

BREAKFAST SETS

All breakfast sets include: Choice of juice: orange, mango, pineapple Choice of hot beverage: coffee, tea, hot chocolate Small plate of fresh fruits in season

Bakery basket (plain croissant, Danish, muffin, pain au chocolat, brown or white toasted bread)

CONTINENTAL BREAKFAST | 1,290 | N, D, G

Served with butter, jam, marmalade honey AMERICAN BREAKFAST | 1,550 | E, N, D, G

brown or white toasted bread) with butter, jam, marmalade honey Served with pork sausage, bacon, grilled tomato, hash brown, broccoli, mushroom

Egg options: scramble, fried, poached, boiled, omelet (plain or vegetable)

Bakery basket (plain croissant, Danish, muffin, pain au chocolat,

FILIPINO BREAKFAST | 1,475 | E, SF

Danggit (fried dried fish), Longganisa (native sausage) with garlic rice, atchara

Egg options: scramble, fried, poached, boiled, omelet (plain or vegetable)

Includes choice of: Beef tapa (seared cured beef) or pork tocino (sweetened cured pork)

JAPANESE BREAKFAST | 1,450 | E, G Salmon teriyaki, miso soup, grilled eggplant teriyaki, steamed Japanese rice,

egg tamago, cold soba noodle, nori, pickled ginger

GREEK YOGHURT | 680 | D, N, VE

BREAKFAST

SIMPLE EGG | 750 | E, G, 🛫

Toasted granola, assorted berries, locally made honey

Two organic eggs cooked to your preferred doneness, sourdough, pork bacon, spinach, mushroom

smoked chicken, quinoa salad

guacamole, tomato sauce, side salad

WAFFLES AND MANGO | 580 | E, G Mango, cream, maple syrup

FRENCH TOAST | 750 | E, G Brioche, apple compote, maple syrup

LOBBY FRUITS PLATTER | 650 | VE

Seasonal tropical fruits

A LA CARTE

KALE AND BUTTER LETTUCE CAESAR | 780 | D, E, G

Crispy bacon, crouton, parmesan, garlic dressing

Poached tiger prawn cocktail, thousand island dressing, avocado, baby gem

CRAB CAKE | 2,050 | SF, E, G, 🛫

Caviar, green asparagus, avocado purée, lemon, olive oil

OUR PRAWN COCKTAIL | 1,285 | SF, E

FOIE GRAS TERRINE | 2,300

CLUB 1993 | 925 | E, SF, G, 🛫 Brioche bread, pesto chicken, prawn aioli, Asian slaw, chips

THE LOBBY BURGER | 1,350 | D, G

Stir-fried flat rice noodles, seafood, vegetables, sambal

RED CURRY CHICKEN FINGER | 1,350 | G, N

Breaded chicken finger, red curry,

lime miso sriracha sauce

SALT & PEPPER SQUID | 1,450 | G, SF Lime mayo, sichuan pepper

HOMEMADE TOFU | 850 | VE

Garlic, soy, sesame and ponzu sauce

MAKATI AFTERNOON TEA SET

SAVOURY

Crab vol au vent l SF

Beef sando and katsu I E, D

Egg salad waffle and caviar I E, SF

Truffle vegetable lumpia l **VE, E**

Seasonal quiche of the day I E, D

Tomato bread with Iberico ham | E

CHEF'S SIGNATURE SCONES

Freshly baked plain and raisin cornish scones | E, G

Served with clotted cream and strawberry preserve **PASTRIES**

Mushroom vol au vent l E, G Ube sando katsu bechamel sauce I E, D Crispy tofu, peri peri eggplant, soft bun I G, VE Truffle vegetable lumpia l VE, E Quiche of the day I D, G Panini toast | G

Avocado, lettuce, tomato relish

Strawberry mochi l E Vanilla madeleine l D, N, G

Grilled peach, and pomegranate reduction

VEGETARIAN SANDWICH | 905 | VE, G, 🛫

Milk bun with grass-fed beef patties, crispy bacon, jack cheese, fries

Focaccia bread, grilled local vegetables, malunggay pesto

ASIAN SPECIALTIES

NASI GORENG | 980 | SF, N

Special Indonesian fried rice, beef satay, fried chicken

CHAR KWAY TEOW | 1,000 | SF, N, E

KOREAN RIBS | 2,300 | G Slow-cooked (8hrs) korean marinated short rib with crispy onions and corn bread

CHEF'S SIGNATURE SCONES

GOOD FOR 2 PERSONS SERVED WITH A CHOICE OF COFFEE OR TEA





Raspberry tart and lime | D, N Durian mango cream puff | E, D, G

PHP 1,920

♦ Signature Dish | VE Vegetarian | N Nuts | E Eggs

D Dairy | G Gluten | SF Shellfish | ✓ Rooted in Nature Prices are quoted in Philippine pesos, inclusive of 12% VAT, subject to 10% service charge, and applicable local government taxes





















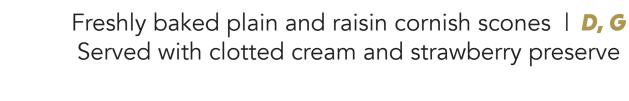




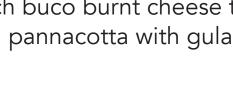








PASTRIES



Peach buco burnt cheese tart | E, D, G Yuzu pannacotta with gula melaka l D

