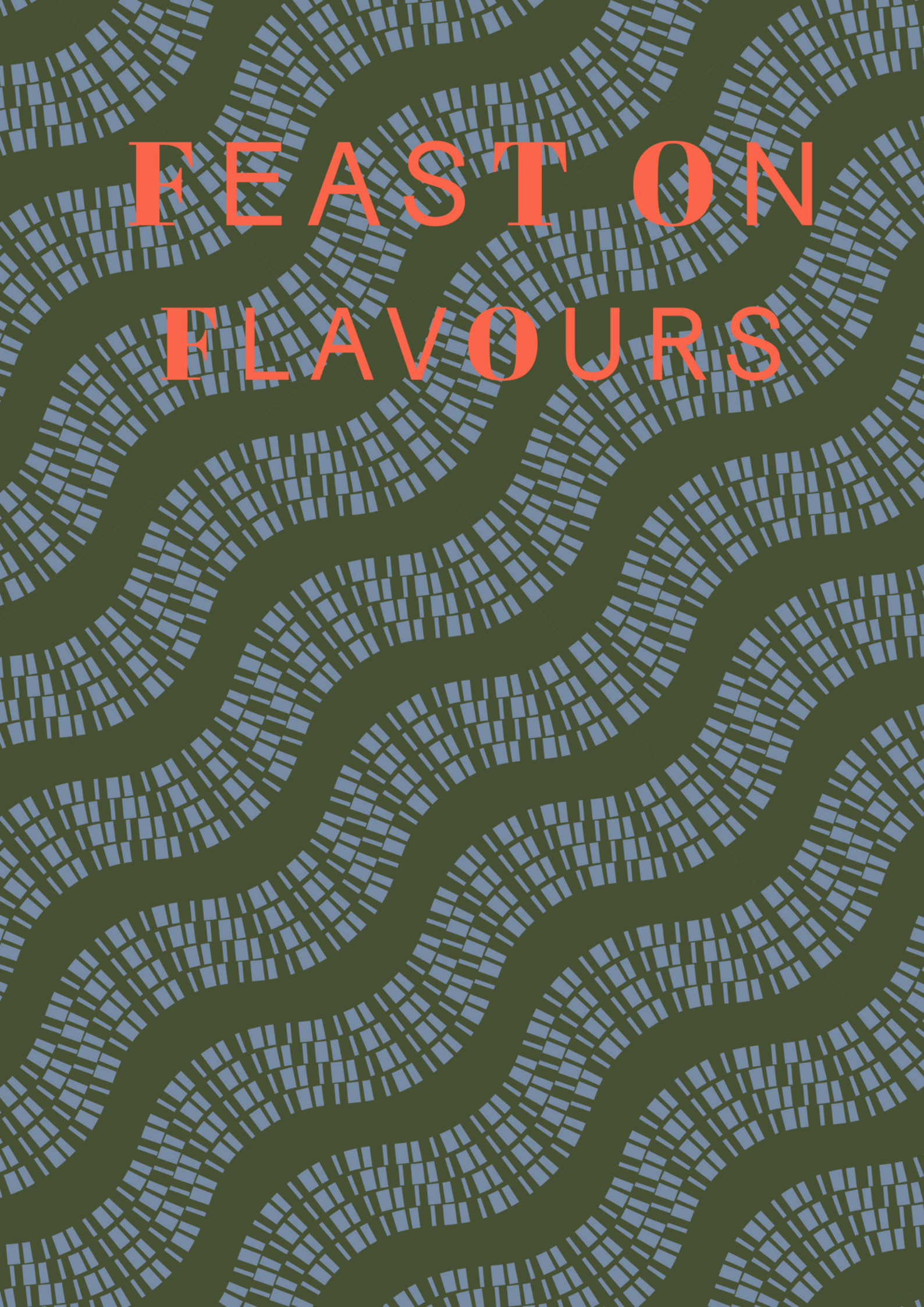


SAFFRON



The background of the image is a complex, abstract pattern. It features a series of dark, wavy, horizontal lines that flow across the frame. These lines are set against a lighter background that is filled with a fine, grid-like pattern of small squares, creating a textured, mosaic-like effect. The overall color palette is muted, with shades of grey, black, and a hint of light blue or teal.

FEAST ON FLAVOURS

Perched with a sweeping view of Station Zero, Saffron Café invites you to feast on flavours that celebrate the island's vibrant spirit. Our culinary team, led by Executive Chef Nickolai Stoyanov, brings together Asian inspiration and European finesse to lovingly prepare an à la carte menu where every dish tells a story, from hearty Filipino favorites to comforting international classics.

Each plate is crafted with the freshest ingredients and a joyful dedication to taste, texture, and aroma. You'll feel the love that goes into every preparation, just as an enthusiastic chef would excitedly share a new creation with you.

Whether you choose to dine under the open sky, enjoying the soft island breeze, or relax in the comfort of our indoor spaces, you're always in for something deliciously memorable.

At Saffron Café, we don't just serve meals, we share moments, one flavour at a time.

BREAKFAST A LA CARTE

BREAKFAST EGGS AND MORE

EGG WHITE OMELET 1150

Goat cheese, spinach, boiled potatoes, tomatoes, mushrooms, poached chicken breast

TWO EGGS ANY STYLE 1050

Breakfast potatoes, tomatoes, mushrooms, bacon
CHOICE OF PORK SAUSAGE, CHICKEN PATTIES OR HAM

VEGAN TOFU SCRAMBLE 1050

Plant-based corned beef, breakfast potatoes, tomatoes, mushrooms

EGGS BENEDICT 990

Poached eggs, ham or smoked salmon, Hollandaise sauce, tomatoes, mushrooms

THREE EGG OMELET 950

Ham, onion, mushroom, tomato, Cheddar, breakfast potatoes, tomatoes, mushrooms

VEGAN CHIMICHANGA 950

Refried beans, avocado, flour tortilla, jackfruit, guacamole, pico de gallo, vegan sour cream, breakfast potatoes, mushrooms

SMOKED SALMON 880

PLATTER

Tomato, cucumber, cream cheese, red onion, hard-boiled egg, white toast

ON THE SIDE

SAUTÉED HERBED 450

MUSHROOMS

SMOKED HAM 270

PORK SAUSAGE 170

CRISPY BACON 170

CHICKEN PATTIES 170

STEAMED RICE 160

GARLIC RICE 160

BREAKFAST POTATOES 150

EGG 100

FROM 7:00 AM TO 11:00 AM

 Contains Pork

 Sesame Seeds

 Dairy

 Peanuts

 Milk

 Celery

 Spicy

 Fish

 Egg

 Soya

 Molluscs

 Sulphites

 Vegetarian

 Gluten

 Nuts

 Crustaceans

 Mustard

 Animal Fats

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

BREAKFAST A LA CARTE

ASIAN BREAKFAST SPECIALTIES

CHOW MEIN (STIR-FRIED NOODLES)  900

Egg noodles, sliced Angus beef flat iron, assorted vegetables

BEEF TAPA  550

Pan-fried marinated beef, two fried eggs, pickled vegetables, garlic rice

DAING NA BANGUS  550

Crispy fried marinated milk fish, two fried eggs, pickled vegetables, garlic rice

PORK TOCINO  450

Pan-fried marinated pork, two fried eggs, pickled vegetables, garlic rice

CONGEE (RICE PORRIDGE)  550

Chicken or pork floss, salted egg, pickled ginger, sesame oil, fried garlic, fish sauce

CHOICE OF BEEF, CHICKEN, PORK OR FISH

BREAKFAST CEREALS AND PASTRIES

YOGURT GRANOLA BOWL  520

Blueberry compote, chia and sunflower seeds, mango, banana

BIRCHER MUESLI  430

Creamed oats, yogurt, nuts, fresh fruits

YOGURT PANCAKES  420

Banana, whipped cream, maple syrup

BAKERY BASKET  380

Croissant, pain au chocolate, muffin, Danish pastries with butter, jams, and honey

CEREAL WITH MILK  380

Corn flakes, rice Koko Krunch, Milo pebbles, oat muesli, or granola

CINNAMON FRENCH TOAST  350

Brioche, whipped cream, chocolate sauce, dried fruit compote

SLICED FRUIT PLATTER  390

Seasonal fruits, yogurt-honey dip

FROM 7:00 AM TO 11:00 AM

 Contains Pork

 Sesame Seeds

 Dairy

 Peanuts

 Milk

 Celery

 Spicy

 Fish

 Egg

 Soya

 Molluscs

 Sulphites

 Vegetarian

 Gluten

 Nuts

 Crustaceans

 Mustard

 Animal Fats

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APPETIZERS

GAMBAS AL AJILLO (SAUTÉED GARLIC SHRIMP) 🍤🌶️🧄🍷🍞 850
Shrimp, chorizo, chili, garlic, crab fat, toasted bread

SALPICAO (STIR-FRIED BEEF AND MUSHROOM) 🍷🍖🍄🍞 850
Angus flat iron steak, assorted mushrooms, soy, fried garlic, toasted bread

CRISPY CALAMARI 🍷🍤🍞 850
Marinara sauce, lemon
ADD CHIPOTLE RANCH 🍷🍶 50

TOMATO BRUSCHETTA 🍷🍅🍷🍞 600
Parmesan, basil, white balsamic, baguette

HUMMUS (CHICKPEA DIP) 🍷🍅🍷 500
Chickpea, sesame paste, flour tortilla chips, fresh vegetables

DUCK SPRING ROLLS 🍷🍖🍷 450
Shiitake, Chinese cabbage, bean sprouts, water chestnuts, bamboo shoots, hoisin sauce, plum sauce

BUFFALO CAULIFLOWER 🍷🍷🍷🍷 390
Crispy florets, spicy hot sauce, blue cheese dressing

CHEESE STICKS 🍷🍷🍷 350
Mozzarella cheese, marinara sauce
ADD CHIPOTLE RANCH 🍷🍶 50

FRESH VEGETABLE SPRING ROLLS 🍷🍅🍷🍷 350
Rice vermicelli, beans, carrots, cucumber, fresh herbs, fried tofu, peanuts, hoisin-peanut dip

LUMPIA SHANGHAI (CRISPY PORK SPRING ROLLS) 🍷🍖🍷🍷 300
Pork, celery, carrots, sesame, sweet & sour sauce

FROM 11:30 AM TO 10:30 PM

🍖 Contains Pork	🌿 Sesame Seeds	🍷 Dairy	🥜 Peanuts	🥛 Milk	🌿 Celery
🌶️ Spicy	🐟 Fish	🥚 Egg	🍷 Soya	🍷 Molluscs	🍷 Sulphites
🌿 Vegetarian	🍷 Gluten	🥜 Nuts	🦀 Crustaceans	🍷 Mustard	💧 Animal Fats

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

SALAD AND SOUP

STEAK SALAD 🥩🥗🥬🥒 1850

Angus flat iron steak, arugula, romaine, cherry tomatoes, blue cheese, fried onions, vinegar-soy dressing

TUNA POKE RICE BOWL 🐟🥗🍚🥬 970

Sushi rice, cucumber and edamame salad, avocado, pickled ginger, furikake, nori

MANGO AND TOMATO 🦐🥗🥭🍅 900

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

OCTOPUS 🐙🥗🥒 800

Grilled octopus, celery, cherry tomatoes, Kalamata olives, lemon, olive oil

CAESAR 🥗🥬🥒🥓🧀 650

Romaine hearts, white anchovies, Parmesan, bacon, croutons

CHOICE OF POACHED EGG OR CHICKEN BREAST

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 CHICKEN BREAST 160

FRENCH ONION 🥗🥬🧀 600

Leeks, white onions, red onions, beef broth, Sherry wine, Comté and Emmental cheese, bread crouton

TINOLANG MANOK (GINGER CHICKEN) 🐔 450

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

CORN CHOWDER 🥗🥬🍷🥓 450

Chicken broth, cream, potatoes, smoked salmon, bacon

CREAM OF PUMPKIN 🥗🥬🍷 300

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

FROM 11:30 AM TO 10:30 PM

🐷 Contains Pork

🌿 Sesame Seeds

🥛 Dairy

🥜 Peanuts

🥛 Milk

🥬 Celery

🌶️ Spicy

🐟 Fish

🥚 Egg

🥥 Soya

🐚 Molluscs

🧴 Sulphites

🌱 Vegetarian

🌾 Gluten

🥜 Nuts

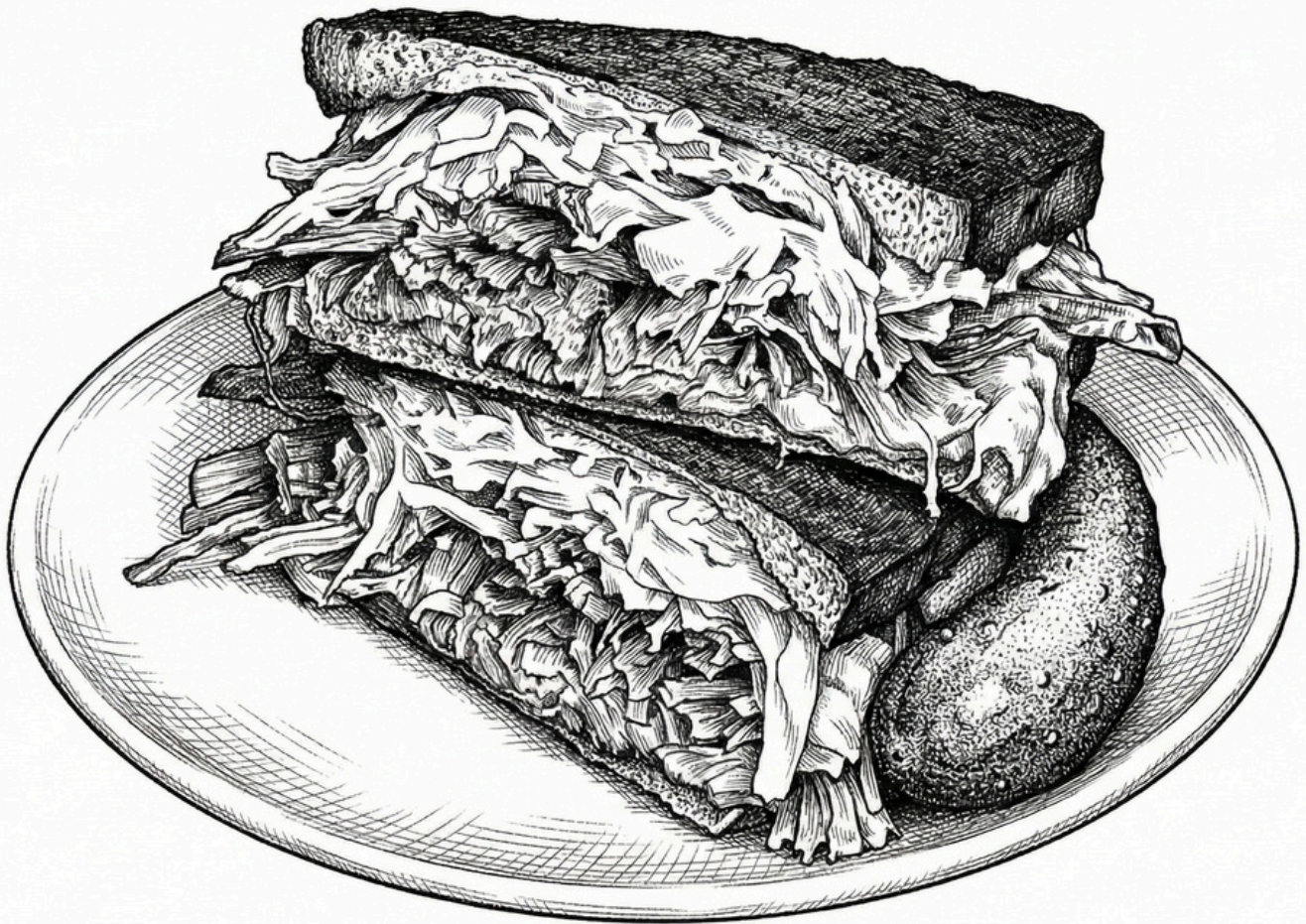
🦀 Crustaceans

🧴 Mustard

💧 Animal Fats

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

REUBEN SANDWICH



Here's our take on the well-loved Reuben: a deli classic that has delighted diners for generations. We layer our house-made corned beef with Emmental cheese, tangy sauerkraut, and rich Russian dressing, then toast it all together on marbled rye bread until perfectly warm and melty. A comforting bite that brings together bold Western flavours and the craft we love sharing with you.

SANDWICHES

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

SAFFRON BURGER 1250

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

DOUBLE SMASHED BURGER 1070

Homemade Angus beef sirloin patties, American cheese, onions, lettuce, pickles, burger sauce, brioche bun

unMEAT BURGER 1050

Plant-based patty, sautéed mushrooms and onions, Emmental, lettuce, tomatoes, brioche bun

REUBEN 950

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

CLASSIC PATTY MELT 950

Homemade Angus beef sirloin patty, American and Emmental cheese, caramelized onions, marbled rye bread

SAFFRON CLUB 790

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

VEGAN PULLED "PORK" TACOS 700

Jackfruit "pulled pork", taco sauce, guacamole, vegan sour cream, pico de gallo, cabbage slaw, nutritional yeast, crispy corn tacos

SPICY unMEAT CRISPY "CHICKEN" 600

Plant-based patty, iceberg, onions, pickles, tomatoes, Emmental, chipotle Ranch, brioche bun

FROM 11:30 AM TO 10:30 PM

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

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

FAMILY STYLE FAVORITES

SAFFRON SIGNATURE SET

8500

Good for 4-5 people

Cheese Sticks 🍷🍷🍷🍷

Crispy Calamari 🍷🍷🍷

Tomato Bruschetta 🍷🍷

Tinolang Manok (Ginger Chicken Soup) 🍷

Kare-Kare (Oxtail and Beef Stew in Peanut Sauce) 🍷🍷🍷🍷🍷

BBQ Pork Ribs 🍷🍷🍷

Garlic Shrimp 🍷🍷🍷🍷

Steamed Rice

Seasonal Fresh Fruit Platter

Ice Cream 🍷🍷

THE SAVORY SET

5500

Good for 3-4 people

Salpicao (Stir-Fried Beef and Mushroom) 🍷🍷🍷🍷

Duck Spring Rolls 🍷🍷🍷

Bulalo (Beef Shank Soup) 🍷

Lechon Kawali (Crispy Fried Pork Belly) 🍷

Escabecheng Lapu-Lapu (Sweet and Sour Red Grouper) 🍷🍷🍷

Adobong Manok (Soy and Vinegar Braised Chicken) 🍷🍷🍷

Steamed Rice

Ice Cream 🍷🍷

COMFORT FOOD COLLECTION

5000

Good for 3-4 people

Lumpia Shanghai (Crispy Pork Spring Rolls) 🍷🍷🍷🍷🍷

Mango and Tomato Salad 🍷

Sinigang na Tiyan ng Salmon (Sour and Savory Salmon Soup) 🍷🍷

Bistek Tagalog (Braised Beef Steak) 🍷🍷

Crispy Fried Chicken 🍷🍷🍷

Humba (Soy and Vinegar Braised Pork Belly) 🍷🍷🍷

Steamed Rice

Seasonal Fresh Fruit Platter

FROM 11:30 AM TO 10:30 PM

🍷 Contains Pork

🍷 Sesame Seeds

🍷 Dairy

🍷 Peanuts

🍷 Milk

🍷 Celery

🍷 Spicy

🍷 Fish

🍷 Egg

🍷 Soya

🍷 Molluscs

🍷 Sulphites

🍷 Vegetarian

🍷 Gluten

🍷 Nuts

🍷 Crustaceans

🍷 Mustard

🍷 Animal Fats

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BEEF KARE KARE



A comforting Filipino favourite, lovingly simmered until every piece is tender and full of flavour. We slow-cook oxtail and premium Angus chuck with banana heart and eggplant, letting them soak up that creamy, nutty peanut sauce. Served with savoury shrimp paste and warm steamed rice, it's a hearty bowl that feels like home.

FILIPINO SPECIALTIES

BULALO (BEEF SHANK SOUP) 1700

Good for sharing
Braised beef shank, cabbage, bok choy, corn, beef broth, steamed rice

BEEF KARE KARE (BEEF STEW IN PEANUT SAUCE) 1500

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

GARLIC SHRIMP 1600

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 1200

(STIR-FRIED EGG NOODLES)
Pork, shrimp, squid, Cantonese sausage, shiitake, assorted vegetables, soy, sesame

PANCIT BIHON GUISADO (STIR-FRIED CORNSTARCH NOODLES) 1050

Chicken, shrimp, squid, assorted vegetables, soy, sesame

ESCABECHENG LAPU LAPU (SWEET AND SOUR RED GROUPER) 990

Bell pepper, carrots, green papaya, sweet and sour sauce, steamed rice

HUMBA 850

(BRAISED PORK BELLY)
Banana blossoms, vinegar-soy sauce, hard-boiled egg, fermented black beans, steamed rice

LECHON KAWALI 750

(CRISPY FRIED PORK BELLY)
Atchara, steamed rice, dipping sauce

INASAL NA MANOK 700

(GRILLED CHICKEN)
Calamansi and lemongrass marinated chicken, atchara, steamed rice

ADOBONG MANOK 650

(BRAISED CHICKEN)
Chicken thighs, pineapple, green beans, hard-boiled eggs, vinegar-soy sauce, steamed rice

SINIGANG NA TIYAN NG SALMON 550/990

(SOUR SALMON SOUP)
Half / Full Serving
Tamarind flavored broth, salmon belly, green chillies, water spinach, steamed rice

FROM 11:30 AM TO 10:30 PM

 Contains Pork

 Sesame Seeds

 Dairy

 Peanuts

 Milk

 Celery

 Spicy

 Fish

 Egg

 Soya

 Molluscs

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 Animal Fats

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STEAK AND MUSHROOM PIZZA



Inspired by pizza's long journey across the world, this version combines familiar comfort with flavours we're excited for you to try. Tender Black Angus flat iron steak sits atop a bed of earthy shiitake mushrooms, confit garlic, and a trio of Provolone, Mozzarella, and Parmesan. Finished with a touch of horseradish and fresh arugula, it's a delicious mix of bold, hearty, and savoury, lovingly prepared for you here at Saffron.

INTERNATIONAL SELECTIONS

STEAK FRITES 🍷 2500

Wagyu beef sirloin, french fries, brandy cream sauce

BBQ PORK RIBS 🍷 1950

Good for sharing
Mashed potatoes, coleslaw, grilled corn

PORK MILANESE 🍷🍷🍷 (FRIED BREADED PORK CUTLET) 1700

Iberico bone-in porkchop, butter
Parmesan spaghetti, porcini mushroom sauce

MISO SALMON 1350

RICE BOWL 🍷🍷
Cucumber and edamame salad, avocado, pickled ginger, shiitake, steamed rice

YANGZHOU FRIED RICE 990

🍷🍷🍷
Shrimp, pork, Cantonese sausage, assorted vegetables, egg

FISH & CHIPS 🍷🍷🍷 970

White snapper, tartar sauce, malt vinegar, coleslaw, french fries

CRISPY FRIED CHICKEN 🍷🍷🍷 950

Good for sharing
Mashed potatoes, coleslaw, gravy

TONKOTSU RAMEN 🍷🍷🍷 950

(NOODLES IN PORK BROTH)
Chashu pork, soft-boiled egg, mushrooms, wheat noodles, white miso, pork broth, nori

CHOW MEIN 🍷🍷🍷 900

(STIR-FRIED NOODLES)
Egg noodles, sliced Angus beef flat iron, assorted vegetables

HAINANESE CHICKEN RICE 🍷 800

Poached half chicken, ginger and chili sauces, chicken broth

BUTTER CHICKEN CURRY 🍷🍷 800

Chicken thighs, Makhani sauce, raita sauce, steamed rice

CHILI CON CARNE 🍷🍷🍷 650

(SPICY BEEF AND PORK STEW)
Bacon, red beans, tomatoes, Cheddar cheese, fried nachos, cilantro

SIDE DISHES

SAUTÉED MUSHROOMS 🍷🍷 450

MASHED POTATOES 🍷🍷 200

ROASTED BABY POTATOES 🍷 200

FRENCH FRIES 🍷 200

SWEET CORN 🍷🍷 200

VEGETABLE MEDLEY 🍷🍷 180

STEAMED RICE 🍷 160

GARLIC RICE 160

FROM 11:30 AM TO 10:30 PM

🍷 Contains Pork

🍷 Sesame Seeds

🍷 Dairy

🍷 Peanuts

🍷 Milk

🍷 Celery

🍷 Spicy

🍷 Fish

🍷 Egg

🍷 Soya

🍷 Molluscs

🍷 Sulphites

🍷 Vegetarian

🍷 Gluten

🍷 Nuts

🍷 Crustaceans

🍷 Mustard

🍷 Animal Fats

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

ALL DAY DINING

PIZZA

STEAK AND MUSHROOM 1850

Angus flat iron steak, confit garlic, horseradish, shiitake, cherry tomatoes, arugula, Emmental, mozzarella, Parmesan

CARNIVORA 1250

Smoked ham, bacon, meatballs, pepperoni, pork belly, red onion, garlic, Parmesan, mozzarella

HAWAIIAN 1150

Smoked ham, pineapple, feta, Cheddar, mozzarella, sweet bell pepper, pizza sauce

ALLA CARBONARA 1150

Parmesan, mozzarella, bacon, assorted mushrooms, egg yolks, black pepper

BUFALINA 1100

Cherry tomatoes, buffalo mozzarella, pizza sauce, fresh basil

DIAVOLA 1050

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

PASTA

Your choice of vegan spaghetti, penne or fettuccine

CREAMY MUSHROOM 850

Assorted mushrooms, white wine, cream, Parmesan

ADD CHICKEN BREAST 160

RAGÙ ALLA BOLOGNESE 750

Classic beef & pork sauce, milk, tomatoes, Parmesan

VEGAN RAGÙ ALLA BOLOGNESE 750

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

MEATBALLS 750

Pork, beef, tomato sauce, milk, Parmesan

CARBONARA 750

Bacon, egg yolk, Parmesan, cream

ADD CHICKEN BREAST 160

ARRABBIATA 600

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

ADD SHRIMP  750

FROM 11:30 AM TO 10:30 PM

 Contains Pork

 Sesame Seeds

 Dairy

 Peanuts

 Milk

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DESSERTS

TIRAMISU

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

390

SANS RIVAL

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

390

NY CHEESECAKE

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

390

SEASONAL FRESH FRUIT PLATTER

Yogurt-honey dip

390

LECHE FLAN

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

390

ICE CREAM

Kindly ask our service associates for the selection of daily flavors

300

BLACKOUT CAKE

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

390

FROM 11:30 AM TO 10:30 PM

 Contains Pork

 Sesame Seeds

 Dairy

 Peanuts

 Milk

 Celery

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KID'S MENU

PHP 750

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 🍷

FILIPINO SPAGHETTI 🍝🍷🍷🍷
Meat sauce, hotdog, Eden cheese, banana ketchup

**KID'S BEEF OR
CHEESEBURGER SLIDERS** 🍔🍷🍷
Homemade Angus beef sirloin patties, 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

DESSERTS

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 🍦🍷
Kindly ask our service associates for the selection of daily flavors

FROM 11:30 AM TO 10:30 PM

🍖 Contains Pork	🌿 Sesame Seeds	🥛 Dairy	🥜 Peanuts	🥛 Milk	🌿 Celery
🌶️ Spicy	🐟 Fish	🥚 Egg	🥛 Soya	🐌 Molluscs	🧂 Sulphites
🌱 Vegetarian	🌾 Gluten	🥜 Nuts	🦀 Crustaceans	🍶 Mustard	💧 Animal Fats

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