BREAKFAST

Available daily from 7 a.m. to 11 a.m.

HEALTHY ENERGIZER G Avocado, mushrooms on rye toast, kale, pomegranate, smoked chicken, quinoa salad	880	② 261
MUSHROOM SHAKSHUKA ⋄, VE, E, G, ✓ Poached egg, wild mushrooms, artichoke, rye bread	800	❷ 237
EGG PULLED PORK �, E, D, G Savory French toast with pulled pork and your choice of egg (poached, scrambled or fried)	880	② 261
TRADITIONAL EGGS BENEDICT F, E, D, G Poached eggs, ham, English muffin, hollandaise sauce	880	⊗ 261
TWO EGGS YOUR WAY E, D, G Choice of egg: fried, scrambled, poached, boiled, omelette (plain or vegetables) Served with pork sausages, bacon, grilled tomato, hash browns, mushrooms, baked beans	780	② 231
MORNING SWEETS		

WAFFLE AND MANGO | VE, E, D, G

Maple syrup, icing sugar, whipped cream

DOUBLE DIP FRENCH TOAST | ⊗, VE, E, D, N, G

Peanut butter, maple syrup, whipped cream



⊗ 202

680

Signature Dish | VE Vegetarian | SF Shellfish | F Fish | E Eggs | D Dairy | M Mustard | N Nuts | G Gluten | S Soy |
 SE Sesame | SDS Sulphur Dioxide or Sulphites | C Cereals | CE Celery | ✓ Rooted in Nature |
 Shangri-La Circle Points

BANANA PANCAKES | VE. E. D. G

Maple syrup, icing sugar, whipped cream

STARTER

KALE AND BUTTER LETTUCE CAESAR &, E, D, G Crispy bacon, croutons, parmesan, anchovies, garlic dressing	720	⊕ 214
SULTAN GREEK VE, G, D Mixed bell pepper, cucumber, olives, romains, cherry tomato, onion, feta, humus, dill, Greek style herbs dressing	780	② 231
ASIAN BEEF SALAD N, G, S Seared marinated beef, mango, glass noodles, pepper, lemongrass-chilli sauce, crusted peanuts, lemon wedges	780	② 231
THE GAMBAS SF, D, G Sizzling garlic chilli shrimps, pan con tomato	980	⊕ 29 1
BLACK SLATE �, N, D Lamb kofta, beef satay, pork ribs asado, blackened chicken, pita pocket	980	 291
LOUNGE BOARD �, N, D Parma ham, beef pastrami, salami, milano, manchego quesso, camembert, asiago, Gruyère, marinated olives, dried apricot, figs, crackers	1,080	⊗ 320
CRAB TEMPURA <i>SF, E, D, S, SE</i> Soft-shell crab tempura, Singapore chilli sauce	1,180	⊗ 350

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SMALL BITES

ADOBO ARANCHINI �, E, D, G Chicken adobo, mozzarella melt, adobo aioli	520	⊗ 154
PARMA TRUFFLE PUFF ❖, D, G Parma ham, crispy puri, truffle cream cheese, extra virgin olive oil	780	⊗ 231
LAPU-LAPU ESCABECHE F, E, G Fried snapper fish, potato chips, chilli sweet tangy chips	780	⊗ 231
SALT & PEPPER SQUID �, SF, G Nam jim, Sichuan pepper, lime	680	⊗ 202
RED CURRY CHICKEN FINGERS E, N, G Breaded chicken fingers, red curry, lime, miso, sriracha sauce	820	⊗ 243
GARNET YAM VE, D, G, ✓ Sweet potato fries, blue cheese aioli	380	⊗ 113
CRUNCHY BUMPY SKIN G, D, Fried crispy chicken skin, garlic aioli, sinamak spiced vinegar	380	⊗ 113

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SOUP

ROASTED PUMPKIN SOUP VE, D	350	⊗ 104
Roasted pumpkin, pumpkin seed, parsley oil		
WILD MUSHROOM SOUP E, D, G	480	⊘ 143
Croutons and cream		

PASTA

CRAB CLAW LINGUINI & SF, S, E, D, G Roasted garlic, blistered cherry tomatoes, and crab meat, served in a rich crab bisque	980	⊗ 291
SPAGHETTI CON RAGU' E, D, G Australian beef bolognese sauce	780	⊕ 231
HOMEMADE PASTA VE, E, D, G Raviolini of ricotta, tomato brodo, basil oil	680	⊗ 202



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SANDWICH AND WRAP

THE CLASSIC CLUB | SF, E, N, G, &

Grilled chicken breast, egg, bacon, honey ham, cheese, tomato, lettuce, French fries		
GRILLED CHICKEN WRAP ⋄, D, G Flour tortilla, tomato, cucumber, onion, lettuce, avocado, guacamole, sour cream, French fries	580	⊗ 172
THE LOBBY BURGER �, D, G, SE Milk bun with grass-fed beef patty, crispy bacon, Jack cheese, French fries	1,080	⊗ 320
US BEEF BURRITO D, G Whole wheat tortilla, chilli con carne, spiced tomato, rice, refried beans served with salsa, guacamole, corn chips	620	⊗ 184
HAM AND CHEESE SANDWICH E, D, G Ham, cheddar, mayonnaise, lettuce, tomato, ciabatta bread	580	⊗ 172
OLD FASHIONED TUNA MELT F, E, D, G Tuna, mayonnaise, onion, cheese, sourdough, potato chips	680	⊗ 202
FIBER PANINO &, VE, D, G Vegetarian open-face sandwich, falafel crisp, vegetable mozaka, baguette	580	⊗ 172



② 291

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LOCAL HERITAGE

PANCIT BIHON �, SF, N, G, S Stir-fried vermicelli with prawns, vegetable, chicken	680	⊚ 202
SIGNATURE PORK HUMBA ⋄, №, ✓ Steamed rice, pickle green papaya, pork cracklings	700	⊕ 208
BISTEK TAGALOG G, S Filipino style marinated beef medallions in a calamansi-soy sauce, onion, atchara, garlic rice	980	⊕ 291
BACOLOD SPRING CHICKEN E, N, G, S, SE Grilled quarter baby chicken inasal, steamed rice, annatto oil, atchara, calamansi, soy sauce	680	⊕ 202
OXTAIL KARE-KARE SF, N Steamed rice, long beans, eggplant, bok choy, bagoong	980	⊘ 291
SALMON BELLY F, E, G, S Cebu styled grilled salmon belly, steamed rice, calamansi, soy sauce	580	⊘ 172
RICE BOWL SISIG �, E, G, S Crispy pork sisig, egg, steamed rice	580	⊗ 172
PANCIT SHANGHAI NOODLE �, VE, G, S, SE Vegetarian dumplings, rice noodle, bok choy, meat free bouillon	580	⊚ 172

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DESSERT

SINFULLY CAKE BOUTIQUE &, E, D, N, G Please ask our server for cake of the day	580	⊗	172
HALO-HALO �, E, D, N, G Leche flan, classic toppings	580	⊗	172
LUMPIANG SAGING VE, E, D, G, ✓ Crispy and sweet banana turon	380	⊗	113
OLD-FASHIONED BANANA SPLIT E, D, N G Banana, chocolate, vanilla, strawberry ice cream, candied walnut, maraschino cherry, heavy whipped cream bittersweet chocolate hot fudge with strawberry and pineapple		⊗	113
SEASONAL FRESH FRUIT PLATTER VE, Watermelon, honeydew melon, cantaloupe melon, pineapple, papaya, grapes, strawberry, mixed berries	480	⊗	143
ICE CREAM E, D, N,G Choice of vanilla, chocolate, strawberry Served with caramel biscuit, cream of peanut sauce	280	⊗	83
SORBET VE, G Choice of dalandan, raspberry or passion fruit	280	⊗	83



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