

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

1,740

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

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

1,355

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

Assorted dim sum

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

Seasonal fresh fruit plate

Coffee, loose-leaf tea, herbal infusion



Japanese Breakfast

1,740

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

Miso soup

Grilled salmon, vegetable, egg, tofu, steamed rice

Seasonal fresh fruit plate

Coffee, loose-leaf tea, herbal infusion



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A LA CARTE BREAKFAST SPECIALTIES



Fruit

Seasonal platter

730



Yogurt

Natural or fruit-flavored

390



Granola

Natural yogurt, berry compote

450



Warm Oatmeal

Cinnamon sugar

340



Cereal

Corn flakes, koko krunch, cheerios, fruit loops
Hot or cold milk: full-fat, low-fat or soy milk

340



Bakery Basket

A selection of preserves, honey, butter
Plain croissant, chocolate croissant
Danish pastry, muffin, white or whole wheat toast

510



Waffle | Pancake

Maple syrup, chocolate sauce

510

Two Cage-Free Eggs Cooked Any Style

Hash brown, sautéed mushroom, tomato, pork bacon
Pork sausage, chicken sausage

960



Three Cage-Free Eggs Omelet

Mushroom, pepper, tomato, spring onion, cheese, ham

845

*Egg dish can also be prepared with egg white only



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Congee <i>Rice porridge, chicken, fried shallot, spring onion Egg, chili-soy sauce</i>	565
Daing na Bangus <i>Crispy-fried milk fish, fried cage-free egg, steamed rice</i>	735
Pork Tocino <i>Pan-fried cured pork, fried cage-free egg, steamed rice</i>	735
Beef Tapa <i>Sautéed beef, vinegar, soy sauce, fried cage-free egg, steamed rice</i>	735
Longganisa <i>Pork sausage, fried cage-free egg, steamed rice</i>	735

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ALL DAY MENU

APPETIZERS



Italian Burrata **950**
Melon, vine tomato, avocado, basil



Caesar Salad **725**
Romaine lettuce, bacon, parmesan cheese, garlic crouton, anchovy
Add Grilled Chicken **120**



Vegetable Spring Rolls **485**
Sweet and sour sauce

SOUPS

Wonton Noodle Soup **645**
Prawn and chicken wonton, Asian greens, bean sprout

Beef Noodle Soup **830**
Soy sauce, coriander, chili



Seafood Prawn Bisque **610**
Cognac, cream, herb oil



Soup of the Day **450**

SANDWICHES

Club Sandwich | Choice of Wrap or Sandwich **980**
Chicken, bacon, egg, tomato, iceberg lettuce, fries

Grilled Beef Burger **980**
Caramelized onions, mary rose dressing
pickles, french fries

Grilled Cheese Burger **980**
Caramelized onions, raclette cheese, mary rose dressing
pickles, french fries

Reuben Sandwich **950**
Rye bread, pastrami, sauerkraut, emmental, french fries

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MAIN COURSE


	Butter Chicken <i>Tomato cashew nut gravy, paratha bread</i>	965
	Fish and Chips <i>Beer batter, lemon, tartar sauce, french fries</i>	995
 	Grilled Norwegian Salmon <i>green peas, zucchini, asparagus, lemon</i>	1,685
	Linguini Bolognese <i>Beef ragout, tomato, onion, garlic, basil</i>	890
	Hainanese Chicken Rice <i>Asian greens, chicken broth, sweet soy, chili, ginger</i>	1,295
 	Seafood Stew <i>Market Fish, mussels, carrot, saffron aioli</i>	950
 	Chicken Cordon Bleu <i>Mashed potato, mushrooms, mustard jus</i>	995
	Steak Frites <i>Grilled mulwarra sirloin, iceberg lettuce, beef jus</i>	2,385
	Buttermilk Chicken <i>French fries, coleslaw, gravy</i>	995

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MAIN COURSE

	Wok Fried Beef <i>Black pepper, garlic, broccoli, steamed rice</i>	1,565
	Sweet and Sour Pork <i>Chili pepper, pineapple, onion, steamed rice</i>	890
	Chicken and Pork Adobo <i>Braised chicken and pork, soy sauce, vinegar, steamed rice</i>	890
 	Linguini Blue Cheese <i>Caramelized walnuts, parmesan, basil</i>	950
 	Linguini Frutti Di Mare <i>Seafood bisque, prawn, market fish, mussel, cherry tomato, sour cream</i>	950

VEGETARIAN

	Tokyo Beyond Burger <i>Lettuce, wasabi aioli, teriyaki sauce, tempura crumbs</i>	995
	Samosa Chaat <i>Potato, peas, chickpeas, yoghurt, tamarind, coriander</i>	395

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VEGETARIAN		Paneer Makhani <i>Homemade cottage cheese, tomato, ginger, garlic, paratha bread</i>	855
		Vegetable Fried Rice <i>Egg, bean sprouts, snap peas, spring onions</i>	625
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 <i>Sweet and sour dip</i>	450
	Kid's Pasta Choice of Sauce <i>Bolognese</i>	675
	<i>Tomato Sauce</i>	
	Kid's Chicken Nuggets <i>french fries</i>	685
	Kid's Fish Fingers <i>Tartar sauce, french fries</i>	685
	Kid's Mini Burger <i>French fries, coleslaw</i>	785

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AVAILABLE AFTER MIDNIGHT



Caesar Salad

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

Add Grilled Chicken

725

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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AVAILABLE AFTER MIDNIGHT

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	Half-Pot 545	Full-Pot 710
Americano		
Flat white		
Café latte		
Cappuccino		
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		415
AcquaPanna 750ml		415

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	GLASS	BOTTLE
SPARKLING		
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
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

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ALCOHOLIC BEVERAGES

		45 ML	BOTTLE
BEER	Local Beer		
	San Miguel <i>Pale Pilsen</i> San Miguel <i>Light</i>		305
	San Miguel <i>Free 0% Alcohol</i>		305
	International Beer		415
	Heineken Asahi Corona Bière des Amis Cr(H)azy IPA 5.5%		
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

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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 <i>Coke Regular Coke Zero Sprite</i>	215
	Red Bull <i>Regular</i>	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.