

BREAKFAST MENU



Scan the QR Code to order
from 24-hour room service.

Our Food & Beverage venues are ISO 22000:2018 certified, accredited by UKAS through LRQA, ensuring the highest global standards for food safety.



Continental Breakfast

1,295

Choice of fresh juice - orange, pineapple, watermelon, coconut

Sourdough rye bread, avocado, tomato, goat cheese
Maldon sea salt, extra virgin olive oil

Greek yoghurt, chia seeds, berry compote

Assorted international cheese and cold cuts
Salami, Swiss cheese, brie
pickles, olives, cucumber, cherry tomatoes

Seasonal fresh fruit plate

Coffee, loose-leaf tea, herbal infusion



Filipino Breakfast

1,355

Choice of fresh juice - orange, pineapple, watermelon, coconut

Served with three cage-free fried eggs

Choice of Filipino specialties
Beef tapa or pork tocino or daing na bangus, garlic rice

Seasonal fresh fruit plate

Coffee, loose-leaf tea, herbal infusion

: Signature Dish

: Shellfish

: Contains Pork

: Contains Nuts

: Spicy

: Sustainably Sourced Seafood

: Contains Alcohol

: Locally Sourced Ingredients

: Gluten Free

: Vegetarian

: Vegan

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American Breakfast

Choice of fresh juice - orange, pineapple, watermelon, coconut

1,740

White or whole wheat toast, selection of preserves, honey, butter

Three cage-free eggs cooked the way you like it

Pork bacon, pork sausage, hash brown

Sautéed mushroom, grilled tomato

Seasonal fresh fruit plate

Coffee, loose-leaf tea, herbal infusion



Chinese Breakfast

Choice of fresh juice - orange, pineapple, watermelon, coconut

1,355

Assorted dim sum

Congee, chicken, shallot, onion, egg, chili soy sauce

Seasonal fresh fruit plate

Coffee, loose-leaf tea, herbal infusion



Japanese Breakfast

Choice of fresh juice - orange, pineapple, watermelon, coconut

1,740

Miso soup

Grilled salmon, vegetable, egg, tofu, steamed rice

Seasonal fresh fruit plate

Coffee, loose-leaf tea, herbal infusion



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BREAKFAST MENU

A LA CARTE BREAKFAST SPECIALTIES

 	Fruit <i>Seasonal platter</i>	730
 	Yogurt <i>Natural or fruit-flavored</i>	390
 	Granola <i>Natural yogurt, berry compote</i>	450
	Warm Oatmeal <i>Cinnamon sugar</i>	340
	Cereal <i>Corn flakes, koko krunch, cheerios, fruit loops</i> <i>Hot or cold milk: full-fat, low-fat or soy milk</i>	340
	Bakery Basket <i>A selection of preserves, honey, butter</i> <i>Plain croissant, chocolate croissant</i> <i>Danish pastry, muffin, white or whole wheat toast</i>	510
	Waffle Pancake <i>Maple syrup, chocolate sauce</i>	510
	Two Cage-Free Eggs Cooked Any Style <i>Hash brown, sautéed mushroom, tomato, pork bacon</i> <i>Pork sausage, chicken sausage</i>	960
	Three Cage-Free Eggs Omelet <i>Mushroom, pepper, tomato, spring onion, cheese, ham</i>	845

**Egg dish can also be prepared with egg white only*



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Congee

Rice porridge, chicken, fried shallot, spring onion

Egg, chili-soy sauce

565

Daing na Bangus

Crispy-fried milk fish, fried cage-free egg, steamed rice

735

Pork Tocino

Pan-fried cured pork, fried cage-free egg, steamed rice

735

Beef Tapa

Sautéed beef, vinegar, soy sauce, fried cage-free egg, steamed rice

735

Longganisa

Pork sausage, fried cage-free egg, steamed rice

735



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ALL DAY MENU

APPETIZERS



Italian Burrata

Melon, vine tomato, avocado, basil

950



Caesar Salad

Romaine lettuce, bacon, parmesan cheese, garlic crouton, anchovy

725

Add Grilled Chicken

120



Vegetable Spring Rolls

Sweet and sour sauce

485

SOUPS

Wonton Noodle Soup

Prawn and chicken wonton, Asian greens, bean sprout

645

Beef Noodle Soup

Soy sauce, coriander, chili

830



Seafood Prawn Bisque

Cognac, cream, herb oil

610



Soup of the Day

450

SANDWICHES

Club Sandwich | Choice of Wrap or Sandwich

Chicken, bacon, egg, tomato, iceberg lettuce, fries

980

Grilled Beef Burger

Caramelized onions, mary rose dressing
pickles, french fries

980

Grilled Cheese Burger

Caramelized onions, raclette cheese, mary rose dressing
pickles, french fries

980

Reuben Sandwich

Rye bread, pastrami, sauerkraut, emmental, french fries

950



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ALL DAY MENU

MAIN COURSE

Butter Chicken 965
Tomato cashew nut gravy, paratha bread

 **Fish and Chips** 995
Beer batter, lemon, tartar sauce, french fries

  **Grilled Norwegian Salmon** 1,685
green peas, zucchini, asparagus, lemon

 **Linguini Bolognese** 890
Beef ragout, tomato, onion, garlic, basil

Hainanese Chicken Rice 1,295
Asian greens, chicken broth, sweet soy, chili, ginger

  **Seafood Stew** 950
Market Fish, mussels, carrot, saffron aioli

  **Chicken Cordon Bleu** 995
Mashed potato, mushrooms, mustard jus

 **Steak Frites** 2,385
Grilled mulwarra sirloin, iceberg lettuce, beef jus

Buttermilk Chicken 995
French fries, coleslaw, gravy

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MAIN COURSE

Wok Fried Beef

Black pepper, garlic, broccoli, steamed rice

1,565



Sweet and Sour Pork

Chili pepper, pineapple, onion, steamed rice

890

Chicken and Pork Adobo

Braised chicken and pork, soy sauce, vinegar, steamed rice

890



Linguini Blue Cheese

Caramelized walnuts, parmesan, basil

950



Linguini Frutti Di Mare

Seafood bisque, prawn, market fish, mussel, cherry tomato, sour cream

950

VEGETARIAN



Tokyo Beyond Burger

Lettuce, wasabi aioli, teriyaki sauce, tempura crumbs

995



Samosa Chaat

Potato, peas, chickpeas, yoghurt, tamarind, coriander

395



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ALL DAY MENU

VEGETARIAN

	Paneer Makhani Homemade cottage cheese, tomato, ginger, garlic, paratha bread	855
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	Vegetable Fried Rice Egg, bean sprouts, snap peas, spring onions	625
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DESSERTS

	Strawberry Cheesecake	365
 	Almond Florentine Cake	365
	Tiramisu	365
	Buko Pandan	365
	Pistachio Kataifi	365

*Please be advised that some Desserts may contain **nuts**. Individuals with allergies are encouraged to exercise caution.*

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KIDS MENU



Kid's Spring Rolls

Sweet and sour dip

450



Kid's Pasta | Choice of Sauce

Bolognese

Tomato Sauce

675

Kid's Chicken Nuggets

french fries

685



Kid's Fish Fingers

Tartar sauce, french fries

685

Kid's Mini Burger

French fries, coleslaw

785



Signature Dish



Contains Alcohol



Contains Pork



Contains Nuts



Spicy



Sustainably Sourced Seafood



Locally Sourced Ingredients



Gluten Free



Vegetarian



Vegan

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	Caesar Salad Romaine lettuce, bacon, parmesan cheese, garlic croutons, anchovy	725	
	Add Grilled Chicken	120	
	Vegetable Spring Rolls Sweet and sour sauce	485	
	Soup of the Day	450	
		Linguini Frutti Di Mare Seafood bisque, prawn, market fish, mussel, cherry tomato, sour cream	950
		Grilled Norwegian Salmon green peas, zucchini, asparagus, lemon	1,685
		Linguini Bolognese Beef ragout, tomato, onion, garlic, basil	890
	Club Sandwich Choice of Wrap or Sandwich Chicken, bacon, egg, tomato, iceberg lettuce, french fries	980	
	Sweet and Sour Pork Chili pepper, pineapple, onion, steamed rice	890	
	Chicken and Pork Adobo Braised chicken and pork, soy sauce, vinegar, steamed rice	890	
	Steak Frites Sirloin steak, iceberg lettuce, beef jus	2,385	
	Grilled Beef Burger Caramelized onions, mary rose dressing pickles, french fries	980	
	Grilled Cheese Burger Caramelized onions, raclette cheese, mary rose dressing pickles, french fries	980	

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**VEGETARIAN****Tokyo Beyond Burger***Lettuce, wasabi aioli, teriyaki sauce, tempura crumbs***995****Paneer Makhani***Homemade cottage cheese, tomato, ginger, garlic, paratha bread***855****Vegetable Fried Rice***Egg, bean sprouts, snap peas, spring onions***625****Samosa Chaat***Potato, peas, chickpeas, yoghurt, tamarind, coriander***395**

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BEVERAGE MENU

Coffee 265

Americano
Flat white
Café latte
Cappuccino

Half-Pot 545**Full-Pot 710****Iced Coffee, Iced Latte, Iced Cappuccino****265**

Coffee can be prepared with decaffeinated beans

Loose Leaf**265**

English breakfast
Assam bari
Darjeeling spring
Earl grey
Jasmin gold

Herbal Infusion**265**

Organic peppermint
Organic chamomile

Fresh Juice**340**

Orange
Pineapple
Watermelon
Coconut
Carrot
Cucumber

Chilled Juice**195**

Cranberry
Apple
Tomato

Homemade Iced Tea**265**

Lemon
Lychee

Water

Pellegrino 750ml
AcquaPanna 750ml

415**415**

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GLASS BOTTLE

SPARKLING

	GLASS	BOTTLE
Moët & Chandon Brut Imperial NV (Champagne, France)	1,635	8,160
Borgo San Leo Prosecco Brut (Veneto, Italy)	544	3,046
Chandon Garden Spritz Sparkling NV (Mendoza, Argentina)		2,502
Dom Pérignon Brut 2013		30,460

ROSÉ

Chateau Minuty 'M de Minuty' Rosé 2023 (Côtes de Provence, France)	740	3,555
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WHITE

Gerard Bertrand 'Change' Sauvignon Blanc 2022 IGP (Pays D'OC, France)	565	2,720
Domaine de Mauperthuis Chablis 2022 (Burgundy, France)	710	3,485
Marco Felluga 'Collio' Pinot Grigio Mongris 2023 (Collio DOC, Friuli-Venezia Giulia, Italy)	675	3,264
Banfi Le Rime Pinot Grigio 2023 (Tuscany, Italy)	545	2,720
Terrazas de los Andes Reserva Chardonnay 2023 (Mendoza, Argentina)		3,264
Cloudy Bay 'Te Koko' Sauvignon Blanc 2019 (Marlborough, New Zealand)		11,423

RED

Luc Baudet Côtes Du Rhône 'Rive Droite' Rouge 2022 (Rhône Valley, France)	545	2,610
Bread & Butter Pinot Noir 2021 (California, USA)	850	4,135
Finca El Origen Andes Blend Malbec (Valle de Uco, Argentina)	675	3,046
Terrazas de los Andes Grand Malbec (Mendoza, Argentina)		7,398
Cloudy Bay 'Te Wahi' Pinot Noir (Central Otago, New Zealand)		11,423



ALCOHOLIC BEVERAGES

45 ML BOTTLE

BEER

Local Beer

San Miguel Pale Pilsen San Miguel Light	305
San Miguel Free 0% Alcohol	305

International Beer

Heineken Asahi Corona Bière des Amis Cr(H)azy IPA 5.5%	415
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WHISKEY

Johnnie Walker Black Label	435	6,310
Jack Daniel Gentleman's Jack	415	6,530
Glenfiddich 12 Years	655	9,790
Macallan 12 Years - Sherry Oak	1,305	18,495

GIN

Bombay Sapphire	435	6,745
Hendrick's	655	9,790
Tanqueray 10	630	9,250

VODKA

Belvedere	490	7,070
Grey Goose	435	6,530

RUM

Bacardi Superior	420	6,310
Plantation Original Dark	380	5,225

TEQUILA

Patron Silver	675	10,660
Patron XO	490	7,615



MINIBAR ITEMS

SNACKS		
	Theo & Philo Chocolate	250
	Raw Bites Nuts	190
	Fair Price Potato Chips	220
	Vegetable Crisps	190
	Instant Noodle Cup	220
NON-ALCOHOLIC BEVERAGES		
	Soda Coke Regular Coke Zero Sprite	215
	Red Bull Regular	250
	Still Water Acqua Panna - 250 mL	200
	Sparkling Water Perrier - 330 mL	240
	Fruit Garden Mango Juice	200
ALCOHOLIC BEVERAGES		
	San Miguel Beer Light	305
	Bierre des Amies IPA	415
	Tito's Vodka - 200 mL	800
	Don Papa Rum - 200 mL	880
	Bread & Butter Pinot Noir 2021 California, USA	4,135
	Bread & Butter Chardonnay 2021 California, USA	3,500

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To ensure your stay is nothing short of grand, we have stocked your mini bar with refreshments for your enjoyment. Should you wish to use the mini bar to store personal items, a PHP 200 fee will apply for the removal of its contents.