







## FROM THE WESTERN KITCHEN

### APPETIZER & SALAD

-  Black forest, dried fig, brie
-  Parma ham, melon
-  Blue cheese, onion chutney, pear salsa
- Beet-cured salmon gravlax, horseradish
-  Salpicon de marisco
-  Quinoa salad, charred corn
-  Mesclun, bacon, cajun chicken, celery, ranch dressing




### SOUP

-  Truffle mushroom soup




### CARVING

- Slow-roasted prime rib
- Salmon coulibiac



### MAINS

-  Braised pork and mushrooms, mustard, cream sauce
- Greek lemon chicken, potatoes
-  Couscous, Mediterranean vegetables
-  Pumpkin mash

### PIZZA

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

## OFF-THE-GRILL

- Lamb chops
- Honey barbecue chicken
- Blue marlin, dijon mustard
- Herb and garlic marinated beef striploin
-  Pork spare ribs in garlic, calamansi, fish sauce
-  Schüblig
- 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

## FROM THE ASIAN KITCHEN



### FILIPINO

-  Lechon belly, arroz valenciana
- Morcon
- Kalderetang kambing
-  Ginataang puso ng saging


### CHINESE

- Szechuan chicken

### *From the steamer*

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

### *Rice and Noodle*








-  Braised e-fu noodles, seafood, quail egg
-   Yeung chow fried rice

### NOODLE SOUP

-   Wonton noodle soup

Please inform your server of any food allergies or dietary restrictions.  
Strictly no leftover, sharing and take-away.  
Leftover will be charged as a la carte.

## JAPANESE

 Edamame	<input type="checkbox"/>
 Seasoned seaweed salad	<input type="checkbox"/>
 California maki	<input type="checkbox"/>
 Tempura prawn maki	<input type="checkbox"/>
Spicy salmon roll	<input type="checkbox"/>
Spicy tuna crunch roll	<input type="checkbox"/>
 Crab and cream cheese, toasted sesame	<input type="checkbox"/>
Unagi roll	<input type="checkbox"/>
Chirashi bowl	<input type="checkbox"/>
Salmon sashimi	<input type="checkbox"/>
Tuna sashimi	<input type="checkbox"/>
 Shrimp and vegetable tempura	<input type="checkbox"/>
 Miso soup	<input type="checkbox"/>

## SWEET ENDINGS

New Year cake pops	<input type="checkbox"/>
Beer muffin	<input type="checkbox"/>
Linzer torte	<input type="checkbox"/>
Basque burnt cheesecake	<input type="checkbox"/>
Chocolate almond rocher	<input type="checkbox"/>
Strawberry romanoff mousse	<input type="checkbox"/>
Puto bumbong	<input type="checkbox"/>
Bibingka	<input type="checkbox"/>
Bread and butter pudding	<input type="checkbox"/>
Crepe with mango or banana	<input type="checkbox"/>
Sauces:	
Chocolate <input type="checkbox"/>	Vanilla <input type="checkbox"/>
Mango <input type="checkbox"/>	Strawberry <input type="checkbox"/>
Halo halo	<input type="checkbox"/>
Ice cream	<input type="checkbox"/>



## 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

# café

12NOV

Lunch: 11am to 2:30pm  
Thursday – Sunday

Dinner: 6pm to 10pm  
Thursday – Saturday

P2,021 nett/ person  
31 December – 1 January

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

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