

In-Room Dining

BREAKFAST SET MENUS

from 6:00 am to 11:00 am

AMERICAN BREAKFAST

1450

Coffee, tea or hot chocolate

Fresh juice: Orange, mango, watermelon, pineapple or carrot

Natural or fruit-flavored yogurt 🍌

Two eggs any style 🍳🍳🍳🍳🍳

Breakfast potatoes, tomatoes, mushrooms, baked beans, bacon

Choice of pork sausage, chicken patties or ham 🍌🍳🍌

Fresh morning breakfast pastries, butter, jam and honey 🍌🍳🍌🍌

Pancakes with maple syrup or chocolate syrup tail 🍌🍌🍌

Choice of white, whole wheat, or multi grain toast 🍌🍌

Choice of cereal with milk: Corn Flakes, Rice Koko Krunch, Milo Pebbles, Homemade Oat Muesli, Homemade Rice Granola 🍌🍌🍌

Seasonal Sliced Fruits 🍌

FILIPINO BREAKFAST

1450

Coffee, tea or hot chocolate

Fresh juice: Orange, mango, watermelon, pineapple or carrot

Breakfast specialties: Select from

Tapa (marinated beef)🍌🍌, Tocino (marinated pork) 🍌🍌🍌, Longanisa (sweet sausage) 🍌🍌, ,

Daing na bangus (marinated milk fish) 🍌🍌

Served with two fried eggs and pickled vegetables 🍳

Steamed or garlic rice

Natural or fruit-flavored yogurt 🍌

Ensaymada, pan de sal, fruit Danish 🍌🍌🍌

Choice of white, whole wheat, or multi-grain toast 🍌🍌

With butter, jams and honey 🍌

Seasonal sliced fruits 🍌

HEALTHY BREAKFAST

1450

Fresh juice: Orange, mango, watermelon, pineapple or carrot

Natural or fruit-flavored yogurt 🍌

Egg white omelet with spinach and goat cheese 🍳🍌

Boiled potato, tomatoes, mushrooms, baked beans, steamed fish or chicken breast

Paleo blueberry muffin, multi grain toast 🍌🍌

Sugar free jam, peanut butter 🍌

Homemade brown rice granola or homemade oat muesli with skimmed milk 🍌🍌

Seasonal Sliced Fruits 🍌

Green tea or Decaffeinated coffee

🍌 Contains Pork

🌶️ Spicy

🌿 Vegetarian

🌿 Sesame Seeds

🐟 Fish

🌿 Gluten

🍌 Dairy

🍳 Egg

🌿 Nuts

🌿 Peanuts

🍌 Soya

🦀 Crustaceans

🥛 Milk

🍌 Mollusks

🌿 Mustard

🌿 Celery

🍌 Sulphites

🍌 Animal Fat

PRICES ARE IN PHILIPPINE PESOS, INCLUSIVE OF VAT AND SUBJECT TO LOCAL TAX AND SERVICE CHARGE

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BREAKFAST SET MENUS

from 6:00 am to 11:00 am

CHINESE BREAKFAST

1450

Fresh juice: Orange, mango, watermelon, pineapple or carrot

Daily selection of dim sum 🍜🦀🥚🌾🥥

Black vinegar, ginger, chili oil, soy sauce 🥥🥥

Congee: Choice of beef, chicken, pork or fish 🍜🐔🥚🥥

Yangzhou fried rice or fried egg noodles 🍜🌾🥥🥥

Hot soy milk 🌾🥥

Chinese cruller 🌾

Green tea

KOREAN BREAKFAST

1450

Sweet and sour radish 🌾🥥🥥

Fried egg, grilled beef, vegetable stew 🌾🥥🥥

Wilted spinach, mung bean sprouts, kimchi 🌾🥥🥥

Seasoned tofu 🥥🥥

Steamed rice

Seasonal sliced fruits 🍌

Green tea

🍜 Contains Pork

🌶️ Spicy

🌿 Vegetarian

🌾 Sesame Seeds

🐟 Fish

🌾 Gluten

🥛 Dairy

🥚 Egg

🥜 Nuts

🥜 Peanuts

🥥 Soya

🦀 Crustaceans

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In-Room Dining

BREAKFAST A LA CARTE

from 6:00 am to 11:00 am

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, hard boiled 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	

🥚 Contains Pork

🌶️ Spicy

🌱 Vegetarian

🌰 Sesame Seeds

🐟 Fish

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BREAKFAST A LA CARTE

from 6:00 am to 11:00 am

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	

🥓 Contains Pork

🌶️ Spicy

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In-Room Dining

ALL-DAY DINING

from 11:00 am to 11:30 pm

SALAD

MANGO AND TOMATO 🦀 900

Shrimp, green and ripe mangoes, tomatoes, jicamas, red onions, bell pepper, cilantro, calamansi

CAESAR 🥗🥓🥔🥬 650

Romaine hearts, white anchovies, Parmesan, bacon, croutons

Choice of poached egg or grilled chicken

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

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

🍖 Contains Pork

🌶️ Spicy

🌿 Vegetarian

🌰 Sesame Seeds

🐟 Fish

🌾 Gluten

🥛 Dairy

🥚 Egg

🌰 Nuts

🥜 Peanuts

🥚 Soya

🦀 Crustaceans

🥛 Milk

🐌 Mollusks

🌿 Mustard

🌿 Celery

🧴 Sulphites

🔥 Animal Fat

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In-Room Dining

ALL-DAY DINING

from 11:00 am to 11:30 pm

MAIN DISHES

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 chilies, steamed rice

PANCIT CANTON (STIR FRIED EGG NOODLES) 🍜🥬🍷🦀🍤 1150

Pork, shrimp, squid, Cantonese sausage, shitake, assorted vegetables, soy, sesame

“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

SINIGANG NA TIYAN NG SALMON (SOUR SALMON SOUP) 🍷🦀 990

Tamarind flavored broth, salmon belly, green chillies, water spinach, steamed rice

YANGZHOU FRIED RICE 🍷🍷🦀🍷 990

Shrimp, pork, Cantonese sausage, assorted vegetables, egg

HUMBA (BRAISED PORK BELLY) 🍷🍷🍷 850

Pork belly, banana blossoms, fermented black beans, steamed rice

CRISPY CHICKEN 🍷🍷🍷🍷🍷 850

Parmesan mash, coleslaw, gravy

PIZZA

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

🍖 Contains Pork

🌶️ Spicy

🌿 Vegetarian

🌰 Sesame Seeds

🐟 Fish

🌾 Gluten

🥛 Dairy

🥚 Egg

🌰 Nuts

🌰 Peanuts

🥚 Soya

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ALL-DAY DINING

from 11:00 am to 11:30 pm

PASTA

Your choice of vegan spaghetti, penne or fettuccini

RAGÙ ALLA BOLOGNESE 🍖🌿🥛🧀

Classic beef & pork sauce, milk, tomatoes, Parmesan

850

MEATBALLS 🍖🌿🥛

Pork, beef, tomato sauce, milk, Parmesan

750

CARBONARA 🍖🌿🥛🥚

Bacon, egg yolk, Parmesan, cream

750

Add chicken 150

VEGAN RAGÙ ALLA BOLOGNESE 🌿🌿🥛🍄🌰

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

750

DESSERTS

TIRAMISU 🍷🥚🌿🧀

Mascarpone, lady fingers, coffee and Marsala wine, cocoa powder

350

NY CHEESECAKE 🍷🥚🌿

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

350

LECHE FLAN 🍷🥛

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

350

BLACKOUT CAKE 🍷🥚

Moist chocolate gluten-free sponge, chocolate pudding, chocolate and cream cheese frosting

350

SANS RIVAL 🌿🥚🍷🍌

Cashew nut meringue, vanilla buttercream, fresh mango

350

SEASONAL FRESH FRUIT PLATTER 🍌

Yogurt, honey

390

🍖 Contains Pork

🌶️ Spicy

🌿 Vegetarian

🌿 Sesame Seeds

🐟 Fish

🌿 Gluten

🥛 Dairy

🥚 Egg

🌰 Nuts

🥜 Peanuts

🌿 Soya

🦀 Crustaceans

🥛 Milk

🐌 Mollusks

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In-Room Dining

KID'S MENU

700

from 11:00 am to 10:30 pm

Choose one (1) main course and one (1) dessert

Served with iced tea, for Junior Guests 12 years old and under

MAIN COURSE

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

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 🍫 🌿 🥥 🍌

vanilla whipped cream

VANILLA CRÈME BRULEE 🍮 🌿 🥥

berry compote, lengua de gato

🍖 Contains Pork

🌶️ Spicy

🌿 Vegetarian

🌿 Sesame Seeds

🐟 Fish

🌿 Gluten

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🥚 Egg

🌿 Nuts

🥜 Peanuts

🌿 Soya

🦀 Crustaceans

🥛 Milk

🍷 Mollusks

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In-Room Dining

LATE NIGHT DINING

from 11:00 pm to 6:00 am

SALAD

CAESAR 🥗🥩🥓🥔🌿

Romaine hearts, white anchovies, Parmesan, bacon, croutons

Choice of poached egg or grilled chicken

650

GREEK 🥗🥩🥒

Tomatoes, cucumbers, olives, bell pepper, onions, Feta, Iceberg lettuce, lemon vinaigrette

Add grilled chicken breast 150

550

SOUP

CHICKEN TINOLA 🍗

Native chicken, green papaya, malunggay (moringa), ginger, chicken broth

500

CREAM OF PUMPKIN 🥕🥒

Vegetable stock, coconut cream, pumpkin seeds, ginger, lemongrass

350

SANDWICH

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

SAFFRON BURGER 🍔🥓🥔🥗🥩

Angus beef, bacon, American cheese, fried egg, brioche bun, lettuce, tomato, onion, burger sauce

990

RUEBEN 🥩🥓🥔🥗

Homemade corned beef, Emmental, sauerkraut, Russian dressing, marbled rye bread

920

SENSATIONAL BURGER 🍔🥕🥒🥗🥩🥓

Plant-based “meat” patty, sauteed mushrooms and onions, Emmental, lettuce, tomatoes, brioche bun

850

SAFFRON CLUB 🍔🥓🥔🥗🥩

Chicken, ham, bacon, fried egg, Cheddar, tomatoes, lettuce, Dijon mustard, mayo, white toast

780

🍖 Contains Pork

🌶️ Spicy

🥬 Vegetarian

🌿 Sesame Seeds

🐟 Fish

🌾 Gluten

🥛 Dairy

🥚 Egg

🥜 Nuts

🥜 Peanuts

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LATE NIGHT DINING

from 11:00 pm to 6:00 am

MAIN DISHES

BEEF KARE KARE (BEEF STEW) 🍖🦀🥕🍷 1600

Ox tail, Angus chuck, banana heart, peanut sauce, eggplant, shrimp paste, steamed rice

PANCIT CANTON (STIR FRIED EGG NOODLES) 🍖🦀🥕🍷 1150

Pork, shrimp, squid, Cantonese sausage, shitake, assorted vegetables, soy, sesame

“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

HUMBA (BRAISED PORK BELLY) 🍖🥕🌿 850

Pork belly, banana blossoms, fermented black beans, steamed rice

CRISPY CHICKEN 🍗🌿🧀🍷 850

Parmesan mash, coleslaw, gravy

PASTA

Your choice of vegan spaghetti, penne or fettuccini

RAGÙ ALLA BOLOGNESE 🍖🌿🥕🍷 850

Classic beef & pork sauce, milk, tomatoes, 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

DESSERTS

TIRAMISU 🍷🥕🌿🍷 350

Mascarpone, lady fingers, coffee and Marsala wine, cocoa powder

LECHE FLAN 🍷🍷 350

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

BLACKOUT CAKE 🍷🍷 350

Moist chocolate gluten-free sponge, chocolate pudding, chocolate and cream cheese frosting

SANS RIVAL 🌿🍷🍷 350

Cashew nut meringue, vanilla buttercream, fresh mango

🍖 Contains Pork

🌶️ Spicy

🌿 Vegetarian

🌿 Sesame Seeds

🐟 Fish

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