






## FROM THE WESTERN KITCHEN

### APPETIZER & SALAD

-  Jamon serrano, manchego on toast
-  Parma ham, burnt peach, goat cheese foam
-  Maple-glazed bacon, cambozola, toasted pecan
- Smoked salmon, capers, cornichons
- Niçoise salad
-  Seafood taco salad
-  Assortment of leaves, fresh vegetables, salami, artichokes, creamy Italian dressing



### SOUP

-  Shrimp bisque, cognac cream






### CARVING

- Roasted turkey, bread stuffing, cranberry sauce
- Prime ribeye



### MAINS

- Steam-baked salmon, tomato, olives
- Chicken, mushroom fricassee
-  Potato gratin
-  Vegetable lasagna

### PIZZA

-  Frutti de mare
-  Mushroom, four cheese
-  Margherita
-  Parma ham, feta cheese
-  Mediterranean vegetable

## OFF-THE-GRILL

- Lamb chops
- Peri peri chicken
- Tanigue a la pobre
- Herb and garlic marinated beef striploin
-  Pork spare ribs in garlic, calamansi, fish sauce
-  Pigs in a blanket
- Sauces:
- Mushroom garlic
- Peppercorn
- Chili tomato

### SEAFOOD COOKED AT YOUR WHIM

- Shrimps
- Blue crabs
- Clams
- Mussels






### Cooking preparations:

- Garlic butter  Sweet chili sauce
- Salt and pepper  White wine sauce
- Baked with garlic and cheese

### PASTA



- Spaghetti
- Penne

### with choice of sauce:

-  Pesto cream   Marinara
-  Puttanesca   Carbonara
-  Truffle mushroom cream

## FROM THE ASIAN KITCHEN



### FILIPINO

-  Lechon de leche, paella rice
- Oxtail kare-kare
- Spicy beef caldereta
-  Rellenong manok
- Sweet and sour maya maya



### CHINESE

-  Mapo tofu
-  Lo Han Chai

### From the steamer

-  Pork spare ribs, black bean
- Steamed fish in soy ginger sauce
- Chicken feet
-  Pork bun

### Rice and Noodle

- Steamed Jasmine rice
-   Fried pancit palabok

### NOODLE SOUP

-  Seafood and chicken laksa \*
-  Tonkotsu ramen \*\*



\*Noodle soup on Christmas Eve  
 \*\*Noodle soup on Christmas Day

## JAPANESE

- Edamame
- Seasoned seaweed salad
- California maki
- Tempura prawn maki
  - Spicy salmon roll
  - Spicy tuna crunch roll
- Crab and cream cheese, toasted sesame
- Unagi roll
- Chirashi bowl
- Salmon sashimi
- Tuna sashimi
- Shrimp and vegetable tempura
- Miso soup

## SWEET ENDINGS

- Black forest cake
- Eggnog tres leche
- Spiced chocolate pecan pie
- Strawberry cheesecake
- Truffle coffee hazelnut nuggets
- Mix berry trifle
- Puto bumbong
- Bibingka
- Bread and butter pudding
- Crepe with mango or banana
- Sauces:
  - Chocolate
  - Vanilla
  - Mango
  - Strawberry
  - Halo halo
  - Ice cream

 Pork    Vegetarian    Shellfish    Nuts

## FROM THE JUICE BAR

### FRESH FRUITS & VEGETABLE JUICES 280

- Mango, watermelon, orange
- Carrot, green vegetables

### HEALTHY JUICES 340

- Vitamin booster: beetroot, carrot, celery
- Health tonic: apple, melon, mint
- Rejuvenator: calamansi, ginger, honey

### SMOOTHIES 280

### BEER

- San Miguel light, Philippines 210
- San Miguel pale pilsen, Philippines

- Corona , Mexico 360
- Heineken, Netherlands

- Sapporo, Japan
- Tsing Tao, China

### Beer and wine special deal 390\*

- 2 bottles of local beer
- or 2 glasses of house wine

*\*Price is per person*

### WATER

- Evian 330ml 260
- San Pellegrino 250ml / 750ml 300 / 350

Prices are in PHP, include government taxes, subject to 10% service charge.

# café

1200

Lunch: 11am to 2:30pm  
Thursday – Sunday  
Dinner: 6pm to 10pm  
Thursday – Saturday

P2,000 nett/ person  
24 – 25 December

All you can eat  
with free flow of  
chilled juices, soda, iced tea,  
glass of red, white, sparkling wine,  
beer