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

## **BREAKFAST SETS**

All breakfast sets include:

Choice of chilled juice: orange, mango, pineapple Choice of hot beverage: coffee, tea, hot chocolate Fresh fruits in season

<b>CONTINENTAL BREAKFAST</b>   <i>E</i> , <i>D</i> , <i>G</i> Bakery basket (plain croissant, Danish, muffin, pain au chocolat, brown or white toasted bread) with butter, jam, marmalade and honey	780	⊗ 231
AMERICAN BREAKFAST   <i>E</i> , <i>D</i> , <i>G</i> , <i>SDS</i> Bakery basket (plain croissant, Danish, muffin, pain au chocolat, brown or white toasted bread) with butter, jam, marmalade and honey	1,280	⊗ 379
Pork sausage, bacon, grilled tomato, hash brown, broccoli, mushroom		

Choice of eggs: Scrambled, fried, poached, boiled, omelette (plain or vegetable)

<b>FILIPINO BREAKFAST   F, E</b> Danggit (fried dried fish) with garlic rice, atchara	880	⊗ 261	
Choice of eggs: Scrambled, fried, poached, boiled, omelette (plain or vegetable)			
Includes choice of: Beef tapa (seared cured beef), Pork tocing (sweetened cured pork) or			

Pork tocino (sweetened cured pork) or Longganisa (native sausage)

#### JAPANESE BREAKFAST | F, E, G



Salmon teriyaki, miso soup, grilled eggplant, steamed Japanese rice, egg tamago, cold soba noodles, nori, gari, daikon

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

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

### BREAKFAST

<b>GREEK YOGHURT   VE, D, N</b> Toasted granola, assorted berries, locally made honey
SIMPLE EGG   E, G, 🛫 Two organic eggs cooked to your preferred doneness, sourdough, pork bacon, spinach, mushroom
<b>HEALTHY ENERGIZER   G</b> Avocado, mushroom on rye toast, kale, pomegranate, smoked chicken, quinoa salad
MUSHROOM SHAKSHUKA   VE, E, G, 🛫 Poached egg, wild mushroom, artichoke, rye bread
<b>LUMPIA SARIWA SMOKED SALMON   E, D, G</b> Egg crepe, smoked salmon, vegetables, cream cheese, guacamole, tomato sauce, side salad
MORNING SWEETS
BANANA PANCAKES   <i>VE, E, D, G</i> Maple syrup, icing sugar, whipped crea
WAFFLES AND MANGO   VE, E, D, G Maple syrup, icing sugar, whipped cream
<b>CLASSIC FRENCH TOAST   <i>VE</i>, <i>E</i>, <i>D</i>, <i>N</i>, <i>G</i> Peanut butter, maple syrup, whipped cream</b>

680

780

880

800

880

680

580

780

480

⊘202

⊘231

⊘261

⊘237

**⊘ 261** 

⊗ 202

⊗172

**⊘ 231** 

⊗143

LOBBY FRUIT PLATTER | VE, 🛫

Seasonal tropical fruits

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# SALAD

CRAB CAKE   SF, F, E, G, 🛫 Kaluga caviar, green asparagus, avocado purée, lemon, olive oil	1,280	⊗ 379
<b>PRAWN COCKTAIL   &amp;, SF, E, D</b> Poached tiger prawn cocktail, thousand island dressing, avocado, baby gem	780	⊗ 231
SMOKED SALMON   F, G, D, 🛫 Sour cream, toast, avocado, fennel salad	720	⊗ 214
FOIE GRAS TERRINE Grilled peach and pomegranate reduction	1,380	⊗ 409
<b>KALE AND BUTTER LETTUCE CAESAR   E, D, G</b> Crispy bacon, croutons, parmesan, anchovies, garlic dressing	720	⊗ 214
<b>ASIAN BEEF SALAD   N, G, S</b> Seared marinated beef, mango, glass noodles, pepper, lemongrass chilli sauce, crusted peanut, lemon wedges	780	⊗ 231
<b>BEET AND SPINACH SALAD</b>   <i>VE</i> , <i>N</i> , <i>S</i> Pan-roasted beets, baby spinach, pickled beets, toasted nuts and seeds, balsamic vinaigrette	780	⊗ 231
SOUP		
<b>ROASTED PUMPKIN SOUP   VE, D</b> Roasted pumpkin, pumpkin seed, parsley oil	350	⊗104
WILD MUSHROOM SOUP   VE, D	480	⊗143



Croutons and cream

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# SANDWICH AND WRAP

<b>CLUB 1993   SF, E, N, G, 🛫</b> Brioche bread, pesto chicken, prawn aioli, Asian slaw, French fries	980	⊗ 291
<b>GRILLED CHICKEN WRAP   D, G</b> Flour tortilla, tomato, cucumber, onion, lettuce, avocado, guacamole, sour cream, French fries	500	⊛149
<b>THE LOBBY BURGER   <sup>(</sup>&gt;, D, G, SE</b> Milk bun with grass-fed beef patties, crispy bacon, Jack cheese, French fries	1,080	⊗ 320
<b>US BEEF BURRITO   D, G</b> Whole wheat tortilla, chilli con carne, spiced tomato rice, refried beans served with salsa, guacamole and corn chips	620	⊗184
<b>GRILLED MARINATED VEGETABLES PANINI   VE, D, N, G</b> Ciabatta bread, mozzarella cheese, feta cheese, basil pesto, aioli, French fries	650	⊗ 193
<b>VEGETARIAN SANDWICH   VE, N, G, </b> Focaccia bread, grilled local vegetables, malunggay pesto, French fries	620	⊗184
PASTA		
<b>CRAB CLAW LINGUINE   (&gt;, SF, E, D, G</b> Roasted garlic with blistered cherry tomatoes and crab meat served in a rich crab stock	950	⊗ 282
<b>CASARECCE   E, D, G</b> Lamb ragù, buffalo curd, rosemary	820	⊗ 243
HOMEMADE PASTA   VE, E, D, G Raviolini of ricotta, tomato brodo, basil oil	680	⊗ 202

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# LOCAL HERITAGE

<b>PANCIT BIHON   SF, N, G, S</b> Stir-fried rice vermicelli with prawns, vegetables, chicken	650	⊗ 193
<b>LAPU LAPU ALA POBRE   F, G, S</b> Deep-fried black grouper fillet in garlic sauce	1,250	⊗ 371
<b>TINOLANG MANOK</b> Chicken soup, green papaya	750	⊗ 223
<b>PORK AND CHICKEN ADOBO   SF, G, S</b> Served with steamed rice, pickled green papaya, pork cracklings	<b>720</b>	⊗ 214
SIGNATURE PORK HUMBA   �, N, 🗹 Braised pork belly, garlic rice	680	⊗ 202
<b>KARE-KARE   SF, N</b> Stewed oxtail, shrimp paste, peanut sauce, steamed rice	1,080	⊗ 320
<b>BISTEK TAGALOG   G, S</b> Filipino style marinated beef medallions in a calamansi-soy sauc onion, atchara, garlic rice	<b>950</b> e,	⊗ 282
<b>PINAKBET   SF</b> Assorted native vegetables in shrimp paste	520	⊗154
<b>PINOY FRIED RICE   VE, E</b> Roasted garlic flavored fried rice	380	⊗ 113
SINIGANG NA SALMON   F Sour soup, vegetables, tamarind broth	780	⊗ 231



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## THE ASIAN

<b>CHAR KWAY TEOW   SF, E, N, G, S</b> Stir-fried flat rice noodles, seafood, vegetables, sambal	780	⊗ 231
SALT & PEPPER SQUID   <i>SF, G</i> Nahm jihm, Sichuan pepper, lime	680	⊗ 202
<b>RED CURRY CHICKEN FINGER   E, N, G</b> Breaded chicken finger, red curry, lime, miso sriracha sauce	820	⊗ 243
<b>NASI GORENG   SF, E, N</b> Indonesian fried rice, beef satay, fried chicken	880	<b>⊗ 261</b>
KOREAN BEEF SHORT RIBS   G Slow-cooked (8 hours), crispy onions, corn bread	2,280	⊗ 675
HOMEMADE TOFU   VE, S, SE Garlic, soy, sesame, ponzu sauce	480	⊗143



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## DESSERT

<b>TURON DE BANANA   <i>VE, E, D, G</i></b> Banana fritter, vanilla ice cream	350	⊗104
FRESH FRUIT PLATTER   VE, 🗹	480	⊗143
ICE CREAM PER SCOOP   VE, D, N Choice of vanilla, chocolate or strawberry Served with caramel biscuit, cream or peanut butter	280	⊗ 83
<b>SORBET PER SCOOP   VE</b> Choice of dalandan, raspberry or passion fruit	280	⊗ 83

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## THE GARDEN AFTERNOON TEA SET

#### SAVOURY

Torched pear, candied pecan, brie cheese on palet breton Smoked chestnut, red berries pearl, black powder Avocado mousse, pomegranate on sweet potato fondant Beetroot napoleans, cream cheese and crushed pistachios

Wild mushroom and truffle vol au vent

### SIGNATURE SCONES

Freshly baked homemade vegan scone Served with strawberry and raspberry preserve

### PASTRIES

Lemon maple syrup cake Raspberry macaron Almond and coconut panna cotta Chocolate and banana cake

#### E, D, N, A, G

GOOD FOR 2 PERSONS SERVED WITH YOUR CHOICE OF COFFEE OR TEA AND TWO (2) GLASSES OF SPARKLING WINE

#### PHP 2,420++ ⊗ 569

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