

LUNCH AND DINNER MENU

APPETIZERS

Herb-crumbed chicken tenders, honey mustard dressing	475
Caesar salad	560
Romaine lettuce, anchovies, crispy bacon, parmesan cheese, garlic croutons <i>with an option to add:</i> grilled chicken or prawns	645
Quinoa salad with roasted seasonal vegetables (V)	560
Smoked salmon, capers, red onions, horseradish, sour cream	645

SOUPS

Minestrone soup	315
Tomato, pasta, fresh basil and parmesan cheese	
Yellow lentil soup, cilantro and lime (V)	315

SANDWICHES AND BURGERS

Club sandwich	615
Smoked chicken breast, bacon, fried egg, lettuce, tomato, mayonnaise	
Caesar wrap	590
Soft flour tortilla with grilled chicken, bacon Romaine lettuce, parmesan and caesar dressing	
Beef sliders with house-made artisan breads	470
Australian beef sliders with red onion marmalade and vintage cheddar	

*(V) Vegetarian

US prime smoked beef burger 8oz Oatmeal bun, melted cheese, sliced tomato, cucumber Lettuce, onion andBBQ sauce <i>with an option to add:</i> fried egg or bacon	710 750
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All sandwiches are served with choice of:
french fries or green salad

PASTA 655

Spaghetti, penne or fettuccine
with a choice of:
Bolognese, carbonara, arrabbiata, marinara, pesto
or mushrooms

STEAKS, CHOPS AND GRILL

US prime beef tenderloin, 8oz	1,550
Spring chicken	1,050
Norwegian salmon steak	1,150

with a choice of sauces and condiments:
béarnaise, creamy horseradish, cognac and black
peppercorn, lemon butter, A1 sauce, Worcestershire sauce

POTATOES AND VEGETABLES

French fries	215
Truffled mashed potato	225
Grilled asparagus	365
Green salad	205

FILIPINO AND ASIAN SPECIALTIES

Beefsteak Tagalog Beef tenderloin with onions, soy sauce, calamansi steamed jasmine rice	695
Pancit canton Stir-fried noodles with vegetables, chicken, baby shrimp	625
Pancit gulay Stir-fried noodles, vegetables, shitake mushrooms	575
Chicken or pork adobo Braised in vinegar, soy sauce, steamed garlic rice	675
Nasi goreng Indonesian fried rice, chicken satay, fried egg prawn cracker	645
Filipino bulalo Soup of broiled beef knuckles and bone marrow cabbage, beans, potatoes, corn cobs	1,150

JASMINE SPECIALTIES

DIM SUM

280

BBQ pork buns (3 pieces)

Shao Mai: pork, crab roe dumplings (4 pieces)

Mixed mushroom dumplings (4 pieces)

Barbecued pork puff pastry (3 pieces)

“Har Gao”, shrimp dumplings (4 pieces)

Chicken feet, tausi (4 pieces)

Pan-fried radish cake (3 pieces)

SOUP

320

Sweet corn, chicken

Shrimp dumpling soup

BBQ

Crispy pork belly

350

Soya chicken

390

Honey roast pork

550

JASMINE FAVORITES

Sautéed assorted mushrooms, barbecue sauce	380
Fried rice “Yeung Chow” style	390
Wok-fried rice noodles, beef, dark soy sauce	380
Wok-fried “Kong Pao” chicken, cashew nuts	480
Pan-fried beef tenderloin, Chinese style	580
Fried rice “Fujian” style	580
Stewed e-fu noodles, fresh prawn, cheese sauce	820
Prawns, wok-fried mango salad	880
Sweet and sour pork	480

JASMINE DESSERTS

Chocolate, glutinous rice dumplings	228
Deep-fried sesame balls “Buchi”	228

DESSERTS

Three scoops of your favorite ice cream: Strawberry, vanilla, chocolate, mango, ube calamansi sorbet	365
Carrot cake slice With pistachio crust, cream cheese filling	450
Chocolate brownies and chocolate sauce Served with berries compote	450
New World cheesecake With blueberry jam and caramel sauce	450

FOR OUR YOUNG GUESTS

Portions are suitable for guests under the age of 12

Light creamy tomato soup, basil and parmesan croutons	195
Jumbo pork hot dog, soft bun, french fries	255
Chicken nuggets, french fries, tartar sauce	275
Spaghetti pasta with a choice of: Tomato sauce, Bolognese, butter, parmesan cheese	285
White or whole wheat toasted bread, cheese, ham, french fries	425

CHAMPAGNE & SPARKLING	Glass	Bottle
Henriot Brut Souverain, Champagne	1,020	5,280
Romio Prosecco, DOC Extra Dry, Bolla, Italy	520	2,380
WHITE WINE		
Sauvignon Blanc, Le Grand Noir, Languedoc-Roussillon, France	420	1,980
Chardonnay, Chain of Ponds Pilot Block, Australia	420	1,980
Chenin Blanc, KWV Classic Collection, South Africa	420	1,980
Pinot Grigio, Bolla Valdadige Retro, Italy	520	2,380
Sauvignon Blanc, Mont Gras Reserva, Chile	520	2,380
RED WINE		
Cabernet Sauvignon, Le Grand Noir, Languedoc-Roussillon, France	420	1,980
Shiraz, Chain of Ponds Pilot Block, Australia	420	1,980
Tempranillo, Federico Paternina Vino de la Tierra, Spain	420	1,980
Malbec, Kaiken Estate, Argentina	520	2,380
Shiraz-Voignier, Yalumba Y Series, Australia	520	2,380

All prices are in PHP and include taxes, subject to 10% service charge.

CLASSIC COCKTAILS

Negroni	550
Portobello Road No. 171, Mancino rosso, Rinomato L'aperitivo deciso, Scrappy's grapefruit bitter	
Mojito	550
Plantation 3 stars, fresh mint, lime juice, sugar syrup, Scrappy's aromatic bitter	
Caipirinha	550
Novo Fogo organic silver cachaça, fresh lime, sugar syrup, white pepper	
Rosita	600
Ocho reposado, Mancino rosso and secco, Rinomato L'aperitivo deciso, Scrappy's firewater	
Moscow mule	600
Crop artisanal organic, Fentimans ginger beer, lime juice	
Cosmopolitan	600
Crop meyer lemon organic, Pierre Ferrand dry curaçao, cranberry juice	
Whiskey sour	630
Michter's straight bourbon, lemon juice, sugar syrup, Scrappy's aromatic bitter	
Perfect Manhattan	630
Michter's straight bourbon, Mancino rosso, Scrappy's aromatic orange and mandarin bitters	

BEER

Draught

San Miguel Pale Pilsen, San Miguel light 260

Bottle

Chimay, Belgium 360

Corona, Mexico 360

Heineken, Netherlands 360

Hoegaarden, Belgium 360

Sapporo, Japan 360

Tsing Tao, China 360

STILL WATER

Evian 330ml 260

Aqua Panna 500ml 300

SPARKLING WATER

San Pellegrino 250ml / 750ml 300 / 350

Perrier 330ml / 750ml 310 / 350

SOFT DRINK

220

FRESHLY SQUEEZED JUICE

340

FRESH JUICE

Coconut juice 200

SHAKE

Mango, banana or watermelon 350

COFFEE

Brewed coffee, espresso or decaffeinated 220

Cappuccino or cafe latte 240

ICED

Coffee 250

Cappuccino or cafe latte 280

CHOCOLATE

Hot or iced 250

TEA

220

Black tea: English breakfast, darjeeling, earl grey

Green tea: Sencha

Herbal infusion: chamomile, peppermint, lychee with rose
almond, mango and strawberry, rose with vanilla