BREAKFAST

Serving time 7am - 12nn

THREE EGG OMELETTE 660

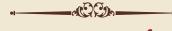
Choice of cheese, mushrooms, spring onions, bell peppers, ham, tomatoes or fresh garden herbs. Served with bacon or sausage, potato rösti and grilled tomato

780 EGGS BENEDICT

Poached eggs, hollandaise sauce on English muffin with Canadian bacon

SELECTION OF MORNING 350 **PASTRIES**

Croissants, chocolate croissants, Danish pastries and mini baguette served with jam, honey and French butter



Asian Breakfast

LOCAL BREAKFAST PLATE 660

Choice of beef tapa, longganisa, tocino, daing na Bangus. Served with garlic rice, salted egg and pickled papaya

CONGEE

Choice of plain, chicken or fish. Served with traditional condiments



Continental Breakfast 700 PER SET

Available all day

FRESH FRUIT JUICE

Selection of orange, mango, pineapple or watermelon

SEASONAL FRUIT PLATE

t of fruits served with plain yogurt, homemade granola and fresh berries

CEREAL

Selection of choco flakes, cornflakes, muesli or all-bran

ASSORTMENT OF FRESH BAKED PASTRIES

Mini baguette, soft rolls and pandesal served with butter and jam

HOT BEVERAGE

Coffee, tea or hot chocolate



TUNA TARTARE @ Wanton Chips, Ponzu Sauce, Mango Salsa

FOIE GRAS @

Pan Seared Foie Gras, Fig Chutney, Brioche

940



SHARING OPTIONS (LOUNGE AREA)

Beef salpicao, Fish provencal, Mussel meuniere, Gambas al ajilo Albondigas, Calamari with lemon and garlic, Marinated mixed olives, Scallops with

pesto, Smoked salmon croquettes

PAN SEARED SCALLOPS ③

Seared Scallops, Saffron Aioli, Beetroot Puree, Coffee Crumbs

875

805

580

550

780

SOUP

SOUP OF THE DAY 4

Chef's Special of the Day

465

SALAD

CAESAR SALAD

Romaine Lettuce, Crispy Bacon, Croutons, Shaved Parmesan, Caesar Dressing, Chicken Breast, Poached Eggs Add On: Shrimp-300 Chicken-240

SALAD PARISIENNE

Mixed Greens, Ham, Boiled Egg, Potato, Green Beans, Balsamic Vinaigrette

HEALTHY SALAD 3

Orange Segments, Green Apple, Shallots, Cucumber, Cherry Tomatoes, Mixed Greens, Quinoa, Citrus-Herb Vinaigrette





CHOOSE 2

CHOOSE 3 830

500

CHOOSE 6 1,500 CHOOSE 8 2,200

850

680

1,000

900

1,300

MAIN COURSE

700 GARDEN VEGETABLE PESTO PASTA 👽

Fettucine, Roasted Vegetables, Pesto

PENNE BOLOGNESE ® Penne, Beef Ragout, Parmesan Cheese, Pomodoro Sauce

BAKED BARRAMUNDI PROVENCAL @ 1,200

Tomato-Olive Ragout, Buttered Zucchini and Carrots,

CHICKEN FRICASSEE ® Stewed Chicken, White Wine Cream Sauce, Button Mushroom.

BULALO (Pot Au Feu Filipino) 🛎 950 Beef Shank, Vegetables, Rice

BEEF BOURGUIGNON @ ® Beef Short Ribs Stewed In Red Wine, Carrots, Shallots, Pancetta

BRAISED PORK BELLY ® Pork Belly, Creamy Polenta, Earl Grey BBQ Sauce, Charred Vegetables

STEAK AND FRITES 3

Ribeye, Fries, Soy Caramel

BEEF BURGER ON OLIVE BUN ③

Angus Prime Beef, Mustard, Lettuce, Tomato, Pickles, Caramelized Onions, Mild Garlic Mayonnaise

TRUFFLE CROQUE MONSIEUR ® 850

Ham, Gruyere Cheese, Truffle Béchamel,

VEGETARIAN ®

Toasted Multigrain, Sundried Tomato Pesto, Feta Cheese, Roasted Vegetables



750

BELGIAN CARAMELIZED BANANA GATEAUX

Caramelized Banana, Chocolate Mousse, Praline Paste, Crunchy Base

370

TIRAMISU

Sponge Finger Cake, Mascarpone, Coffee, Cream 370

CHEESE PLATTER

Selection Of Four Cheeses, Dried Fruits, Nuts

710

FRUIT PLATTER

Assortment of Fresh Fruits

456

BLUEBERRY ECLAIR

Blueberry Compote, Diplomat Cream, Crunchy Base

370

MANGO COCONUT MILLE FEUILLE

Coconut Mousse, Mango Jelly, Caramelized Puff Pastry





All prices are in Philippine Peso (PHP), exclusive of applicable government taxes and subject to 10% service charge.