







## FROM THE WESTERN KITCHEN

### APPETIZER & SALAD

-  Parma ham, brie, grape chutney
-  Cambozola, roasted cherry tomatoes, pesto crostini
-  Salami Milano, cocktail onion, beet cured salmon, horseradish, dill, cornichons
-  Crudités, beetroot hummus
-  Seafood and potato salad, cajun spice
-  Black forest, mesclun, strawberry, apple and celery, bleu cheese dressing



### SOUP

- Soup of the day





### CARVING

- Slow roasted prime ribeye
-  Pork cassoulet



### MAINS

- Braised leg of lamb in red wine
- Searred salmon, parmesan crisp, dill cream sauce
-  Truffle mashed potatoes
-  Creamed spinach

### PIZZA

-  Frutti di mare
-  Margherita
-  Parma ham, arugula
-  Mediterranean vegetable

### OFF-THE-GRILL

- Rosemary lamb chops
-  Hungarian sausage
-  Soy and calamansi marinated pork spare ribs
- Bourbon chicken
- Catch of the day in lemon and olive oil
- Striploin
- Sauces:
- Green peppercorn
- Mushroom cream
- Tomato chutney

### SEAFOOD COOKED AT YOUR WHIM




- Shrimps
- Blue crabs
- Clams
- Mussels\*
- Cooking preparations:
- Garlic butter  Sweet chili
- Salt and pepper  White wine
- \*Baked with garlic and cheese

### PASTA

- Spaghetti
- Penne
- with choice of sauce:
-  Pesto cream   Marinara
-  Puttanesca   Carbonara

## FROM THE ASIAN KITCHEN


### CHINESE

-  Mapo tofu
- Stir-fried beef, young corn, snow peas
-  Salt and pepper pork spare ribs
- From the steamer*
- Chicken feet
- Steamed fish in soy ginger sauce
-  Pork bun

### FILIPINO

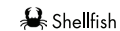
-  Cocido
-  Pork sisig
- Chop suey

### RICE & NOODLE

-   Yeung chow fried rice
-  Pancit habhab
- Steamed rice

### NOODLE SOUP

-  Laksa
- Ramen
- Please ask server of noodle soup of the day.*



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

- California maki
- Tempura prawn maki
- Spicy salmon roll
- Unagi roll
- Smoked salmon, Philadelphia cheese
  
- Chirashi bowl  
*salmon, tuna, crab stick, edamame, nori, gari, cucumber, ebiko*
  
- Salmon sashimi
- Tuna sashimi
  
- Shrimp and vegetables tempura
  
- Miso soup

## SWEET ENDINGS

- Truffle cake
- Strawberry shortcake
- Bread & butter pudding
- Mandarin crème brûlée
- Mango sago pudding
- Nia
- White chocolate sable
- Chocolate bonbons
- Fresh fruit bites
- Halo-halo
- Ice cream
- Crepe with mango or banana

Sauces:

- Chocolate  Vanilla
- Mango  Strawberry

## 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

Valentine Wine  480\*

2 glasses of wine

*Sparkling, white or red 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

1228

## VALENTINE MENU

All you can eat with a glass of red, white, or sparkling wine

Free flow of chilled juices, soda, iced tea