

Lobby Lounge

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Lobby Lounge

Breakfast

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

Healthy Energizer G Avocado and mushrooms on rye toast, kale, pomegranate, smoked chicken, quinoa salad	900	 266
Mushroom Shakshuka VE, E, G, 🌱 Poached egg, wild mushrooms, artichoke, rye bread	830	 246
Egg Pulled Pork E, D, G Savory French toast with pulled pork and your choice of egg (poached, scrambled or fried)	910	 269
Traditional Eggs Benedict F, E, D, G Poached eggs, ham, English muffin, hollandaise sauce	910	 269
Two Eggs Your Way E, D, G Choice of eggs: fried, scrambled, poached, boiled, omelette (plain or vegetable) Served with pork sausages, bacon, grilled tomato, hash browns, mushrooms, baked beans	800	 237

Morning Sweets

Banana Pancakes VE, E, D, G Maple syrup, icing sugar, whipped cream	700	 207
Waffle and Mango VE, E, D, G Maple syrup, icing sugar, whipped cream	600	 178
Double Dip French Toast VE, E, D, N, G Peanut butter, maple syrup, whipped cream	800	 237

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

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Starter

Caesar Salad <i>D, SF, G, E, F</i>	740	⊕ 219
Romaine lettuce, crispy bacon, Caesar salad dressing, parmesan, sourdough, rosemary herbs croutons (chicken or prawn)		
Mixed Green Salad <i>VE, 🌱</i>	580	⊕ 172
Cucumber, tomato, kalamata olives, feta cheese, pepper, lettuce, oregano, lemon dressing		
Asian Prawn Salad <i>SF, N, G, D, 🌱</i>	940	⊕ 278
Mango, glass noodles, pepper, coriander, lemongrass, chilli sauce and crusted peanuts		
The Gambas Al Ajillo <i>SF, SDS, D, G, 🍷, 🌱</i>	990	⊕ 293
Shrimp sautéed in olive oil with garlic, chilli flakes, and a touch of white wine, garnished with parsley and a wedge of lemon		
Crispy Salmon and Crab Cake <i>SF, G, D, M, E, 🍷</i>	680	⊕ 201
Crispy salmon, blue crab, dijon creme fraiche, cucumber, sweet corn and tomato slaw		
Black Slate <i>N, D, G, E</i>	1,000	⊕ 296
Lamb kofta, beef satay, pork ribs asado, blackened chicken, pita pocket		
Lounge Board <i>D, G, N</i>	1,120	⊕ 332
Parma ham, beef pastrami, salami, Milano, manchego queso, camembert, asiago, Gruyère, marinated olives, dried apricots, figs, crackers		

Soup

Roasted Pumpkin Soup <i>D, G, 🌱</i>	400	⊕ 118
Pumpkin seeds, parsley oil		
Creamy Wild Mushroom Soup <i>D, G, E, 🌱, 🍷</i>	490	⊕ 145
Croutons		
Tamarind Seafood Soup <i>SF, 🌱, 🍷</i>	750	⊕ 222
Seafood broth infused with tamarind, simmered with shrimp, squid, mussels and seasonal vegetables		

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Soup

Chicken and Ginger Soup | 🌱

Free-range chicken gently simmered with ginger, garlic, chayote and native greens

740

🍷 219

Small Bites

Adobo Aranchini | E, D, G

Chicken adobo, mozzarella melt, adobo aioli

530

🍷 157

Salt and Pepper Squid | SF, G, E, D 🌱

Nam jim, Sichuan pepper, lime

700

🍷 207

Crunchy Bumpy Skin | G, D, 🌱

Fried crispy chicken skin, garlic aioli, sinamak spiced vinegar

380

🍷 112

Parma Truffle Crostini | P, D, G, E

Parma ham, crispy puri, truffle cream cheese, extra virgin olive oil

760

🍷 225

Dynamite Sticks | SF, D, G, E, 🌱, 🍷

Crispy pastry rolls stuffed with spicy shrimp, cream cheese, and scallions, with warm marinara sauce

780

🍷 231

Pasta

Spaghetti Con Ragu' | D, G, S, E

Australian beef bolognese sauce

820

🍷 243

Creamy Seafood Linguini | SF, S, E, D, G, 🍷

Linguini pasta in a velvety cream sauce infused with white wine and garlic with a medley of shrimp, mussels, calamari, fresh herbs and parmesan

820

🍷 243

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Pasta

Penne Pesto Pasta <i>N, D, G, E</i> Al dente penne tossed in a vibrant basil pesto sauce, finished with parmesan and a drizzle of olive oil	820		243
Chef's Pasta of the Day <i>D, G, SF, E</i> Ask your server about today's freshly pasta creation, crafted with seasonal ingredients and house-made sauces	860		255

Sandwich and Wrap

The Classic Club <i>P, E, D, G</i> Grilled chicken breast, egg, bacon, tomato, lettuce, French fries	1,000		296
Grilled Chicken Wrap  <i>D, G, E</i>  Flour tortilla, tomato, cucumber, onion, lettuce, avocado, guacamole, sour cream, French fries	600		178
The Lobby Burger  <i>D, G, E</i> Milk bun with grass-fed beef patty, lettuce, tomato, Jack cheese, French fries	1,080		320
Add-on: Bacon	170		59
US Beef Burrito <i>D, G, E</i> Whole wheat tortilla, chilli con carne, spiced tomato, rice, refried beans served with salsa, guacamole and French fries	810		240
Ham and Cheese Sandwich <i>D, G, E, P</i> Ham, cheddar, mayonnaise, lettuce, tomato, ciabatta bread	600		178
Old Fashioned Tuna Melt <i>F, E, D, G</i> Tuna, mayonnaise, onion, cheese, sourdough, potato chips	700		207
Grilled Veggie Sandwich <i>D, G</i> Marinated zucchini roasted red peppers, eggplant, and red onion stacked with mozzarella and basil pesto, ciabatta bread	600		178

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Local Heritage

Pancit Guisado <i>D, G, E, SF, S</i>	600		178
Stir-fried rice noodles or egg noodles with prawns, vegetables, chicken			
Salmon Belly <i>F, G, S</i> , 	600		178
Cebu style grilled salmon belly, steamed rice, calamansi, soy sauce			
Bacolod Chicken Inasal <i>D, G, S</i> ,  	880		261
Grilled chicken inasal, steamed rice, annatto oil, atchara, calamansi, soy sauce			
Bistek Tagalog <i>D, G, S</i>	980		290
Filipino style marinated beef medallions in calamansi-soy sauce, onion, atchara, garlic rice			
Rice Bowl Sisig <i>P, E, S, D, G</i>	680		201
Crispy pork sisig, egg, steamed rice, lime			
Beef Kare-Kare <i>N, D, G, SF</i> , 	1,050		311
Traditional Filipino peanut sauce, beef oxtail, string beans, eggplant, and bok choy served with bagoong (shrimp paste)			
Adobo <i>P, G, S</i> ,  	780		231
Vinegar and garlic marinated pork or chicken with steamed rice, pickled green papaya and pork cracklings			

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Dessert

Sinfully Cake Boutique |  E, D, N, G

Slice

Caramel Macchiato	380		112
Black Forest	380		112
Mandarin Cream Cheesecake	340		101
Sinfully Cheesecake	380		112
Hazelnut Chocolate Mousse Cake	380		112
Royal Opera	420		124
Cacao	420		124
Paris - Brest	380		112
Lemon Mint Meringue Tarte	380		112
Mango Coco	340		101

Halo-Halo | D, E

580  172

Leche flan, classic toppings

Banana Turon | E, G

390  115

Sweet and crispy

Mango Tango SPLIT | D, E, N

620  184

Fresh mango with mango, vanilla, ube ice cream, candied walnut, maraschino cherry, heavy whipped cream, rice puff

Seasonal Fresh Fruit Platter | V

480  142

Ice Cream per Scoop | D, N, G, E

290  86

Choice of flavor: Vanilla, chocolate and strawberry served with caramel biscuit, cream or peanut butter

Sorbet per Scoop | V

290  86

Choice of flavor: Dalandan, raspberry or passion fruit

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