

THE LOUNGE

ALL DAY MENU

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APPETIZERS

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GOAT CHEESE SALAD 610
*assorted lettuce leaves, black olives, cucumber, cherry tomato
red onion, garlic crouton, extra virgin olive oil, lemon*

P CAESAR SALAD 455
romaine lettuce, bacon, parmesan, garlic crouton, anchovy
ADD GRILLED CHICKEN 555

SF LEGRIS OYSTERS, FRANCE 1,700
red wine mignonette, horseradish

P ITALIAN BURRATA 750
*parma ham, vine tomato, basil pesto, extra virgin
olive oil, balsamic vinegar*

SOUPS

.....

S BRAISED CRABMEAT SOUP 455
sweet corn, dried scallop

SF WONTON NOODLE SOUP 475
prawn and chicken wonton, asian greens, bean sprout

SOUP OF THE DAY 310

SANDWICHES

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*All sandwiches are served with a choice of
French fries or side salad*

P GRILLED BEEF BURGER 765
*bacon, cheese, plum tomato, homemade relish
pickle, coleslaw*

P CLUB SANDWICH 785
chicken, bacon, egg, tomato, iceberg lettuce

VG TOKYO BEYOND BURGER 795
lettuce, wasabi aioli, teriyaki sauce, tempura crumbs

REUBEN SANDWICH 755
toasted sourdough, corned beef, Swiss cheese, sauerkraut

S: Signature Dish **V: Vegetarian** **VG: Vegan** **N: Contains Nuts** **P: Pork** **SF: Seafood**

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SMALL PLATES

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MARINATED OLIVES, GOAT CHEESE
SUN-DRIED TOMATOES, CRACKERS 705

P SELECTION OF FARM HOUSE CHEESE
CURED HAM 1,300
olives, pickled onions, honey, grissini sticks, lavosh

SF GAMBAS AND SPICY CHORIZO 1,400
*lemon, garlic, cherry tomato, sherry vinegar
extra virgin olive, toasted sourdough bread*

PASTA

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SF SPAGHETTI FRUTTI DI MARE 775
sautéed prawn, fish, mussel, clam, cherry tomato, garlic

PENNE BOLOGNESE 705
*beef ragout, vine ripened tomatoes
onion, garlic, basil*

PENNE MUSHROOM 705
sautéed mushroom, garlic, parsley, cream

FRY

.....

SF FISH AND CHIPS 795
beer batter, lemon, tartar sauce

BUTTERMILK CRISPY FRIED CHICKEN 770
french fries, coleslaw, gravy

GRILL

.....

S GRILLED MULWARRA RIB EYE STEAK - 250g 1,990
french fries, pepper sauce, confit garlic

SF NORWEGIAN SALMON 1,350
grilled asparagus, lemon butter sauce

SF GRILLED TIGER PRAWN 1,400
herb butter, lemon

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ASIAN FAVORITES

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SF	CRISPY TIGER PRAWN <i>salt, pepper, steamed rice</i>	1,400
	WOK-FRIED BEEF <i>black pepper, garlic broccoli, steamed rice</i>	1,150
P	SWEET & SOUR PORK <i>chili pepper, pineapple, onion, steamed rice</i>	715
SF	WOK-FRIED POMFRET <i>ground pork, chili pepper soy sauce sesame oil, spring onion, steamed rice</i>	1,275
P	CHICKEN AND PORK ADOBO <i>braised chicken and pork, soy sauce, vinegar steamed rice</i>	685
	MAPO TOFU <i>spicy bean paste, minced beef, steamed rice</i>	615
P	E-FU NOODLE <i>mushroom, pork</i>	635
	CASSEROLE OF EGGPLANT <i>diced chicken, salted fish, steamed rice</i>	615

INDIAN

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All Indian dishes are served with a
choice of paratha bread or steamed rice

N	BUTTER CHICKEN <i>tomato, cashew nut gravy</i>	765
V N	PANEER MAKHANI <i>homemade cottage cheese, tomato, ginger, garlic</i>	675

BAR BITES

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P	HAM AND CHEESE CROQUETTE	520
P	POPCORN AND CHORIZO	520
SF	BRIOCHE <i>cured salmon capers, avruga caviar, prawn roll</i>	520

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DESSERTS

S	STRAWBERRY CHEESECAKE	240
N	ALMOND FLORENTINE CAKE	240
N	MANGO SANS RIVAL	240
N	PASSION FRUIT MANGO TART	240
	MOCHA HAZELNUT CAKE	240
	MIXED BERRY SHORTCAKE ROULADE	240
	ICE CREAM SUNDAES	250
	VANILLA - <i>caramel, mango</i>	
	CHOCOLATE - <i>berries, chocolate sauce</i>	



HALO-HALO | 600 - GOOD FOR SHARING

The traditional Filipino dessert which is made special and served at your table with grandeur.

AVAILABLE DAILY FROM 2:00 PM TO 8:00 PM

*ube ice cream, leche flan, white beans, sweet palm fruit, nata de coco, chickpea, jackfruit
red bean, macapuno, ube, banana, sweet potato, pinipig*

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NON ALCOHOLIC

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SODA 190
coke, coke zero, coke light, sprite, royal tru-orange

BOTTLED WATER
STILL 300
acqua panna 750ml

SPARKLING 300
san pellegrino 750ml

HOMEMADE ICED TEA 220
lemon, lychee, green tea

FRESH JUICE 240
orange, pineapple, mango, watermelon

COFFEE AND TEA

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COFFEE 180
RISTRETTO, ESPRESSO

220

AMERICANO
FLAT WHITE
CAPPUCCINO
CAFE LATTE
CAFE MOCHA 220

ICED COFFEE 220
AMERICANO
CAPPUCCINO
LATTE
MOCHA

LOOSE LEAF TEA
ENGLISH BREAKFAST
EARL GREY
DARJEELING SPRING
JASMIN GOLD
ASSAM BARI 220

HERBAL INFUSION
PEPPERMINT
CHAMOMILE

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CLASSIC COCKTAILS

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VENUS75 <i>cava, gin, elderflower</i>	520
CHAMPAGNE COCKTAIL <i>cognac, champagne, angostura bitters</i>	520
MARGARITA <i>tequila, cointreau, lime</i>	480
COSMOPOLITAN <i>citrus vodka, cointreau, cranberry, lime</i>	450
ESPRESSO MARTINI <i>absolut vanilla, espresso coffee, kahlua</i>	450
MAI TAI <i>white rum, dark rum, cointreau, orgreat syrup, lime</i>	450
MANHATTAN <i>maker's mark, mancino rosso, angostura bitters</i>	450
NEGRONI <i>bombay sapphire, campari, mancino rosso</i>	450
OLD FASHIONED <i>maker's mark, angostura bitters, sugar syrup</i>	450
DARK AND STORMY <i>havana club 7, ginger beer, lime</i>	450

SIGNATURE COCKTAILS

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SASKATONIC <i>infused gin, crème de cassis, tonic, honey</i>	520
LANTERN <i>gin, cucumber, midori liqueur, lemon juice, sparkling wine</i>	520
ROMANTIC SIN <i>gin, blackberry liqueur, crème de violet, lemon juice pasteurized egg white, sugar syrup</i>	520
RUM MANHATTAN <i>don papa 10, sweet vermouth, angostura bitters, cherry</i>	450
DARKER DON <i>don papa 7, ginger beer, calamansi</i>	450
MASSKARA DAIQUIRI <i>don papa masskara, lemon juice, simple syrup</i>	450

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SOMMELIER SELECTION

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SPARKLING

GLASS / BOTTLE

Champagne Duval-Leroy, Brut Reserve NV - France	900	4,400
Freixenet Cordon Negro, Brut - Cava, Spain	650	3,150
Piccini Prosecco, Extra Dry - Italy	700	3,400

ROSÉ

François Lurton La Mule Rosé - Provence, France	420	2,000
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WHITE

Gustave Lorentz Riesling - Alsace, France	450	2,150
Tedeschi Pinot Grigio - Veneto, Italy	600	2,900
Ferraton Père & Fils La Tournée Blanc - Rhône Valley, France	480	2,300
Château La Gravière Blanc - Bordeaux, France	550	2,650
Joseph Drouhin 'La Forêt' Chardonnay - Burgundy, France	670	3,250

RED

Indigo Eyes Pinot Noir - California, USA	670	3,250
Château la Gamaye 'Cuvée Prestige', Blaye Côte de Bordeaux - France	550	2,650
Hermanos Lurton Tempranillo - Toro, Spain	580	2,800
Tenute Silvio Nardi Chianti Colli Senesi DOCG - Tuscany, Italy	600	2,900
Taltarni Vineyards T-Series Shiraz - Victoria, Australia	490	2,350

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ALCOHOLIC BEVERAGES

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	45ML / BOTTLE	
WHISKEY		
glenfiddich 12 years	500	7,000
glenlivet 15 years	650	9,500
macallan 12 years	1,100	13,000
BLENDED SCOTCH		
johnnie walker black label	400	5,500
chivas regal 18 years	600	8,900
GIN		
bombay sapphire	300	4,000
hendrick's	550	8,000
roku	480	7,000
tanqueray 10	500	6,000
four pillars	700	10,000
the botanist	700	10,000
monkey 47	800	8,500
VODKA		
42 below	300	4,000
tito's	350	4,300
ketel one	350	5,000
belvedere	450	6,000
grey goose	450	6,000
stolichnaya elite	700	10,000
RUM		
bacardi superior	300	3,000
havana club 7 years	300	5,000
brugal	300	5,000
plantation original dark	320	4,200
don papa 7 years	380	5,400
ron zacapa centenario sistema solera-23	700	12,000
TEQUILA		
patron xo	300	4,000
patron silver	480	7,500
herradura silver	800	11,500
DOMESTIC BEER		
san miguel light		200
san miguel pale pilsen		200
house lager		350
INTERNATIONAL BEER		
asahi superdry - japan		300
corona extra - mexico		300
heineken - holland		300

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MERIENDA CENA

A Grand Filipino Afternoon Tea Set

2,950 net for two persons

Inclusive of rosé wines for two persons

Monday to Thursday

2:30 PM to 5:30 PM

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OPEN-FACED SANDWICHES

P LECHON SISIG
confit egg yolk, liver pâté

SF PRAWN COCKTAIL
calamansi mayonnaise

BEEF SALPICAO
garlic purée, potato strings

PICKLED MILK FISH
beetroot, sour cream horseradish, atchara

QUICHE AND SCONES

WILD MUSHROOM TRUFFLE QUICHE

TRADITIONAL HOMEMADE SCONES
served with fruit preserves and clotted cream

SEAFOOD COCKTAIL

SF SHRIMP COCKTAIL
marie rose sauce, lemon, iceberg lettuce, tabasco

HOMEMADE CAKES

Your choice of two (2) cakes

- N** ALMOND FLORENTINE CAKE
- MIXED BERRY SHORTCAKE ROULADE
- STRAWBERRY CHEESECAKE
- N** MOCHA HAZELNUT CAKE
- N** MANGO SANS RIVAL
- PASSION FRUIT MANGO TART

COFFEE
brewed coffee, americano, flat white, cappuccino, cafe latte

LOOSE LEAF TEA
english breakfast, earl grey, darjeeling spring, jasmin gold, assam bari

HERBAL INFUSION
peppermint, chamomile

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