





Caesar Salad



Appetizers and Salads

- H** Seared Tuna, Green Beans, Quail Eggs, Potato, and Kalamata Olives with Balsamic Syrup, and Lemon Herb Vinaigrette **Php 770**
- Romaine Lettuce Leaves with Caesar Dressing, Croutons, Crispy Bacon and Aged Parmesan **Php 525**
- with choices of:*
- Cajun Spiced Prawns **Php 675**
 - Smoked Salmon **Php 675**
 - Grilled Chicken **Php 540**
- Parma Ham with Grilled Marinated Asparagus, Shimeji Mushrooms, and Truffle Vinaigrette **Php 770**
- Carpaccio of Salmon, Tuna, and Garoupa, on Wasabi Dressing with Arugula Leaves, Goji Berries, and Lotus Root Crisps **Php 670**
- H** Salad of Tomato, Bell Pepper, Cucumber, Onion, and Feta Cheese, with Lemon Oregano Dressing, and Grilled Lamb Kofta **Php 650**
- V H** Arugula Leaves with Roasted Pear, Semi-Dried Tomatoes, Roquefort Cheese, Walnuts, and White Balsamic Mango Dressing **Php 650**
- H** Platter of Selected Sushi and Sashimi, with Pickled Ginger, Radish, Wasabi, and Soy Sauce **Php 1,100**

Soups

- S** White Onion Soup with Seared Scallops, Thyme Leaves, and Truffle Oil **Php 460**
- V H** Roasted Tomato Soup with Croutons, and Basil Infused Olive Oil **Php 200**
- H** Thai Hot and Sour Seafood, and Tomato Broth with Bean Sprouts, Asian Greens, and Straw Mushrooms **Php 410**



Thai Hot and Sour Soup



White Onion Soup

V vegetarian **H** healthy **S** signature

Prices are inclusive of VAT, subject to 10% service charge, and applicable local government taxes.

Pizza

Taleggio, Gorgonzola, Mozzarella, and Fontina Cheese, with Tomato, Thyme Leaves, Garlic Crisp, and Extra Virgin Olive Oil **Php 850**

Pork Sisig, Quail Egg, Tomato, Spring Onion, Mozzarella Cheese, and Chicharon **Php 850**

Soppressata, Mushroom, Kalamata Olive, Anchovies, Tomato, and Mozzarella Cheese **Php 850**

Smoked Salmon, Tomato, Buffalo Mozzarella, and Arugula Leaves **Php 850**

Sandwiches

U.S. Angus Beef Burger with Caramelised Onion, Tomato, Cucumber, Lettuce, Kosher Pickles, and House Dressing **Php 700**

Smoked Salmon, Herb Cream Cheese, and Guacamole Bagel **Php 720**

S Grilled Ciabatta, Parma Ham, Buffalo Mozzarella, Semi-Dried Tomatoes, Arugula Leaves, and Basil Pesto **Php 620**

Classic Club Sandwich with Bone Ham, Turkey, Egg, Cheese, Lettuce, Tomato, Cucumber, and Mayonnaise **Php 650**

Your Choice of Ham, Salami, Smoked Turkey Ham, and Tuna, with Cheddar Cheese, and Salad, in Whole Wheat or White Bread **Php 450**

All sandwiches are served with French fries and classic cole slaw.



Smoked Salmon Bagel



Grilled Ciabatta

V vegetarian **H** healthy **S** signature

Prices are inclusive of VAT, subject to 10% service charge, and applicable local government taxes.



Smoked Salmon



Pasta

- Spaghetti with Ground Beef, Tomato Sauce, and Aged Gran Padano Parmesan **Php 700**
- H** Fusilli with Mussels, Shrimp, Chili, Anchovies, Olives, and Capers in Roma Tomato Sauce **Php 700**
- S** Penne with Parmesan Cream, Ham, Roasted Shallots, and Spinach Leaves **Php 680**
- Strozzapreti with Shaved Chicken, Garden Peas, Basil Pesto, and Crisp Potato **Php 700**
- V** Linguine with Extra Virgin Olive Oil, Chili, and Garlic **Php 650**



Fusilli with Mussels and Shrimp



Linguine with Extra Virgin Olive Oil and Chili

Spanish Paella

- S** Paella Mixta (Pork, Chicken and Seafood) **Php 900**
- S** Seafood Paella (Assorted Seafood) **Php 935**
- S** Paella Negra (Assorted Seafood with Squid Ink) **Php 1135**



Paella Mixta





Nasi Goreng



Filipino and Asian Favourites

Sinigang na Hipon <i>Fragrant Sour Broth with Prawns, Winged Beans, White Radish, Water Spinach, and Okra, served with Steamed Rice</i>	Php 560
Sisig Baboy <i>Stir-Fried Pork Belly, Ears and Liver with Onion, Chili, Egg, and Calamansi</i>	Php 515
Kare Kare <i>Braised Oxtail in Peanut Sauce with Banana Heart, Long Beans, Pechay Tagalog, Egg Plant, and Shrimp Paste, served with Steamed Rice</i>	Php 560
Adobo Manok <i>Braised Chicken Thighs with Onion and Piquant Soy Sauce, served with Steamed Rice</i>	Php 515
Pinaputok na Tiyan ng Bangus <i>Steamed Stuffed Milkfish with Tomatoes, Onions, and Ginger, Wrapped in a Banana Leaf, served with Steamed Rice</i>	Php 480
Nasi Goreng <i>Vegetable Fried Rice with Chicken Wing in Peanut Sauce, Prawn Sambal, Fish Crackers, Pickled Papaya, and a Fried Egg</i>	Php 680
Red Thai Curry <i>Prawns in Hot and Sour Red Curry Sauce with Tomatoes, Straw Mushrooms, Eggplant, Coriander, served with Steamed Jasmine Rice</i>	Php 950
  Dhal Curry <i>Braised Yellow Lentils with Indian Spices, Tomato, Potato, Spinach Leaves, Mango Chutney, and Lime Pickle, served with Steamed Basmati Rice</i>	Php 505



Kare Kare



Red Thai Curry

Main Dishes

- Crisp Garoupa Fillet in Beer Batter with French Fries, Lemon, and Tartar Sauce **Php 990**
- S** Gratinated Fillet of Chilean Sea Bass with Lemon Parsley Crust on Wilted Spinach Leaves, and Pommery Mustard Cream **Php 1,980**
- Pork Saltimbocca with Green Asparagus, and Balsamic Red Wine Jus **Php 900**
- Chicken Piccata on Tomato, and Olive Ragout, with Tagliatelle, in Basil Pesto **Php 800**



Gratinated Fillet of Chilean Sea Bass



Chicken Piccata

Grills

- U.S. MacDonald's Premium Angus Beef Tenderloin (250 grams) **Php 2,500**
- Australian Stockyard Long Fed Angus Beef Rib Eye (350 grams) **Php 2,360**
- Australian Lamb Cutlets **Php 2,000**
- Yellowfin Tuna Loin **Php 1,100**
- King Prawns **Php 1,100**

Grills are accompanied by French fries or buttered baby potatoes, garden vegetables, and your choice of sauce:

- Béarnaise
- Mushroom Cream
- Peppercorn Jus
- Lemon Dill Cream



U.S. MacDonald's Premium Angus Beef Tenderloin





Dulce de Leche Cheesecake



Desserts

- S** Chocolate Grand Marnier Slice with Candied Orange Peel, and Vanilla Crème Brulee **Php 350**
- Dutch Apple Pie with Cinnamon Custard, and Vanilla Bean Ice Cream **Php 380**
- Caramelised Lemon Tart with Mango Basil Salsa, and Bitter Almond Ice Cream **Php 380**
- Dulce de Leche Cheesecake with Banana Compote, and Ginger Ice Cream **Php 400**
- Halo Halo **Php 280**
A Local Dessert consists of Crushed Ice, Assorted Fruits, Jellies, and Sweet Beans, with Purple Yam Ice Cream
- Seasonal Sliced Fruit Plate with Lime Sorbet **Php 380**
- International Cheese Plate with Vegetable Crudités, Nuts, Dried Fruits and Truffled Honey **Php 760**



Dutch Apple Pie



Halo Halo

Chocolate Haven



Earl Grape Iced Tea





Beverage List

Champagne by the glass

Möet & Chandon Brut Impérial **Php 800**

Wine by the glass

White or Red **Php 280**
Please ask for availability

Cocktails

Champagne

Bellini **Php 800**
Peach Liqueur and Champagne

Passionate **Php 800**
Passion Fruit Juice, Passion Fruit Liqueur, and Champagne

Mimosa **Php 800**
Fresh Orange Juice and Champagne



Classic

Daiquiri <i>Mango or Strawberry</i>	Php 340
Bloody Mary	Php 340
Screw Driver	Php 340
Margarita	Php 340
Mojito <i>Classic, Watermelon, Mango or Raspberry</i>	Php 340
Long Island Tea	Php 340
Cosmopolitan	Php 340
Singapore Sling	Php 340

Martini

Classic	Php 340
Espresso	Php 340
Lychee	Php 340



Shots

Tequila

Patron	Php 380
Anejo 1800	Php 300
Jose Cuervo Gold	Php 260
Jose Cuervo Silver	Php 260

Blended Scotch

Johnie Walker Black Label	Php 320
Chivas Regal	Php 320
Famous Grouse	Php 280

Single Scotch

Glenmorangie 10 Years	Php 380
Glenfiddich 12 Years	Php 380
Macallan 10 Years	Php 380

Gin

Tanqueray	Php 290
Bombay Sapphire	Php 290



American Whiskey

Jack Daniels	Php 320
Jim Beam	Php 280

Vodka

Grey Goose	Php 350
Belvedere	Php 350

Rum

Bacardi Light	Php 260
Bacardi Apple	Php 260
Bacardi Gold	Php 260
Captain Morgan	Php 260

Cognac

Hennessy VSOP	Php 490
Hennessy XO	Php 910



Beers

Imported

Foster	Php 330
Stella Artois	Php 330
Heineken	Php 330
Corona	Php 330
Asahi	Php 330

Local

SMB Light	Php 185
SMB Pale Pilsen	Php 185
SMB Super Dry	Php 185
SMB Premium	Php 185



Juices

Fresh

Orange	Php 270
Carrot	Php 270
Mango	Php 270
Pineapple	Php 270
Watermelon	Php 270
Honeydew	Php 270
Calamansi	Php 270
Buko	Php 270

Chilled

Apple	Php 220
Mango	Php 220
Pineapple	Php 220
Orange	Php 220



Soft Drinks

Coke Regular	Php 175
Coke Light	Php 175
Coke Zero	Php 175
Sprite	Php 175
Royal Tru Orange	Php 175
Soda Water	Php 175
Tonic Water	Php 175
Ginger Ale	Php 175

Mineral Water

Imported

Aqua Pana	Php 270
Evian	Php 270
San Pellegrino	Php 270
Perrier	Php 270

Local

Wilkins	Php 160
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Coffee

Brewed	Php 180
Decaf	Php 180
Espresso	Php 180
Macchiato	Php 200
Café Latte	Php 200
Cappuccino	Php 200
Double Espresso	Php 220

Tea

English Breakfast	Php 245
Imperial Earl Grey	Php 245
Sencha Senpai	Php 245
Grun Matinee	Php 245
Royal Jasmine Chunghao	Php 245
Chamomile Meadow	Php 245
Bavarian Mint	Php 245
Manila Mango	Php 245