

Saffron Café

MENU

BREAKFAST A LA CARTE

from 6:00 am to 11:00 am

Saffron Café

EGG WHITE OMELET WITH SPINACH 🥚🥔🍄	1050
Goat cheese, boiled potatoes, tomatoes, mushrooms, baked beans, steamed fish or chicken breast	
EGGS BENEDICT 🥚🥔🍄🍷	950
Poached eggs, ham or smoked salmon, Hollandaise sauce, tomatoes, mushrooms, baked beans	
VEGAN TOFU SCRAMBLE 🌱🥔🍄	950
Plant based corned beef, breakfast potatoes, baked beans, tomatoes, mushrooms	
VEGAN CHIMICHANGA 🌱🥔🍄	950
Refried beans, avocado, flour tortilla, jackfruit, guacamole, pico de galo, vegan sour cream, breakfast potatoes, mushrooms	
THREE EGG OMELET 🥚🥔🍄	850
Ham, onion, mushroom, tomato, cheese Breakfast potatoes, tomatoes, mushrooms, baked beans, bacon	
TWO EGGS ANY STYLE 🥚🥔🍄🍷	700
Breakfast potatoes, tomatoes, mushrooms, baked beans, bacon with choice of pork sausage, chicken patties, or ham	
SMOKED SALMON PLATTER 🍷🥚🍄	650
Tomato, cucumber, cream cheese, red onion, hardboiled egg, white toast	
BIRCHER MUESLI 🍷🥔🍄	400
Creamed oats, yogurt, nuts, green apple, dried fruit compote	
CINNAMON FRENCH TOAST 🍷🥚🍄	400
Brioche, whipped cream, chocolate sauce, dried fruit compote	
YOGURT PANCAKES 🍷🥚🍄	400
Banana, whipped cream, maple syrup	
GRANOLA PARFAIT 🍷🥚🍄	400
Rolled oats, almond flakes, desiccated coconut, yogurt, blueberry compote, raisins, cranberries	
BAKERY BASKET 🍷🥚🍄	400
Croissant, pain au chocolate, muffin, Danish pastries with butter, jams and honey	
CEREAL WITH MILK 🍷🥚🍄	300
Corn Flakes, Rice Koko Krunch, Milo Pebbles, Homemade Oat Muesli, or Homemade Rice Granola	
NATURAL OR FRUIT FLAVORED YOGURT 🍷🥚🍄	300
Blueberry, raspberry, strawberry compote, or honey	
SLICED FRUIT PLATTER 🍷🥚🍄	390
Seasonal fruits, yogurt-honey dip	

ON THE SIDE

SAUTÉED HERBED MUSHROOMS 🍄	450
SAUTÉED SPINACH 🍄	350
CRISPY BACON 🥓	250
SMOKED HAM 🥓	250
PORK SAUSAGE 🥓🍄	200
BREAKFAST POTATOES 🥔	150
CHICKEN PATTIES 🍷🍄	150
EGG 🥚	100

ASIAN BREAKFAST SPECIALTIES

HOFAN 🌱🍄🍷	700
Rice noodles, plant based “meat”, shitake, king oyster mushrooms, spring onions, tofu, bean sprouts, soy sauce	
DAING NA BANGUS 🍷🥚🍄	600
Crispy fried marinated milk fish, two fried eggs, pickled vegetables, garlic rice	
BEEF TAPA 🍷🍄🍷	550
Pan fried marinated beef, two fried eggs, pickled vegetables, garlic rice	
CONGEE 🍷🥚🍄	550
Beef, chicken, pork or fish Chicken or pork floss, salted egg, pickled ginger, sesame oil, fried garlic, fish sauce	
PORK TOCINO 🍷🍄🍷	500
Pan fried marinated pork, two fried eggs, pickled vegetables, garlic rice	

Prices are in Philippine peso, inclusive of VAT and subject to local tax and service charge.

🥓 Contains Pork
🌶️ Spicy
🌱 Vegetarian

🌱 Sesame Seeds
🐟 Fish
🌾 Gluten

🥛 Dairy
🥚 Egg
🌰 Nuts

🥜 Peanuts
🌱 Soya
🦀 Crustaceans

🥛 Milk
🐌 Molluscs
🌿 Mustard

🌿 Celery
🍷 Sulphites
🔥 Animal Fat

BREAKFAST A LA CARTE

ALL-DAY DINING

from 11:00 am to 10:30 pm

Saffron Café

APPETIZERS

GAMBAS AL AJILLO (SAUTEED GARLIC SHRIMP) 🦞🍷🌿🍷 850
Shrimp, chorizo, chili, garlic, crab fat, toasted bread
SINUTENG BABY SQUID (SAUTEED) 🦑🌿🌿 750
Calamansi, garlic, soy, smoked paprika, olive oil, toasted bread
BEEF AND MUSHROOM SALPICAO (STIR FRIED) 🥩🍄🌿🌿🍷 690
Angus flat iron steak, assorted mushrooms, soy, fried garlic, toasted bread
CHEESESTEAK CRISPY ROLLS 🍷🍷🌿🌿 600
Beef sirloin, Provolone, American cheese, bell pepper, onions, mushrooms, chipotle Ranch
HUMMUS (CHICKPEAS DIP) 🌿🌿🌿 500
Chickpeas, sesame paste, flour tortilla chips, fresh vegetables
BUFFALO CAULIFLOWER 🌿🌿🍷🌿 500
Crispy florets, spicy hot sauce, blue cheese dressing
FRESH VEGETABLE SPRING ROLLS 🌿🌿🌿🌿🌿 450
Rice vermicelli, beans, carrots, cucumber, fresh herbs, fried tofu, peanuts, hoisin-peanut dip
LUMPIA SHANGHAI (CRISPY SPRING ROLLS) 🌿🍷🦞🌿🍷 390
Pork, shrimp, celery, carrots, sesame, sweet & sour sauce

SALAD

MANGO AND TOMATO 🦞 900
Shrimp, green and ripe mangoes, tomatoes, jicamas, red onions, bell pepper, cilantro, calamansi
OCTOPUS 🦑🌿 750
Grilled octopus, celery, cherry tomatoes, Kalamata olives, lemon, olive oil
CAESAR 🍷🌿🌿🌿🍷 650
Romaine hearts, white anchovies, Parmesan, bacon, croutons Choice of poached egg or grilled chicken
BUFFALO CHICKEN 🌿🍷🌿🌿🍷 650
Romaine hearts, crispy chicken bites, buffalo sauce, bacon, celery, carrots, blue cheese, Ranch
GREEK 🍷🌿🌿 550
Tomatoes, cucumbers, olives, bell pepper, onions, Feta, Iceberg lettuce, lemon vinaigrette Add grilled chicken breast 150

SOUP

THREE ONION 🌿🍷🍷 600
Leeks, white onions, red onions, beef broth, Sherry wine, Comte cheese, bread crouton
CHICKEN TINOLA 🌿 500
Native chicken, green papaya, malunggay (moringa), ginger, chicken broth
CREAM OF PUMPKIN 🌿🌿 350
Vegetable stock, coconut cream, pumpkin seeds, ginger, lemongrass

SANDWICH

Served with your choice of French fries, garden salad or seasonal sliced fruits

SAFFRON BURGER 🍷🌿🌿🌿🍷🌿 990
Angus beef, bacon, American cheese, fried egg, brioche bun, lettuce, tomato, onion, burger sauce
DOUBLE SMASHED BURGER 🌿🌿🍷🌿🌿🌿 970
100% USDA Angus beef, American cheese, onions, lettuce, pickles, burger sauce, brioche bun
RUEBEN 🍷🌿🌿🌿🍷 920
Homemade corned beef, Emmental, sauerkraut, Russian dressing, marbled rye bread
SENSATIONAL BURGER 🌿🌿🌿🌿🍷🌿 850
Plant based "meat" patty, sauteed mushrooms and onions, Emmental, lettuce, tomatoes, brioche bun
SAFFRON CLUB 🍷🌿🌿🌿🍷🌿 780
Chicken, ham, bacon, fried egg, Cheddar, tomatoes, lettuce, Dijon mustard, mayo, white toast
VEGAN "EGG" SALAD 🌿🌿🌿🌿 650
Tofu, celery, vegan mayo, nutritional yeast, pickles, tomato, lettuce, marbled rye bread
SPICY CRISPY "CHICKEN" 🌿🌿🌿🌿🍷🌿🌿 550
Plant based "meat", iceberg, onions, pickles, tomatoes, Emmental, chipotle Ranch, brioche bun

FROM THE GRILL

Choose your main dish then select one sauce plus one side dish

ANGUS BEEF RIB EYE STEAK (250G)	3100
WAGYU MB5 BEEF SIRLOIN (200G)	2500
LAMB LOIN SADDLE BONELESS (200G)	2200
IBERIAN PORK PRESA (180G)	1900
SALMON FILLET (170G)	1400
TUNA FILLET (170G)	1350

SAUCES:

BBQ 🌿🌿🌿
BLACK PEPPERCORN 🍷🍷
MUSHROOM 🍷🍷
SAFFRON LEMON SAUCE 🌿🌿🍷
TERIYAKI 🌿🌿🌿

SIDE DISHES:

SAUTÉED MUSHROOMS 🍷🍷🌿	450
SAUTÉED SPINACH 🌿🌿🌿	350
PARMESAN MASH 🍷🌿	200
ROASTED BABY POTATOES 🍷🌿	200
FRENCH FRIES 🍷	200
SWEET CORN 🌿🌿	180
VEGETABLE MEDLEY 🌿🌿🌿	180
STEAMED RICE 🌿	160

Prices are in Philippine peso, inclusive of VAT and subject to local tax and service charge.

Contains Pork	Sesame Seeds	Dairy	Peanuts	Milk	Celery
Spicy	Fish	Egg	Soya	Molluscs	Sulphites
Vegetarian	Gluten	Nuts	Crustaceans	Mustard	Animal Fat

ALL-DAY DINING

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from 11:00 am to 10:30 pm

Saffron Café

FAMILY-STYLE FAVORITES

SAFFRON SIGNATURE SET

6200

Good for 4-5 people

FRESH VEGETABLE SPRING ROLLS    

SINUTENG BABY SQUID  

CHICKEN TINOLA 

KARE KARE (OX TAIL AND BEEF STEW IN PEANUT SAUCE)    

HUMBA (BRAISED PORK BELLY)  

GARLIC SHRIMP   

STEAMED RICE 

SEASONAL FRESH FRUIT PLATTER 

ICE CREAM 

THE SAVORY SET

4800

Good for 3-4 people

BEEF AND MUSHROOM SALPICAO (STIR FRIED)    

GAMBAS AL AJILLO (SAUTEED GARLIC SHRIMP)   

BULALO (BEEF SHANK SOUP) 

ESCABECHENG LAPU LAPU (SWEET AND SOUR RED GROUPER)  

ADOBONG MANOK (BRAISED CHICKEN)  

STEAMED RICE 

ICE CREAM 

COMFORT FOOD COLLECTION

4300

Good for 3-4 people

LUMPIA SHANGHAI (CRISPY SPRING ROLLS)     

MANGO AND TOMATO SALAD 

SINIGANG NA TIYAN NG SALMON (SOUR SALMON SOUP) *Full serve*  

BISTEK TAGALOG (BEEF STEAK)  




LECHON KAWALI (CRISPY FRIED PORK BELLY) 

STEAMED RICE 

SEASONAL FRESH FRUIT PLATTER 

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 Contains Pork
 Spicy
 Vegetarian

 Sesame Seeds
 Fish
 Gluten

 Dairy
 Egg
 Nuts

 Peanuts
 Soya
 Crustaceans

 Milk
 Molluscs
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HAPAG NG PAMANA

BULALO (BEEF SHANK SOUP) <i>Good for sharing</i> 🍗	1850
Braised beef shank, cabbage, pechay, corn, beef broth, steamed rice	
BEEF KARE KARE (BEEF STEW) 🍷🦀🍗🥔	1600
Ox tail, Angus chuck, banana heart, peanut sauce, eggplant, shrimp paste, steamed rice	
GARLIC SHRIMP 🦀🍗🥔	1450
Crab fat, ginger, coconut milk, fresh chillies, steamed rice	
BISTEK TAGALOG (BEEF STEAK) 🍷🍷	1400
Angus flat iron steak, crispy onions, soy sauce, calamansi, steamed rice	
PANCIT CANTON (STIR FRIED EGG NOODLES) 🍜🍷🍷🦀🍷	1150
pork, shrimp, squid, Cantonese sausage, shitake, assorted vegetables, soy, sesame	
PANCIT BIHON GUISADO (STIR FRIED CORNSTARCH NOODLES) 🍜🍷🍷🦀🍷	1050
Stir fried cornstarch noodles, chicken, shrimp, squid, assorted vegetables, soy, sesame	
ESCABECHENG LAPU LAPU (SWEET AND SOUR RED GROUPER) 🍷🥔	900
Bell pepper, carrots, green papaya, sweet and sour sauce, steamed rice	
SINIGANG NA TIYAN NG SALMON <i>Half / Full Serve</i> 🍷🦀	550/990
(SOUP SALMON SOUP)	
Tamarind flavored broth, salmon belly, green chillies, water spinach, steamed rice	
HUMBA (BRAISED PORK BELLY) 🍷🍷	850
Pork belly, banana blossoms, fermented black beans, steamed rice	
INASAL NA MANOK (GRILLED CHICKEN) 🍷🍷🍷	800
Calamansi and lemongrass marinated chicken, atchara, steamed rice	
LECHON KAWALI (CRISPY FRIED PORK BELLY) 🍷	750
Crispy pork belly, atchara, steamed rice, dipping sauce	
ADOBONG MANOK (BRAISED CHICKEN) 🍷🍷🍷	650
Chicken thighs, pineapple, green beans, hard boiled egg, Vinegar-soy sauce, steamed rice	

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Contains Pork



Spicy



Vegetarian



Sesame Seeds



Fish



Gluten



Dairy



Egg



Nuts



Peanuts



Soya



Crustaceans



Milk



Molluscs



Mustard



Celery



Sulphites



Animal Fat

ALL-DAY DINING

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INTERNATIONAL SELECTIONS

BRAISED BEEF SHORT RIBS 🍖🍷 2350

Parmesan mash, green beans, baby mushrooms, braising jus

PAN ROASTED KUROBUTA PORK TENDERLOIN 🍖🍷 1400

Confit garlic mashed potatoes, broccoli, baby mushrooms, balsamic bacon sauce

BLACKENED HALIBUT 🍷🍷 1200

Cajun spice, tomato coulis, sauteed baby potatoes, mango chili salsa

“CHICKEN” PARMESAN 🌱🍷🍷 1100

Plant based “chicken” patty, Marinara sauce, buffalo mozzarella and Parmesan, garlic and olive oil spaghetti

FISH & CHIPS 🍷🍷🍷 1050

Halibut, Tartar sauce, malt vinegar, coleslaw, French fries

YANGZHOU FRIED RICE 🍷🍷🍷 990

Shrimp, pork, Cantonese sausage, assorted vegetables, egg

CRISPY CHICKEN 🍷🍷🍷 850

Parmesan mash, coleslaw, gravy

HAINANESE CHICKEN RICE 🍷 800

Poached half chicken, ginger and chili sauces, chicken broth

PIZZA

BURRATA 🍷🍷🍷 1600

Mortadella and pistachio sausage, marinated artichokes, cherry tomatoes, mozzarella, pizza sauce

STEAK AND MUSHROOM 🍷🍷 1550

Black Angus flat iron steak, confit garlic, horseradish, shitake, arugula, Provolone, mozzarella, Parmesan

DIAVOLA 🍷🍷🍷 1150

Spicy salami, buffalo mozzarella, red chili, Kalamata olives, basil, pizza sauce

PARMIGIANA 🍷🍷🍷 1100

Fried eggplants, cherry tomatoes, buffalo mozzarella, Parmesan, basil, tomato sauce

HAWAIIAN 🍷🍷🍷 1050

Ham, pineapple, cheddar, mozzarella, goat cheese, green chili, pizza sauce

PASTA

Your choice of vegan spaghetti, penne or fettuccini

RAGÙ ALLA BOLOGNESE 🍷🍷🍷 850

Classic beef & pork sauce, milk, tomatoes, Parmesan

MEATBALLS 🍷🍷🍷 750

Pork, beef, tomato sauce, milk, Parmesan

CARBONARA 🍷🍷🍷 750

Bacon, egg yolk, Parmesan, cream

Add chicken 150

VEGAN RAGÙ ALLA BOLOGNESE 🌱🍷🍷🍷 750

Plant based “meat”, tomatoes, mushrooms, walnuts, coconut milk, nutritional yeast

ARRABBIATA 🍷🍷🍷 650

Spicy tomato sauce, garlic, olive oil, chili, Parmesan

Add shrimp 750 🍷

DESSERTS

TIRAMISU 🍷🍷🍷 390

Mascarpone, lady fingers, coffee and Marsala wine, cocoa powder, Zabaglione ice cream

NY CHEESECAKE 🍷🍷🍷 390

Philadelphia cream cheese, yogurt, graham cracker crust, blueberry compote, strawberry sorbet

LECHE FLAN 🍷🍷 390

Evaporated and condensed milk, vanilla, macapuno (coconut sport), latik (coconut milk curd), ube ice cream

BLACKOUT CAKE 🍷🍷🍷 390

Moist chocolate gluten free sponge, chocolate pudding, chocolate and cream cheese frosting, vanilla ice cream

SANS RIVAL 🍷🍷🍷 390

Cashew nut meringue, vanilla buttercream, fresh mango, banana-chocolate ice cream

SEASONAL FRESH FRUIT PLATTER 🍷 390

Yogurt, honey

ICE CREAM 🍷🍷 300

Kindly ask our service associates for the selection of daily flavors

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🌿 Mustard

🌿 Celery
🍷 Sulphites
🔥 Animal Fat

ALL-DAY DINING

KID'S MENU

Available from 11:00am to 10:30pm

Saffron Café

PHP 700

Choose one (1) main course and one (1) dessert,
Served with iced tea, for Junior Guests 12 years old and under

MAIN COURSE

TORTANG TALONG (STUFFED EGGPLANT OMELETE) 🍆🍳

Grilled eggplant, pork, egg, steamed rice or French fries, banana ketchup

PORK BBQ 🐷🍷🍷

Marinated pork skewers, broccoli, steamed rice or French fries, banana ketchup

CHICKEN FINGERS 🍗🍷

Honey mustard, French fries or steamed rice, banana ketchup or BBQ sauce 🍷

PINOY- STYLE SPAGHETTI 🍝🍷🍷🍷

Meat sauce, hot dog, Eden cheese, banana ketchup

KID'S BEEF OR CHEESEBURGER SLIDERS 🍔🍷🍷

Tomato, pickles, lettuce, banana ketchup, French fries or steamed rice

CHEESE PIZZA 🍕🍷

Mozzarella, cheddar, Parmesan, pizza sauce

CHICKEN SOTANGHON (CHICKEN NOODLE SOUP) 🍜🍷

Chicken broth, glass noodles, shredded chicken meat, carrots, celery, cabbage, egg

ROASTED SALMON 🐟🍷

Broccoli, mashed potatoes or steamed rice, honey lemon glaze

DESSERT

S'MORES 🍪🍷🍷

Chocolate chip cookies, marshmallow, strawberry and salted caramel sauces

CHOCOLATE BROWNIE 🍫🍷🍷🍷

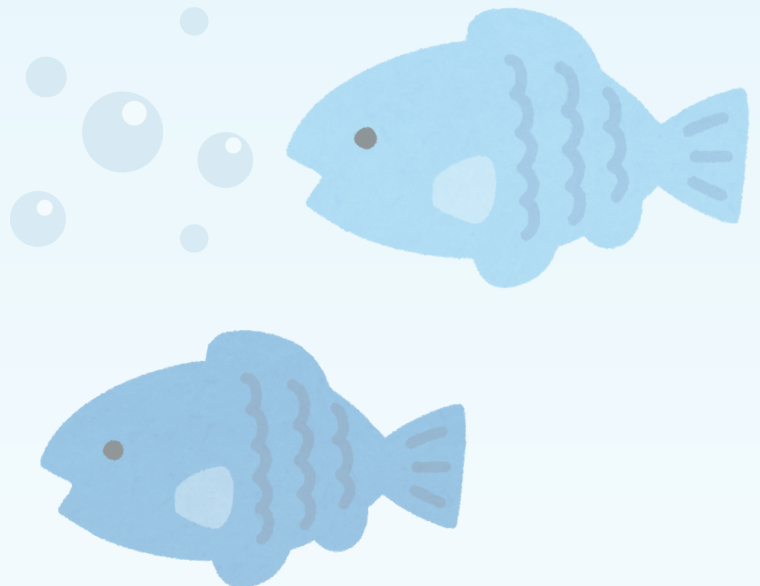
with vanilla ice cream

VANILLA CRÈME BRULEE 🍮🍷🍷

berry compote, lengua de gato

ICE CREAM 🍦🍷

daily selection of ice creams and sorbets



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