

STARTERS

BABY ROMAINE CAESAR SALAD P Anchovies • Croutons • Eggs • Bacon • Shaved Parmesan Cheese	475
with Grilled Chicken	550
with Grilled Tiger Prawns	650
HEIRLOOM TOMATO AND BURRATA MOZZARELLA V Rocket • Balsamic Reduction Fleur De Sel	675
THAI SEAFOOD SALAD Crab • Calamari • Prawns • Papaya	875
QUINOA SALAD Cucumber • Feta Cheese • Tomato • Bell Peppers Olive Oil • Lemon Juice	750
NIÇOISE SALAD Yellow Fin Tuna • Radish • Cucumber • Cherry Tomato Olives • Spring Onions • Red Onion • Anchovies • Soft Poached Egg	650
PEARL BARLEY AND BABY ROMAINE SALAD V Lemon Preserves • Mint Leaf • Roasted Cherry Tomato	630
ZUCCHINI CARPACCIO V N Goat Cheese • Arugula • Parmesan Cheese Pine Nuts • Beetroot • Raspberry • Vinaigrette	650

SNACKS

BUFFALO CHICKEN WINGS Barbecue Sauce	750
FRIED CALAMARI & PRAWNS Spicy Dip	550
CRISPY FISH FINGERS Tartar Sauce • Thousand Island Sauce	550
GRILLED MARINATED PORK BELLY with garlic fried rice	580
FRENCH FRIES V Ketchup • Mayonnaise	300
VEGETABLE SPRING ROLLS V Sweet Chili Sauce	375

SANDWICHES & BURGERS

Served with Organic Green Salad & French Fries

THE BURGER P Sesame Brioche Bun • Cornichons • Tomato • Crispy Bacon Aged Cheddar Cheese	970
And your choice of: • Australian Black Angus Beef • Chicken Breast Supreme • Local Breaded Fish	
GRATINATED COUNTRY BREAD WITH AVOCADO MASH V N Caramelized Onions • Emmental Cheese • Cashew Nuts • Tofu	580
FOREST MUSHROOM & ROASTED BELL PEPPER TORTILLA WRAP V Spinach • Emmental Cheese • Black Olive Tapenade • Arugula Salad	690
SHANGRI-LA CLUB SANDWICH Smoked Salmon • Lobster • Sun-dried Tomato • Avocado • Cilantro • Eggplant • Roasted Bell Pepper • Aioli	950
BAGEL CLUB SANDWICH P Chicken • Crispy Bacon • Egg • Tomato • Salad • Mustard Mayonnaise	650

SOUP

CHILLED GAZPACHO V Crunchy Vegetables • Guacamole • Charred Ciabatta Bread	450
FISHERMAN'S POT-AU-FEU Seafood Soup • Saffron • Rouille Sauce • Croutons	750

SPECIALTIES

CHICKEN BREAST WITH TRUFFLE & TAGLIONI Tagliolini Pasta • Mushrooms • Asparagus Cherry Tomato • Truffle Cream Sauce	750
GRILLED SEAFOOD PLATTER Lobster • Scallops • Calamari • Prawns • Fish Fillet • Octopus Potato Galette • Petite Salad • Spiced Butter Sauce	7,888
GRILLED PRAWNS Sautéed Bean Sprouts • Spinach • Roma Tomato • Caper • Lemon Sauce	1,200

HOMEMADE PASTA

MUSHROOM & SPINACH TAGLIATELLE P Mushrooms • Pancetta • Sundried Tomatoes • Mushroom Cream Sauce	650
BEETROOT PAPPARDELLE Beef Goulash • Parmesan Fondue	720
SQUID INK TAGLIOLINI Octopus and prawns in pumpkin shrimp bisque sauce	950
LASAGNA POCKETS Stuffed with Bolognese and mascarpone cheese	650

FROM OUR PIZZA OVEN

BUFFALINA MARGARITA V Buffalo Mozzarella • Roma Tomato • Fresh Basil	650
REGINA P Tomato Sauce • Button Mushroom • Ham • Black Olive • Mozzarella	730
TROPICALE Tomato Sauce • Mozzarella • Pineapple • Bell Pepper • Onion • Chicken	700
FOUR CHEESE CALZONE Tomato Sauce • Emmentaler • Mozzarella • Parmesan • Gorgonzola	880
PROSCIUTTO P Arugula • Parmesan • Mozzarella • Prosciutto Ham • Mushrooms	750
SMOKED SALMON Smoked Salmon • Capers • Red Onions • Fresh Dill • Cream Cheese	750
VEGETABLE GARDEN V Artichokes • Cherry Tomato • Kalamata Olives Bell Pepper • Zucchini • Onions	600
PICANTE Spicy Salami • Onion • Garlic • Eggplant • Feta Cheese • Bell Pepper	730

FROM OUR BARBECUE

LOBSTER /100gm	1,330
PRAWNS /100gm	600
TUNA STEAK /100gm	450
GROUPEL /100gm	690
SQUID /100gm	530
LOCUST LOBSTER TAILS /100gm	700
SURF & TURF (½ LOBSTER & BEEF FILLET)	4,500
NEW ZEALAND LAMB CHOPS	2,100
BEEF RIB EYE	2,490

SIDE DISHES

TRUFFLED MASHED POTATO	CREAMY SPINACH
FRENCH FRIES	GRILLED CORN ON THE COB
PARMESAN GARLIC MUSHROOMS	STEAMED CAULIFLOWER & BROCCOLI

TEMPTATIONS

BANANA SPLIT N Chocolate • Vanilla and Strawberry Ice Cream • Chantilly Cream Roasted Almond • Chocolate Sauce • Maraschino Cherry
CALAMANSI PIE Mascarpone Cream
NUTELLA S'MORES PIZZA N Chocolate Pizza Crust • Nutella • Mini Marshmallows Caramelized Hazelnut • Vanilla Ice Cream
SEASONAL FRESH FRUIT PLATTER

SIGNATURE SUNDAES

BOUNTY N Davao Chocolate • Coconut Ice Cream Grated Coconut • Hot Chocolate Sauce • Whipped Cream
TROPICALE Mango Sorbet • Passion Sorbet • Buko Lychee Sorbet Fresh Fruit Selection • Mang Coulis
FESTIVAL DE CHOCOLATE LECHES N Sicilianm Pistachio • The Dark Nut • Quatro Leches Cake Hot Chocolate Sauce • Whipped Cream
CARAMELLA & CREAM N Salted Caramel • Strawberries & Cream • Matcha Gelato Strawberry Coulis • Whipped Cream

*Please visit our Ice Cream Bar for more flavors, available per scoop.

Our culinary team will be happy to cater to any of your special dietary needs or consideration.

*All prices are in Philippine Peso and includes VAT, subject to service charge and applicable taxes.

P - contains pork

N - contains nuts

V - vegetarian

- contains chili

- Rooted in Nature

Signature Dish





CIELO

POOLSIDE
RESTAURANT
& B A R

CHAMPAGNE & SPARKLING WINE

		
ROMIO PROSECCO, ITALY	480	2,800
VEUVE CLICQUOT, CARTE JAUNE, NV	1,400	7,000
CHANDON BRUT, AUSTRALIA		5,500
TAITTINGER, BRUT RESERVE, NV		7,900
MOËT & CHANDON, CUVÉE IMPÉRIAL, NV		8,000
MOËT & CHANDON, ICE IMPÉRIAL, NV		9,300
MOËT & CHANDON, CUVÉE IMPÉRIAL ROSÉ, NV		9,800

WHITE WINE

		
CONDOR PEAK CHARDONNAY, ARGENTINA	350	1,600
UNDURRAGA, SAUVIGNON BLANC, CHILE	330	1,640
VILLA GIRARDI, PINOT GRIGIO, ITALY	425	2,100

RED WINE

		
CONDOR PEAK MERLOT, ARGENTINA	350	1,600
CHAIRMAN'S SELECTION, SHIRAZ, AUSTRALIA	375	1,800
UNDURRAGA MERLOT, CHILE	350	1,700
WOODBIDGE, CABERNET SAUVIGNON, USA	420	2,090

ROSÉ WINE

		
THE BEACHHOUSE, SOUTH AFRICA	340	1,690
MAS DE CADENET, CÔTES DE PROVENCE, FRANCE		2,350

EN GKANTO CRAFT BEERS

Blonde Ale	370
Pale Ale	370
IPA	370

BEER ON TAP

Heineken, Netherlands (500ml)	340
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BEER IN CAN

San Miguel Pale Pilsen, Philippines	160
San Miguel Light, Philippines	160
Heineken, Netherlands	320

JUICES, SHAKES & ICED TEA

CHILLED JUICES	150
CIELO ICED TEA	160
FRESH WHOLE COCONUT	320
SELECTION OF FRESH JUICES OF THE DAY	320
FRESH FRUIT SHAKES	350

SODA

160

Coke • Diet Coke • Coke Zero • Sprite • Royal Tru Orange
Ginger Ale • Soda Water • Tonic Water

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Please ask for our Tiki Cocktail menu for more selections.

