

## BREAKFAST MENU

### CONTINENTAL BREAKFAST

850

Freshly squeezed juices or sliced fruit  
Basket of freshly baked breads and pastries or toast  
Butter, jam, honey and marmalade  
Coffee, tea or herbal infusion

### AMERICAN BREAKFAST

1,050

Freshly squeezed juices or sliced fruit  
Two eggs any style with hash brown, crispy bacon,  
pork sausage and tomatoes  
Basket of freshly baked breads and pastries or toast  
Butter, jam, honey and marmalade  
Choice of cereal: corn flakes, rice krispies, coco pops,  
all bran  
*with a choice of:*  
Skimmed or whole milk or yogurt  
Coffee, tea or herbal infusion

### FILIPINO BREAKFAST

1,050

Freshly squeezed juices or sliced fruit  
Ensaymada, soft roll or pandesal  
Two eggs any style with longganisa, beef tapa,  
garlic rice  
Coffee, tea or herbal infusion

### EGG DISHES

Poached eggs with smoked salmon on bagel

500

Three-egg omelet with choice of:  
Ham, cheese, smoked salmon, mushrooms

600

Egg white omelet, asparagus and chives

645

Filipino two eggs any style with choice of:  
Corned beef, tapa, pork tocino or daing na bangus,  
garlic rice, atchara 725

Western two eggs any style with choice of:  
Crispy bacon, pork or chicken sausage, hash browns,  
grilled tomatoes 725

Eggs Benedict with Black Forest ham and  
béarnaise sauce on English muffin 720

### MORNING PASTRIES

Oven fresh pastries: Danish pastry, pain au chocolat,  
muffins, croissants, ensaymada, soft roll with butter,  
jam, honey and marmalade 395

### BREAKFAST SPECIALTIES

Baked waffles, berry compote, maple syrup 415

Pancakes, blueberry jam, maple syrup,  
whipped cream 385

### YOGURT, CEREAL, FRESH FRUIT

Housemade natural, mango or berry yogurt 305

New World Bircher muesli with dried apple and  
slivered almonds 325

Choice of corn flakes, rice krispies, coco pops,  
all bran, muesli, toasted granola 355

*with a choice of:*  
skimmed, whole or soya milk, or yogurt

Selection of ripe seasonal cut fruits 385

## FRESH FRUIT AND VEGETABLE JUICES

Orange, apple, watermelon, pineapple	305
Vitamin booster: beetroot, carrot and celery	415
Health tonic: apple, melon and mint	415
Rejuvenator: calamansi, ginger and honey	415

## COFFEE

Brewed coffee, espresso or decaffeinated	200
Cappuccino or cafe latte	210

## ICED

Coffee	250
Cappuccino or cafe latte	280

## TEA

Black tea: English breakfast, darjeeling, earl grey	220
Green tea: Sencha	
Herbal infusion: chamomile, peppermint	

HOT CHOCOLATE	230
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## LUNCH AND DINNER MENU

### APPETIZERS

Herb-crumbed chicken tenders, honey mustard dressing	475
Caesar salad	535
Romaine lettuce, anchovies, crispy bacon, parmesan cheese, garlic croutons <i>with an option to add:</i> grilled chicken or prawns	615
Quinoa salad with roasted seasonal vegetables (V)	535
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	565
Soft flour tortilla with grilled chicken, bacon Romaine lettuce, parmesan and caesar dressing	
Beef sliders with house-made artisan breads	450
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	675     715
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All sandwiches are served with choice of:  
french fries or green salad

## PASTA 625

Spaghetti, penne or fettuccine  
*with a choice of:*  
Bolognese, carbonara, arrabiata, 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

280

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 450  
With pistachio crust, cream cheese filling

Chocolate brownies and chocolate sauce 450  
Served with berries compote

New World cheesecake 450  
With blueberry jam and caramel sauce

## 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: 285  
Tomato sauce, Bolognese, butter, parmesan cheese

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