



APPETIZERS AND SALADS	3
MAIN COURSE	4
DESSERTS	6
BEVERAGE	7
TEA TIME	28



TO START...

	550
With wonton chips, ponzu sauce and mango salsa	
PAN-SEARED FOIE GRAS 🗳	880
With oysters, leeks, balsamic reduction and sesame parmesan tuile	
PAN-SEARED SCALLOPS*	800
With spiced squash purée, edamame and salsa verde	
CLASSIC FRENCH ONION SOUP	570
Caramelized onions, Gruyère cheese and crusty French baguette	
SOUP OF THE DAY 🕰	450
Chef's special of the day	
	620
Romaine lettuce, crispy bacon, grilled chicken, croutons, parmesan, Caesar	
dressing and poached eggs	
TANDOORI CHICKEN SALAD 🚔	550
Tandoori chicken, mango, mixed greens, cucumber, cherry tomatoes, guacamole	
and sesame dressing	
ASIAN SALAD	500
Fried tofu, edamame, carrots, corn kernels, oyster mushrooms, mixed greens and	
hoisin dressing	
LE BAR CLASSIC SALAD 🌍	600
Red onions, alfalfa sprouts, fried chickpeas, cherry tomatoes, Romaine lettuce,	
cabbage, sun-dried tomatoes, Gruyère cheese and sherry vinaigrette	

*In line with our commitment to AccorHotels Planet 21, the seafood products in our seasonal menu are responsibly sourced and have been independently certified to the MSC's standard for well-managed and sustainable fishery. The Sea Change® program promotes responsible sourcing and science-based methodology for the conservation of our natural resources.





...TO CONTINUE...

FETTUCCINE ALFREDO	580
LINGUINE VONGOLE* Clams, mussels, fish, tomatoes and chili flakes	680
PAN-FRIED COD FILLET*	880
GRILLED CHICKEN BREAST 🛞 With truffle mashed potatoes, cherry tomato confit and red wine jus	750
BULALO (FILIPINO POT-AU-FEU)	950
SEAFOOD BOUILLABAISSE	780
TWICE-COOKED PORK BELLY P Pork belly confit, mashed sweet potato and glazed carrots	750
TOURNEDOS ROSSINI () Beef tenderloin, foie gras, pommes mousseline and perigourdine sauce	1,800
PRIME GRADE US ANGUS BEEF TOMAHAWK (IDEAL FOR SHARING) 🛞 US Angus beef, marbled potatoes, grilled tomatoes, glazed carrots and green peas	4,500
served with your choice of truffle, red wine or penpercorp sauce	

served with your choice of truffle, red wine or peppercorn sauce

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SANDWICH AND BURGERS

All served with French fries and salad

BEEF BURGER Angus prime beef patty on olive bun with lettuce, tomato, pickles, caramelized onions, mild garlic mayonnaise and mustard	1,045
TRUFFLE CROQUE-MONSIEUR Ham Gruyère cheese, truffle béchamel and brioche	850
GOURMET STEAK SANDWICH Toasted multigrain, tenderloin, mayo mustard, bacon, brie, lettuce and tomato	875
MANILA CLUB SANDWICH Toasted multigrain, grilled chicken, bacon, mayo mustard, brie, lettuce and tomato	875



...SWEET ENDING

PEACH COCONUT TART Peach purée, coconut meringue and dacquoise	350
TIRAMISU Sponge finger cake, mascarpone, coffee and cream	350
CHEESE PLATTER Selection of four cheeses, dried fruits and nuts	680
FRUIT PLATTER Assorted fresh fruits	300
KEY LIME ÉCLAIR Choux paste, lime filling, yogurt mousse and crunchy toppings	350
MILLE-FEUILLE Puff pastry, matcha and white chocolate mousse	350



GLASS	BOTTLE
ULA33	DOILE

APÉRITIFS

CAMPARI	300	5,000
MARTINI ROSSO	240	3,900
MARTINI BIANCO	260	4,000
TIO PEPE	300	5,000
PERNOD	300	5,000
DRY SACK SHERRY	400	7,000

VODKA

SMIRNOFF RED	300	5,000
FINLANDIA	300	5,000
SKYY	280	4,700
WYBOROWA	600	10,700
STOLICHNAYA	300	5,000
ABSOLUT BLUE	300	5,000
ABSOLUT CITRON	320	5,400
ABSOLUT KURANT	320	5,400
GREY GOOSE L'ORANGE	540	9,600
KETEL ONE	480	8,300
BELVEDERE	480	8,300
GREY GOOSE	490	8,400
CÎROC	520	9,300



	GLASS	BOTTLE
GIN		
TANQUERAY	340	5,700
TANQUERAY 10	540	9,600
GORDON'S	240	3,900
BEEFEATER	380	6,400
BOMBAY SAPPHIRE	320	5,400
LONDON NO. 1	1,300	24,000
HENDRICK'S	520	9,300
BROCKMAN'S GIN	750	13,300

RUM

DON PAPA 440 7,	600
CAPTAIN MORGAN 280 4,	700
BACARDI GOLD 280 4,	700
BACARDI LIGHT 280 4,	700
HAVANA CLUB 3 YEARS 320 5,	400
HAVANA CLUB SILVER 300 5,	000

RATES ARE INCLUSIVE OF APPLICABLE GOVERNMENT TAXES AND SUBJECT TO 10% SERVICE CHARGE.

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	GLASS	BOTTLE
TEQUILA GOLD		
JOSE CUERVO GOLD	280	4,700
OLMECA	300	5,000
1800 TEQUILA	400	7,000
PATRON ANEJO	680	11,900

WHISKEY

JOHNNIE WALKER		
RED LABEL	250	3,200
BLACK LABEL	420	7,400
GREEN LABEL	790	14,100
DOUBLE BLACK	480	8,300
GOLD RESERVE	640	11,400
BLUE LABEL	1,600	28,500
PREMIER	1,800	32,000
SWING	750	13,300
CHIVAS REGAL 12 YEARS	410	7,100
CHIVAS REGAL 18 YEARS	750	13,300
ROYAL SALUTE 21 YEARS	1,200	21,500
J&B RARE	280	4,700
J&B RESERVE 15 YEARS	1,100	19,800
BALLANTINES	320	5,400
CUTTY SARK	360	6,100
DEWAR'S	300	5,000
GRANT'S	520	9,300



	GLASS	BOTTLE
IRISH WHISKEY		
JOHN JAMESON	420	7,400
CANADIAN RYE WHISKEY		
CANADIAN CLUB	320	5,400
SEAGRAMS VO	300	5,000
TENNESSEE		
JACK DANIEL'S	380	6,400
GENTLEMAN JACK	640	11,400
BOURBON		
JIM BEAM	300	5,000



	GLASS	BOTTLE
SINGLE MALT		
GLENLIVET 12 YEARS	580	10,200
GLENMORANGIE 10 YEARS	520	9,300
GLENFIDDICH 12 YEARS	560	9,800
GLENDRONACH 12 YEARS	1,040	18,500
GLENFIDDICH 18 YEARS	1,200	21,400
MACALLAN 12 YEARS OLD FINE OAK	1,300	24,000
MACALLAN DOUBLE CASK	1,300	24,000

COGNAC

RÉMY MARTIN VSOP	620	11,100
MEUKOW VSOP	840	15,000
HENNESSY VSOP	660	11,900
MARTELL XO	1,600	28,200
CAMUS XO	1,800	32,500
RÉMY MARTIN XO	1,600	28,200
COURVOISIER XO	2,300	41,000
HENNESSY XO	1,800	31,500
RICHARD HENNESSY	12,200	225,000
RÉMY MARTIN LOUIS XIII	15,500	287,000



	GLASS	BOTTLE
ARMAGNAC		
ARMAGNAC DELORD 25 YEARS ARMAGNAC DELORD 1956	1,400 4,000	24,500 70,000
ARMAGNAC DELORD 1942 CHÂTEAU DE LABAUDE	6,200 750	107,000 145,000
	,	1-0,000
PORTO		
OFFLEY RUBY	300	5,000
HERB LIQUEURS		
FERNET-BRANCA	340	5,800
DRAMBUIE	380	6,400
GALLIANO	420	7,400
SAMBUCA VACCARI	320	5,400
JÄGERMEISTER	300	5,000



GLASS	BOTTLE
ULAJJ	DOTTEL

LIQUEURS AND EAUX DE VIE

AMARULA CREAM	300	5,000
BAILEYS IRISH CREAM	320	5,400
CALVADOS	440	7,800
COINTREAU	320	5,400
FRANGELICO	360	6,100
GRAND MARNIER	340	5,800
HAZELNUT GRAPPA	360	6,100
KAHLÚA	300	5,000
KIRSCH	380	6,400
MALIBU RUM	300	5,000
SOUTHERN COMFORT	280	4,700
TIA MARIA	280	4,700
GRAPPA	320	5,400
DISARONNO	300	5,000



SIGNATURE COCKTAILS

COINTREAUPOLITAN COINTREAU, CRANBERRY JUICE AND LEMON JUICE	420
EL DIABLO TEQUILA, LIME, CRÈME DE CASSIS AND GINGER ALE	420
ROUGE CAMPARI, SWEET VERMOUTH AND VODKA	320
MANILA BAY BREEZE MALIBU, CRANBERRY JUICE AND PINEAPPLE JUICE	320
FRESH GINGER RÈMY MARTIN VSOP, GINGER, LEMON AND SUGAR	990
MELON BALLER RÈMY MARTIN VSOP, WATERMELON JUICE AND SUGAR SYRUP	1,080
CENTAUR SPICE RÈMY MARTIN VSOP, ANGOSTURA BITTERS, ORANGE ZEST AND GINGER ALE	1,080
SOUTH PACIFIC BEACH RÈMY MARTIN VSOP, PEACH LIQUEUR, SPRITE AND MINT LEAVES	990



CLASSIC COCKTAILS

BLOODY MARY VODKA, TOMATO JUICE, WORCESTERSHIRE SAUCE AND TABASCO	360
COSMOPOLITAN VODKA, TRIPLE SEC, LIME JUICE AND CRANBERRY JUICE	360
OLD FASHIONED BOURBON, ANGOSTURA BITTERS AND SUGAR	460
GIN FIZZ GIN, LEMON JUICE SYRUP AND SODA WATER	420
NEGRONI GIN, CAMPARI AND MARTINI ROSSO	520
TOM COLLINS GIN, LEMON JUICE, SODA AND SUGAR SYRUP	420
PIÑA COLADA WHITE RUM, COCONUT CREAM, PINEAPPLE JUICE AND SUGAR SYRUP	320
MANHATTAN BOURBON, MARTINI ROSSO AND ANGOSTURA BITTERS	360



CLASSIC COCKTAILS

WHISKEY SOUR BOURBON, LEMON JUICE AND SUGAR SYRUP	320
AMARETTO SOUR AMARETTO DISARRONO, LEMON JUICE AND SUGAR SYRUP	320
AMERICANO CAMPARI, MARTINI ROSSO AND SODA	320
CLASSIC MARGARITA TEQUILA, TRIPLE SEC AND LIME JUICE	360
MANGO DAIQUIRI WHITE RUM, LIME JUICE, MANGO AND SUGAR SYRUP	320
LYCHEE DAIQUIRI WHITE RUM, LIME JUICE AND SUGAR SYRUP	320

MARTINIS

VODKATINI	360
VODKA AND DRY VERMOUTH	



MARTINIS

DRY MARTINI GIN AND DRY VERMOUTH	400
DIRTY MARTINI GIN, DRY VERMOUTH AND OLIVE BRINE	400
VESPER VODKA, GIN AND MARTINI BIANCO	380

MODERN MARTINIS

FRENCH GREY GOOSE, CRÈME DE CASSIS AND PINEAPPLE JUICE	460
POOH'TINI VODKA, HONEY AND CALVADOS	460
HAZELICIOUS FRANGELICO AND ESPRESSO	540
NORTH POLE GIN, CRÈME DE MENTHE, AMARETTO AND SUGAR SYRUP	420



MODERN MARTINIS

CHOCO MARTINI VODKA, CRÈME DE CACAO AND CHOCOLATE SYRUP	360
LEMON DROP MARTINI VODKA, LEMON JUICE AND SUGAR SYRUP	400

FRUIT FLAVORED MARTINIS

VODKA SHAKEN WITH FRUIT AND LIQUEUR

APPLE	380
LYCHEE	380
MANGO	380
MELON	380
STRAWBERRY	380

CHAMPAGNE COCKTAILS

MANGO BELLINI CHAMPAGNE AND MANGO PURÉE	1,180
KIR ROYALE CHAMPAGNE AND CRÈME DE CASSIS	1,180



CHAMPAGNE COCKTAILS

MANGO ROYALE CHAMPAGNE AND MANGO RUM	1,180
BLACK VELVET CHAMPAGNE AND CERVEZA NEGRA	1,800
FRENCH 75 CHAMPAGNE, GIN, LEMON JUICE AND SUGAR SYRUP	1,990
COBBLER	
BOURBON CHAMPAGNE AND MANGO PURÉE	320
COFFEE COOL JAMESON, ESPRESSO AND AMARETTO	360
TOVARICH VODKA, CAMPARI AND SWEET VERMOUTH	320
JAMAICAN HAVANA SILVER, KAHLÚA AND LIME JUICE	380



AFTER DINNER COCKTAILS

SEDUCTION CALVADOS, WHITE RUM, CRÈME DE FRAISE AND FRESH CREAM	660
CUPID'S CORNER COGNAC, CRÈME DE CASSIS AND FRESH CREAM	1,080
RUSTY NAIL SCOTCH AND DRAMBUIE	660
BLACK RUSSIAN VODKA AND KAHLÚA	360
WHITE RUSSIAN VODKA, BAILEY'S AND KAHLÚA	340
B&B BRANDY AND BÉNÉDICTINE	360



MUDDLED

MOJITO WHITE RUM, LIME, SODA, BROWN SUGAR AND FRESH MINT	360
CAIPIRINHA RUM, LIME AND SUGAR SYRUP	340
KENTUCKY CAIPIRINHA JIM BEAM, CRUSHED ICE, FRESH LIME AND SUGAR SYRUP	460
MINT JULEP JIM BEAM, CRUSHED ICE, MIN AND SUGAR SYRUIP	460
SHOOTERS PURPLE HOOTER	280
VODKA, CASSIS AND LIME JUICE	
TEQUILA SLAMMER TEQUILA AND CHAMPAGNE	320
B-52 KAHLÚA, BAILEY'S AND COINTREAU	360



SHOOTERS

GUINNESS STOUT (IRELAND)

HOEGAARDEN (BELGIUM)

SEX ON THE BEACH KAHLÚA, MELON LIQUEUR, LIME JUICE AND CRÈME DE CASSIS	320
KAMIKAZE VODKA, TRIPLE SEC AND LIME	280
SLIPPERY NIPPLE SAMBUCA AND BAILEY'S	320
BEERS IMPORTED	
STELLA ARTOIS (BELGIUM)	360
ESTRELLA GALICIA (SPAIN)	420
KIRIN (JAPAN)	360
HEINEKEN (HOLLAND)	290
BECK'S (GERMANY)	320
CORONA (MEXICO)	390
ASAHI (JAPAN)	320
TSINGTAO (CHINA)	420
WARSTEINER (GERMANY)	420

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460

420



BEERS | LOCAL

SAN MIGUEL PALE PILSEN	220
SAN MIGUEL LIGHT	220
SAN MIGUEL SUPER DRY	260
SAN MIGUEL CERVEZA NEGRA	260
SAN MIGUEL DRAFT 330ML	220
SAN MIGUEL DRAFT 500ML	330
ENERGIZER	
WATERMELLOW	295
WATERMELON, MINT AND SODA	
MANGO LUSH	295
MANGO, GINGER AND LEMONGRASS	
CHAMOMILE VANILLA LEMONADE	295
VANILLA ESSENCE, CHAMOMILE TEA, HONEY AND SPRITE	
	295
YOGURT, HONEY AND BANANA	
VIRGIN LYCHEE MARTINI	205
	295



FRUITY DELIGHT

SHIRLEY TEMPLE GRENADINE, LEMONADE AND MARASCHINO CHERRY	295
GRAPE BASH BLACK GRAPES, LIME AND GRAPE JUICE	295
TROPPOCOCO MANGO, GRAPEFRUIT JUICE, COCONUT MILK AND SUGAR SYRUIP	320
SODA CHAPMAN ANGOSTURA BITTERS, LIME AND SODA	295
SUNSET DELIGHT PINEAPPLE JUICE, GRENADINE SYRUP AND SPRITE	320
STRAWBERRY FIELDS STRAWBERRY PURÉE SHAKEN AND SPRITE	320
PHILIPPINE MYTH COCONUT, LYCHEE AND PANDAN ESSENCE	320



SOFT DRINKS AND ICED TEA

COKE	210
COKE LIGHT	210
COKE ZERO	210
SPRITE	210
SPRITE ZERO	210
ROOT BEER	210
ROYAL TRU ORANGE	210
SCHWEPPES SODA	210
SCHWEPPES TONIC	210
GINGER ALE	210
ICED TEAM	210

MINERAL WATER | STILL

BOTTLED WATER 120ML	120
EVIAN 330ML	280
EVIAN 750ML	550



MINERAL WATER | SPARKLING

PERRIER	270
SAN PELLEGRINO 250ML	250
SAN PELLEGRINO 750ML	470
BADOIT 330ML	250
BADOIT 750ML	550

JUICE BAR

APPLE, BANANA, CALAMANSI, CARROT, COCONUT, CRANBERRY, GREEN MANGO, GRAPEFRUIT, MANGO, ORANGE, PINEAPPLE, STRAWBERRY, TOMATO, WATERMELON

FRESH	300
CHILLED	250
SHAKE	300
SMOOTHIE – FRUIT OF CHOICE WITH YOGURT	320



COFFEE AND CHOCOLATE

HAZELNUT	250
COOKIES AND CREAM	250
DARK CHOCO	220
AMERICANO	220
CAPPUCCINO	220
CAFÉ LATTE	220
ESPRESSO	220
MOCHA LATTE	220
ICED COFFEE	250
ICED MOCHA	250
	250
COFFEE FLOAT	300
MOCHA FRAPPÉ	300
HOT OR COLD MILK	220
HOT OR COLD CHOCOLATE	250



TEA TIME AT LE BAR

BLACK TEA

ENGLISH BREAKFAST ST. ANDREWS A full-bodied classic black tea blend ideally served with milk and sugar, the English Breakfast Tea is typically enjoyed with a hearty breakfast meal. It presents a rich blend of teas from Assam, Ceylon and Kenya.	220
IMPERIAL EARL GREY One of the world's most beloved tea variants, this blend contains a black tea base flavored with the oil of bergamot, a citrus fruit that presents the flavorful combination of orange and lemon.	220
SWEET WILD CHERRY An aromatic black tea blend, the Sweet Wild Cherry is infused with sweet and tart cherries that present a dynamic fruity taste.	220
GREEN TEA	
SENCHA TEA The most popular tea in Japan, Sencha is a type of Ryokucha (green tea). It is made from leaves cultivated from direct sunlight and offer various wellness benefits including cognitive stimulation, enhanced energy levels and aid in weight loss.	220
The most popular tea in Japan, Sencha is a type of Ryokucha (green tea). It is made from leaves cultivated from direct sunlight and offer various wellness benefits including cognitive stimulation,	220 220



TEA TIME AT LE BAR

INFUSED WITH HERBS

CHAMOMILE TEA

A relaxing tea made from soothing chamomile blossoms, this relaxing tea blend presents a delicious fruity flavor and delightful aroma. Best known for its therapeutic benefits, Chamomile tea helps reduce stress and boost the immune system.

FRENCH ROSE TEA

A healthy drink rich in vitamin C and antioxidants, French Rose Tea is a fruity and fragrant tea variant made from rose petals that enhances energy levels and present healing benefits.

ROOIBUSH SWEET ORANGE TEA

Rooibus is a South African plant rich in antioxidants and when combined with ripe oranges, create the refreshing herbal infusion Rooibush Sweet Orange Tea. The nutty flavor of its leaves and zesty notes of orange creates a flavorful blend that may be enjoyed as either a hot or iced drink.

BAVARIAN MINT TEA

An intense herbal infusion that exudes a sweet and minty blend, the Bavarian Mint Tea presents a wonderful cooling sensation to the palate.

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220

220

220

220



TEA TIME AT LE BAR

INFUSED WITH FRUITS

MANILA MANGO TEA

Sweet mangoes blended with juice pineapples create a citrusy sweet infusion that echo the flavors of summer with Manila Mango Tea. It contains hibiscus, apples, dog rose and pineapples.

STRAWBERRY FLIP TEA

This fruit infusion showcases fresh strawberries complemented by a light cream flavor and a hint of subtle sour hibiscus for a wonderfully sweet blend of enticing aroma.

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220

220