

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

CONTINENTAL BREAKFAST | **E, D, G**

780

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

AMERICAN BREAKFAST | **E, D, G, SDS**

1,280

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

Pork sausage, bacon, grilled tomato, hash brown, broccoli, mushroom

Choice of eggs:

Scrambled, fried, poached, boiled, omelette (plain or vegetable)

FILIPINO BREAKFAST | **F, E**

880

Danggit (fried dried fish)
with garlic rice, atchara

Choice of eggs:

Scrambled, fried, poached, boiled, omelette (plain or vegetable)

Includes choice of:

Beef tapa (seared cured beef),
Pork tocino (sweetened cured pork) or
Longganisa (native sausage)

JAPANESE BREAKFAST | **F, E, G**

1,480

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

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BREAKFAST

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

Toasted granola, assorted berries, locally made honey

680

SIMPLE EGG | **E, G,** 🌱

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

780

HEALTHY ENERGIZER | **G**

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

880

MUSHROOM SHAKSHUKA | **VE, E, G,** 🌱

Poached egg, wild mushroom, artichoke, rye bread

800

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

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

880

MORNING SWEETS

BANANA PANCAKES | **VE, E, D, G**

Maple syrup, icing sugar, whipped cream

680

WAFFLES AND MANGO | **VE, E, D, G**

Maple syrup, icing sugar, whipped cream

580

CLASSIC FRENCH TOAST | **VE, E, D, N, G**

Peanut butter, maple syrup, whipped cream

780

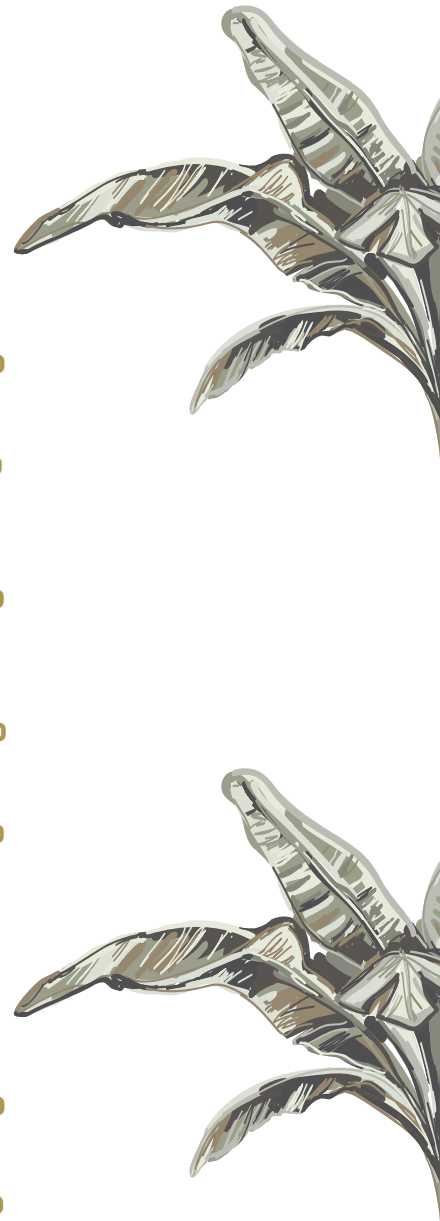
LOBBY FRUIT PLATTER | **VE,** 🌱

Seasonal tropical fruits

480

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SALAD

CRAB CAKE | **SF, F, E, G,**

Kaluga caviar, green asparagus, avocado purée, lemon, olive oil

1,280

PRAWN COCKTAIL | **SF, E, D**

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

780

SMOKED SALMON | **F, G, D,**

Sour cream, toast, avocado, fennel salad

720

FOIE GRAS TERRINE

Grilled peach and pomegranate reduction

1,380

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

Crispy bacon, croutons, parmesan, anchovies, garlic dressing

720

ASIAN BEEF SALAD | **N, G, S**

Seared marinated beef, mango, glass noodles, pepper, lemongrass chilli sauce, crusted peanut, lemon wedges

780

BEET AND SPINACH SALAD | **VE, N,**

Pan-roasted beets, baby spinach, pickled beets, toasted nuts and seeds, balsamic vinaigrette

780

SOUP

ROASTED PUMPKIN SOUP | **VE, D**



Roasted pumpkin, pumpkin seed, parsley oil

350

WILD MUSHROOM SOUP | **VE, D**

Croutons and cream

480

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SANDWICH AND WRAP

CLUB 1993 | **SF, E, N, G**,

Brioche bread, pesto chicken, prawn aioli, Asian slaw, French fries

980

GRILLED CHICKEN WRAP | **D, G**

Flour tortilla, tomato, cucumber, onion, lettuce, avocado, guacamole, sour cream, French fries

500

THE LOBBY BURGER | , **D, G, SE**

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

1,080

US BEEF BURRITO | **D, G**

Whole wheat tortilla, chilli con carne, spiced tomato rice, refried beans served with salsa, guacamole and corn chips

620

GRILLED MARINATED VEGETABLES PANINI | **VE, D, N, G**

Ciabatta bread, mozzarella cheese, feta cheese, basil pesto, aioli, French fries

650

VEGETARIAN SANDWICH | **VE, N, G**,

Focaccia bread, grilled local vegetables, malunggay pesto, French fries

620

PASTA

CRAB CLAW LINGUINE | , **SF, E, D, G**

Roasted garlic with blistered cherry tomatoes and crab meat served in a rich crab stock

950

CASARECCE | **E, D, G**



Lamb ragù, buffalo curd, rosemary

820

HOMEMADE PASTA | **VE, E, D, G**

Raviolini of ricotta, tomato brodo, basil oil

680

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LOCAL HERITAGE

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

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THE ASIAN

CHAR KWAY TEOW | *SF, E, N, G, S*

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

780

SALT & PEPPER SQUID | *SF, G*

Nahm jihm, Sichuan pepper, lime

680

RED CURRY CHICKEN FINGER | *E, N, G*

Breaded chicken finger, red curry, lime, miso sriracha sauce

820

NASI GORENG | *SF, E, N*

Indonesian fried rice, beef satay, fried chicken

880

KOREAN BEEF SHORT RIBS | *G*

Slow-cooked (8 hours), crispy onions, corn bread

2,280

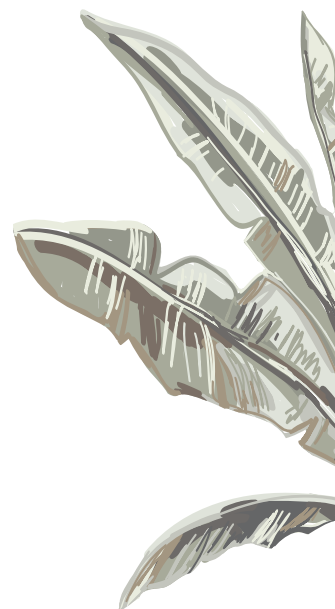
HOMEMADE TOFU | *VE, S, SE*

Garlic, soy, sesame, ponzu sauce

480

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DESSERT

CAKES FROM OUR CHEF'S SIGNATURE CREATION | ✨

Kindly approach our service colleagues on the 8 signature cakes of the day

TURON DE BANANA | *VE, E, D, G* **350**
Banana fritter, vanilla ice cream

FRESH FRUIT PLATTER | *VE, 🌿* **480**

ICE CREAM PER SCOOP | *VE, D, N* **280**
Choice of vanilla, chocolate or strawberry
Served with caramel biscuit, cream or peanut butter

SORBET PER SCOOP | *VE* **280**
Choice of dalandan, raspberry or passion fruit

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MAKATI AFTERNOON TEA SET

SAVOURY

Crab vol au vent
Beef sando and katsu
Egg salad waffle and caviar
Truffle vegetable lumpia
Seasonal quiche of the day
Tomato bread with Iberico ham

CHEF'S SIGNATURE SCONES

Freshly baked plain and raisin cornish scones
Served with clotted cream and strawberry preserve

PASTRIES

Strawberry mochi
Vanilla madeleine
Raspberry tart and lime
Durian mango cream puff
Peach buco burnt cheese tart
Yuzu pannacotta with gula melaka

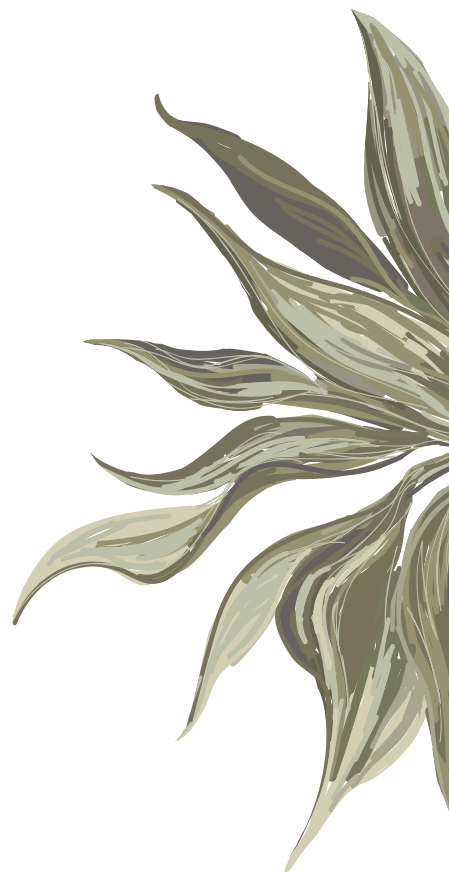
SF, F, E, D, G, M, N, S, SE, SDS, C, CE

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

PHP 2,280

❖ 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

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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 napoleons, 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 A CHOICE OF COFFEE OR TEA

PHP 1,920

❖ Signature Dish | **VE** Vegetarian | **SF** Shellfish | **F** Fish | **E** Eggs | **D** Dairy | **M** Mustard | **N** Nuts | **A** Alcohol
G Gluten | **S** Soy | **SE** Sesame | **SDS** Sulphur Dioxide or Sulphites | **C** Cereals | **CE** Celery | 🌱 Rooted in Nature

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