

BREAKFAST

Beef tapa <i>Fried egg, garlic rice, atchara</i>	595
Arroz caldo <i>Chicken porridge, safflower, toasted garlic, leeks, fish sauce, calamansi</i>	360
Wonton noodle soup <i>Egg noodles, pork and shrimp dumpling, choy sum</i>	420
English muffin <i>Scrambled egg, bacon or smoked salmon, Gruyère cheese</i>	495
Three-egg omelette <i>Choice of filling: mushroom, tomato, cheese, asparagus, forest ham or smoked salmon</i>	395
Poached egg <i>Sour dough toast, crushed avocado, arugula, roasted cherry tomatoes</i>	395
Blueberry pancake <i>Blueberries, maple syrup</i>	395
Morning bakery selection <i>Butter, jam, marmalade, honey</i>	495
✓ Chia pudding <i>Mango, banana, coconut milk, chia seeds</i>	395
Fresh seasonal fruits	495



Vegetarian Vegan

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

MINERAL WATER

Still

Evian	330ml	260
Acqua Panna	500ml	260

Sparkling

San Pellegrino	250ml / 750ml	220 / 350
Perrier	330ml / 750ml	300 / 350

FRESHLY SQUEEZED JUICES 400

JUICE BLENDS 420

Vitamin booster: *beetroot, carrot, celery*

Health tonic: *apple, melon, mint*

Rejuvenator: *calamansi, ginger, honey*

SHAKE 400

Mango, banana, watermelon

COFFEE

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

Iced

Coffee	250
Café latte, cappuccino	260

Blended 300
Frappese espresso, cheesecake snow cream and choice of flavor:

Roasted mocha - *chocolate and almond syrup*
Caramel hazelnut - *caramel and hazelnut syrup*
Butter pecan - *butterscotch and pecan praline syrup*

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

MILK TEA, ICED TEA & LEMONADE 280
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, sugar syrup*

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

Homemade lemonade
Freshly squeezed lemon, sugar syrup


ALL DAY

Caesar salad	550
<i>Romaine lettuce, crispy bacon, parmesan cheese, Caesar dressing, croutons</i>	
 Quinoa salad	500
<i>Mediterranean vegetables, feta cheese, lemon oregano vinaigrette</i>	
Smoked salmon bagel	650
<i>Dill cream cheese, arugula, cucumber, capers, onion</i>	
Prosciutto panini	550
<i>Emmental cheese, tomato, basil, extra virgin olive oil</i>	
 Lentil soup	395
<i>Pita crisp</i>	
Pancit canton	650
<i>Stir-fried noodles, vegetables, fish cake, chicken, shrimp</i>	
Nasi goreng	680
<i>Indonesian fried rice, chicken satay, fried egg, prawn crackers</i>	

SANDWICHES

Sliders	880
<i>Beef patty, cheddar cheese, lettuce, tomato, onion, mustard mayonnaise, brioche</i>	
Bikini sandwich	595
<i>Serrano ham, manchego</i>	
Club sandwich	595
<i>Grilled chicken breast, bacon, fried egg, lettuce, tomato, mayonnaise</i> <i>White or whole wheat bread</i>	

All sandwiches come with sweet potato crisps

 Vegetarian  Vegan

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

PICA PICA

Tuna rice paper roll <i>Tuna tataki, cucumber, basil, chives, lettuce, sesame dressing</i>	565
✓ Hummus <i>Chickpeas, tahini paste, garlic, olive oil, lemon juice, pita bread</i>	350
Prawn soft roll <i>Lettuce, mango, sriracha mayonnaise</i>	545
✓ Deep-fried spring rolls <i>Vegetables, tofu, chili, white vinegar</i>	450
Salt & pepper calamari <i>Wasabi mayonnaise, lemon</i>	550
Chicken empanada <i>Tomato chutney</i>	400
Sautéed shrimps, garlic butter, lemon, parsley	685
Beef salpicao <i>Onion, mushroom, garlic, Worcestershire sauce</i>	695

DIM SUM

Siu mai, pork, crab roe dumpling (4 pieces)	290
Har gao, shrimp dumpling (4 pieces)	
Barbequed pork puff pastry (3 pieces)	



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

DESSERT

Apple crumble 500
Vanilla ice cream

Chocolate lava cake 400
Vanilla ice cream

Baked New York mango cheesecake 350

Crème brûlée 295

Seasonal fresh fruits 495

Ice cream and sorbet 120

COUPES 350

Vanilla ice cream, banana, butterscotch, almonds

Chocolate ice cream, honeycomb, berry compote

CHAMPAGNE AND SPARKLING

Glass Bottle

Romio Prosecco, DOC Extra Dry, Italy		2,380
Gancia, Pinot di Pinot Brut, Piemonte, Italy		2,380
Henriot Brut Souverain, Champagne, France		5,280

WHITE WINE

Chardonnay, Montgras Day One, Chile	450	1,650
Sauvignon Blanc, Le Grand Noir, France	480	1,750
Pinot Grigio, Francis Ford Coppola, California, USA	580	2,380

RED WINE

Cabernet Sauvignon, Grant Burge Benchmark, South Australia	400	1,500
Tempranillo/ Garnacha, Federico Paternina Crianza, Spain	500	1,900
Pinot Noir, Saint Clair, New Zealand	620	2,400

GIN

Glass Bottle

Tanqueray	420	5,700
Portobello Road No. 171	450	6,200
Hendricks	500	7,400
Martin Miller's	500	7,400
Four Pillars Navy Strength	620	9,200
The Botanist	700	9,900
London No. 1	820	11,000

Fentimans botanically brewed tonic waters

120

Connoisseur tonic water
Pink grapefruit tonic water

Garnishes

FRUIT: orange, lemon, lime, strawberry, calamansi

BOTANICAL: basil leaves, thyme, cucumber, dill, fresh ginger, mint

DRY: star anise, juniper berry, cardamom, pink peppercorn

VODKA

42 Below	400	4,000
Grey Goose	450	5,800
Chase	550	7,900
Chase oak smoked	550	7,900
Crop organic artisanal	600	7,980

SINGLE MALT	Glass	Bottle
Glenmorangie 10 years	500	7,500
Glenlivet 12 years	500	7,500
Glenfiddich 12 years	600	9,000
Macallan 12 years	800	12,000

BLENDDED SCOTCH WHISKY

Johnnie Walker black label	440	5,400
Chivas Regal 12 years	440	5,400
Chivas Regal 18 years	650	9,500
Royal Salute 21 years	950	14,000
Johnnie Walker blue label	1,200	17,500

AMERICAN WHISKEY & BOURBON

Jack Daniel's	350	4,500
Maker's Mark	350	5,000
Michter's US1 American whiskey	820	12,300
Michter's US1 Kentucky straight bourbon	820	12,300
Michter's US1 Kentucky straight rye	850	12,500

IRISH WHISKY

Bushmills	350	5,000
John Jameson	350	5,000

RUM	Glass	Bottle
Plantation 3 stars	350	4,000
Matusalem extra añejo	350	4,000
Diplomático mantuano	400	5,200
Don Papa	450	5,800

FINE COGNAC

H by Hine VSOP	550	6,500
Hennessy VSOP	580	7,900
Hine XO Cigar Reserve	1,650	22,000
Hennessy XO	1,800	25,000

ZERO ABV 280

Piña colada
Fresh pineapple, pineapple juice, coconut syrup

Flamingo
Pineapple juice, cranberry juice, lemon juice, soda water, sugar syrup

Mojito
Fresh mint leaves, ginger ale, lime juice, brown sugar

Tropical fizz
Cranberry juice, pineapple juice, calamansi juice, honey, grenadine syrup, soda water

Jasmine soda
Jasmine tea, calamansi juice, ginger syrup, lemon-lime soda

BEER

Bottle

San Miguel pale, Philippines	270
San Miguel light, Philippines	270
Corona, Mexico	360
Heineken, Netherlands	360
Hoegaarden, Belgium	360
Sapporo, Japan	360
Tsing Tao, China	360
Guinness Stout, Ireland	420

MINERAL WATER

Still

Evian	330ml	260
Acqua Panna	500ml	260

Sparkling

San Pellegrino	250ml / 750ml	220 / 350
Perrier	330ml / 750ml	300 / 350

SOFT DRINK

220

FRESHLY SQUEEZED JUICE

400

Orange Juice
Mango, watermelon, pineapple
Fresh coconut juice

SHAKE

400

Mango, banana, watermelon

COFFEE

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

Iced

Coffee	250
Café latte, cappuccino	260

Blended

300

Frappease espresso, cheesecake snow cream and choice of flavor:

Roasted mocha - *chocolate and almond syrup*
Caramel hazelnut - *caramel and hazelnut syrup*
Butter pecan - *butterscotch and pecan praline syrup*

CHOCOLATE

260

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

MILK TEA, ICED TEA & LEMONADE

280

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, sugar syrup*

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

Homemade lemonade

Freshly squeezed lemon, sugar syrup

CLASSIC COCKTAILS

Negroni	550
<i>Portobello Road No. 171, Mancino rosso, Rinomato L'aperitivo deciso, Scrappy's grapefruit bitter</i>	
Mojito	550
<i>Plantation 3 stars, fresh mint, lime juice, sugar syrup, Scrappy's aromatic bitter</i>	
Caipirinha	550
<i>Novo Fogo organic silver cachaça, fresh lime, sugar syrup, white pepper</i>	
Rosita	600
<i>Ocho reposado, Mancino rosso and secco, Rinomato L'aperitivo deciso, Scrappy's firewater</i>	
Moscow mule	600
<i>Crop artisanal organic, Fentimans ginger beer, lime juice</i>	
Cosmopolitan	600
<i>Crop meyer lemon organic, Pierre Ferrand dry curaçao, cranberry juice</i>	
Whiskey sour	650
<i>Michter's straight bourbon, lemon juice, sugar syrup, Scrappy's aromatic bitter</i>	
Perfect Manhattan	650
<i>Michter's straight bourbon, Mancino rosso, Scrappy's aromatic orange and mandarin bitters</i>	