

Lobby Lounge

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

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

Bakery basket (plain croissant, Danish, muffin, pain au chocolat, pain au chocolat, brown or white toasted bread)
Served with butter, jam, marmalade honey

AMERICAN BREAKFAST | 1,550 | **E, N, D, G**

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

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

BREAKFAST

GREEK YOGHURT | 680 | **D, N, VE**

Toasted granola, assorted berries, locally made honey

SIMPLE EGG | 750 | **E, G, ♻️**

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

HEALTHY ENERGIZER | 875 | **G**

Avocado, mushroom on rye toast, kale, pomegranate, smoked chicken, quinoa salad

MUSHROOM SHAKSHUKA | 800 | **E, G, ♻️**

Poached egg, wild mushroom, artichoke, rye bread

LUMPIA SARIWA SMOKED SALMON | 880 | **E, D**

Egg crepe, smoked salmon, vegetables, cream cheese, guacamole, tomato sauce, side salad

MORNING SWEETS

BANANA PANCAKE | 650 | **G**

Fresh banana, maple syrup, icing sugar

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

OUR PRAWN COCKTAIL | 1,285 | **SF, E**

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

FOIE GRAS TERRINE | 2,300

Grilled peach, and pomegranate reduction

CLUB 1993 | 925 | **E, SF, G, ♻️**

Brioche bread, pesto chicken, prawn aioli, Asian slaw, chips

VEGETARIAN SANDWICH | 905 | **VE, G, ♻️**

Focaccia bread, grilled local vegetables, malunggay pesto

THE LOBBY BURGER | 1,350 | **D, G**

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

ASIAN SPECIALTIES

NASI GORENG | 980 | **SF, N**

Special Indonesian fried rice, beef satay, fried chicken

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

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

KOREAN RIBS | 2,300 | **G**

Slow-cooked (8hrs) korean marinated short rib with crispy onions and corn bread

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 | **SF**
Beef sando and katsu | **E, D**
Egg salad waffle and caviar | **E, SF**
Truffle vegetable lumpia | **VE, E**
Seasonal quiche of the day | **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

Strawberry mochi | **E**
Vanilla madeleine | **D, N, G**
Raspberry tart and lime | **D, N**
Durian mango cream puff | **E, D, G**
Peach buco burnt cheese tart | **E, D, G**
Yuzu pannacotta with gula melaka | **D**

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

PHP 2,280

THE GARDEN AFTERNOON TEA SET

SAVOURY

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

CHEF'S SIGNATURE SCONES

Freshly baked plain and raisin cornish scones | **D, G**
Served with clotted cream and strawberry preserve

PASTRIES

Strawberry mochi | **E**
Vanilla madeleine | **D, N, G**
Raspberry tart and lime | **D, N**
Durian mango cream puff | **E, D, G**
Peach buco burnt cheese tart | **E, D, G**
Yuzu pannacotta with gula melaka | **D**

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

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