnut, melon, green apple or strawberry syrup	

CHAMPAGNE

Champagne, Grand Brut, Perrier-Jouët, France, NV	875
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SPARKLING WINE

Prosecco D.O.C., Argeo Ruggeri, Veneto, Italy	470
Borgo San Leo, Prosecco, Gambellara, Italy, NV	430

WHITE WINE

Verdejo Monte Blanco, Ramon Bilbao, Rueda, Spain	315
Pinot Gris, Domaines Schlumberger, Alsace, France	650
Sauvignon Blanc, Spy Valley, Marlborough, New Zealand	650
Chardonnay Benchmark, Grant Burge, Australia	315

RED WINE

Carmenère, Carmen, Rapel Valley, Chile	315
Bourgogne, Nicolas Potel, France	650
Chianti DOCG, Castello Di Monsanto, Monrosso, Italy	440
Cabernet Sauvignon, 'Classic Series', Montes, Colchagua, Chile	440

SPARKLING WATER

Badoit 330ml	215
Badoit 750ml	280
Perrier 330ml	215
San Pellegrino 500ml	280

WATER

Evian Spring Water 330ml	170
Evian Spring Water 500ml	280
Viva Mineral Water 500ml	170

COFFEE

Americano	260
Caffé Latte	260
Macchiato	205
Cappuccino	260
Single Espresso	205
Double Espresso	260

TEA

Black Tea	160
Brilliant Breakfast, Original Earl Grey, Rose with French Vanilla, Single Estate Darjeeling	
Green Tea	160
Sencha Green Extra Special, Green Tea with Jasmine Flowers	
Herbal Infusion	205
Pure Peppermint Leaves, Pure Chamomile Flowers	