



BREAKFAST MENU

EGG DISHES

-  Two eggs any style with crispy bacon, Pork sausage, hash brown potatoes, tomatoes 645
-  Three-egg omelet with choice of: Ham, mushroom, tomato, cheese, asparagus, smoked salmon 645

MORNING BAKERIES

395

Toast - plain, whole wheat, multi-grain
Served with butter, jam, marmalade, honey

CEREAL, YOGHURT, FRUIT

- Choice of cereal: Corn Flakes, Rice Krispies, Koko Krunch, All Bran, Granola 355
- Skimmed, whole or soy milk
- Yoghurt – natural or fruit 385
- Sliced fruit 305

 Pork  Vegan  Vegetarian

Please inform the server of any food allergies or dietary restrictions.
Prices are in PHP and include government taxes, subject to 10% service charge.

MORNING BEVERAGES

COFFEE

Brewed coffee, espresso, decaffeinated	220
Cappucino, café latte	240

CHOCOLATE

250

Hot chocolate, iced chocolate

TEA

220

Black tea

English breakfast, Darjeeling, earl grey

Green tea

Jasmine, sencha

Herbal infusion

Chamomile, peppermint, lychee with rose almond,
Mango and strawberry, rose with vanilla




FRESH FRUIT JUICE

305

Orange, apple, watermelon, pineapple

ALL DAY MENU




APPETIZER & SALAD

- In-house smoked salmon, capers, red onion, horseradish,
Sour cream 595
-  Nachos 595
*Chili con carne, guacamole, tomato coriander salsa, jalapeno,
Cheddar cheese, sour cream*
-  Caesar salad 535
*Romaine lettuce, garlic-anchovy mayonnaise,
Crispy bacon, parmesan flakes, ciabatta toast*
- With grilled chicken 615
-  Quinoa salad 535
Mediterranean vegetables, feta cheese, lemon oregano vinaigrette

SOUP

-  Minestrone 335
Roasted tomato broth, vegetables, risoni, herbs and spices


SANDWICH & BURGER

-  BLT 545
Bacon, lettuce, tomato, mayonnaise
-  Club sandwich 615
*Grilled chicken breast, bacon, fried egg, lettuce, tomato,
Mayonnaise, toast bread*
-  Caesar wrap 565
*Soft flour tortilla, grilled chicken, bacon, romaine lettuce, parmesan,
Caesar dressing*

 Pork  Vegan  Vegetarian  Shellfish  Spicy

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U.S Prime beef burger 8oz 675
*Oatmeal bun, melted cheese, sliced tomato, avocado,
Lettuce, onion and barbecue sauce*

 With fried egg or bacon 715

All sandwiches are served with choice of French fries or
Green salad

PASTA 625

Spaghetti or penne
With choice of sauce: bolognese, carbonara, arrabiatta

GRILL

Spring chicken 950

U.S. prime beef tenderloin 8oz 1,550

Norwegian salmon steak 1,150

Sauces:

Black peppercorn, shallot-red wine, lemon butter

RICE, POTATO, AND VEGETABLE

Steamed or garlic rice 195




French fries 235

Sautéed vegetables 235

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ASIAN SPECIALITIES

Beef steak Tagalog <i>Beef tenderloin, onion, soy sauce, calamansi</i> <i>Steamed rice</i>	595
 Pancit canton <i>Stir-fried noodles, vegetables, chicken, shrimp</i>	595
 Pork or chicken adobo <i>Braised in vinegar, soy sauce</i> <i>Steamed or garlic rice</i>	595
 Nasi goreng <i>Indonesian fried rice, chicken satay, fried egg, prawn crackers</i>	645

DESSERT

3 scoops of ice cream: <i>Strawberry, vanilla, chocolate, mango, ube</i>	280
Carrot cake slice <i>Pistachio crust, cream cheese filling</i>	350
New World cheesecake <i>Blueberry jam, caramel sauce</i>	350









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JASMINE SPECIALTIES

Available until 9:00 pm

DIM SUM

  'Siu mai', pork, crab roe dumpling (4 pieces)	290
 'Har Gao', shrimp dumpling (4 pieces)	290
 Mixed mushroom dumpling (4 pieces)	280
Chicken feet, tausi (4 pieces)	280
 Barbecued pork buns (3 pieces)	280
 Barbecued pork puff pastry (3 pieces)	290
  Pan-fried radish cake (3 pieces)	280

SOUP

320

Sweet corn, chicken

 Shrimp dumpling

BARBECUE

 Crispy pork belly	290
 Honey roast pork	550
Soy chicken	390

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JASMINE FAVORITES

 Sautéed assorted mushrooms, barbecue sauce	380
  Fried rice 'Yeung chow' style	400
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

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CHAMPAGNE AND SPARKLING

Glass Bottle

Henriot Brut Souverain, Champagne, France		5,280
Gancia, Pinot di Pinot Brut, Piedmonte, Italy		2,380
Romio Proseco, DOC Extra Dry, Bolla, Italy		2,380

WHITE

Sauvignon Blanc, Le Grand Noir, Languedoc-Roussillon, France	420	1,980
Chardonnay, Chain of Ponds, Pilot Block, Australia	420	1,980
Pinot Grigio, Bolla Retro, Valdadige Retro, Italy	520	2,380
Chenin Blanc, KVV Classic Collection, South Africa		1,980
Sauvignon Blanc, Mont Gras Amaral, Chile		2,380

RED

Pinot Noir, Montes Limited Selection, Chile	420	1,980
Shiraz, Chain of Ponds, Pilot Block, Australia	420	1,980
Malbec, Kaiken Estate, Argentina	520	2,380
Tempranillo, Federico Paternina, Vino de la Tierra, Spain		1,980
Shiraz Viognier, Yalumba Y Series, Australia		2,380

BEER

San Miguel pale pilsen, Philippines		240
San Miguel light, Philippines		240
Chimay, Belgium		360
Corona, Mexico		360
Heineken, Netherlands		360
Hoegaarden, Belgium		360
Sapporo, Japan		360
Tsing Tao, China		360

CLASSIC COCKTAILS

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

MINERAL WATER

Still

Evian	330ml	260
Aqua Panna	500ml	300

Sparkling

San Pellegrino	250ml / 750ml	300 / 350
Perrier	330ml / 750ml	310 / 350

FRESHLY SQUEEZED JUICE 340

SHAKE 350

Mango, banana, watermelon

SOFT DRINKS 220

COFFEE

Brewed coffee, espresso, decaffeinated	220
Cappuccino, café latte	240

Iced

Coffee	250
Café latte, cappuccino	280

Blended

Frappease espresso, cheesecake snow cream and choice of flavor:	280
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Roasted mocha - *chocolate and almond*
Caramel hazelnut - *caramel and hazelnut*
Butter pecan - *butterscotch and pecan praline*

CHOCOLATE 250

Hot chocolate, iced chocolate

Black tea

English breakfast, Darjeeling, earl grey

Green tea

Jasmine, sencha

Herbal infusion

Chamomile, peppermint, lychee with rose almond,
mango and strawberry, rose with vanilla

ICED TEA AND LEMONADE

Classic milk tea - *Assam black tea, salted caramel sauce,
tapioca pearls*

Brown sugar milk tea - *Assam black tea, salted caramel sauce,
English toffee, tapioca pearls*

Butter milk tea - *Assam black tea, butterscotch sauce,
tapioca pearls*

Lemon - *English breakfast tea, lemon slices, sugar syrup*

Honey basil - *English breakfast tea, cranberry juice, basil
leaves, ginger, honey*

Homemade lemonade

Freshly squeezed lemon juice, sugar syrup