

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 🍌🍌🍌

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: 🍌🍌🍌

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, jam, 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 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

In-Room Dining

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

Seasonal sliced fruits

KOREAN BREAKFAST

1450

Fresh juice: Orange, Mango, Watermelon, Pineapple or Carrot

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

🥛 Milk

🐌 Mollusks

🌿 Mustard

🌿 Celery

🧴 Sulphites

🔥 Animal Fat

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

In-Room Dining

BREAKFAST A LA CARTE

from 6:00 am to 11:00 am

BREAKFAST EGGS AND MORE

EGG WHITE OMELET WITH SPINACH 🥚🥬🍳 1150

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

TWO EGGS ANY STYLE 🥚🍳 1050

Breakfast potatoes, tomatoes, mushrooms, bacon

With 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 PLATTER 🍷🥚🍳🌱 880

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

ON THE SIDE

SAUTÉED HERBED MUSHROOMS 🍄 450

SMOKED HAM 🍳 270

PORK SAUSAGE 🍳 170

CHICKEN PATTIES 🍗🍳 170

CRISPY BACON 🍳 170

STEAMED RICE 160

GARLIC RICE 160

BREAKFAST POTATOES 🍳 150

EGG 100

🥓 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

In-Room Dining

BREAKFAST A LA CARTE

from 6:00 am to 11:00 am

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
Choice of beef, chicken, pork or fish
Chicken or pork floss, salted egg, pickled ginger, sesame oil, fried garlic, fish sauce

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, homemade oat muesli, or homemade granola

CINNAMON FRENCH TOAST 🥖🍌🍌 350
Brioche, whipped cream, chocolate sauce, dried fruit compote

SLICED FRUIT PLATTER 🍌🍌 390
Seasonal fruits, yogurt-honey dip

🥩 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

In-Room Dining

ALL-DAY DINING

from 11:00 am to 11:00 pm

SALAD

STEAK SALAD 🥩🥬🥑🥗

1850

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

TUNA POKE RICE 🐟🥬🥑🍚

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

CAESAR 🥬🐟🥗🥑🍳

650

Romaine hearts, white anchovies, Parmesan, bacon, croutons

Choice of poached egg or chicken breast

GREEK 🥬🥑🥗

550

Tomatoes, cucumbers, olives, bell pepper, onions, feta, iceberg lettuce, lemon vinaigrette

Add chicken breast 160

SOUP

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

🐷 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

In-Room Dining

ALL-DAY DINING

from 11:00 am to 11:00 pm

SANDWICH

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

unMEAT BURGER 🌱🥬🌾🥙🥗

1050

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

RUEBEN 🥬🌾🥙

950

Homemade corned beef, Emmental, sauerkraut, Russian dressing, 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

🍔 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

In-Room Dining

ALL-DAY DINING

from 11:00 am to 11:00 pm

MAIN DISHES

BBQ PORK RIBS 🐷🍷 1950

Good for sharing

Mashed potatoes, coleslaw, grilled corn

GARLIC SHRIMP 🍷🦐🍷 1600

Crab fat, ginger, coconut milk, fresh chillies, steamed rice

BEEF KARE KARE (BEEF STEW IN PEANUT SAUCE) 🦐🦀 1500

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

PANCIT CANTON (STIR-FRIED EGG NOODLES) 🍷🍷🍷🦐🦀 1200

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

SINIGANG NA TIYAN NG SALMON 990

(SOUR AND SAVORY SALMON SOUP) 🍷🦐

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

ESCABECHENG LAPU LAPU 990

(SWEET AND SOUR RED GROUPER) 🍷🍷🍷

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

CHOW MEIN (STIR-FRIED NOODLES) 🍷🍷🍷🍷🍷 900

Egg noodles, sliced Angus beef flat iron, assorted vegetables

HUMBA (BRAISED PORK BELLY) 🍷🍷🍷 850

Banana blossoms, vinegar-soy sauce, fermented black beans, hard-boiled egg, steamed rice

🐷 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

In-Room Dining

ALL-DAY DINING

from 11:00 am to 11:00 pm

PIZZA

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

BUFALINA 🍕🍷🌿

1100

Cherry tomatoes, buffalo mozzarella, pizza sauce, fresh basil

DIAVOLA 🍕🌶️🍷🍌

1050

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

PASTA

Your choice of vegan spaghetti, penne or fettuccini

CREAMY MUSHROOM 🍝🍷🌿

850

Assorted mushrooms, white wine, cream, Parmesan

Add chicken breast 160

RAGÙ ALLA BOLOGNESE 🍝🍷🍌🍷

750

Classic beef & pork sauce, milk, tomatoes, Parmesan

MEATBALLS 🍝🍌🌿

750

Pork, beef, tomato sauce, milk, Parmesan

CARBONARA 🍝🍷🍌🌿

750

Bacon, egg yolk, Parmesan, cream

Add chicken breast 160

DESSERTS

TIRAMISU 🍰🍷🌿🍷

350

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

NY CHEESECAKE 🍰🍷🍌🌿

350

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

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

SEASONAL FRESH FRUIT PLATTER 🍷🍌

390

Yogurt-honey dip

🍌 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

In-Room Dining

KID'S MENU

750

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 🍗

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

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 🍫 🌿 🥥 🍷

Chocolate sauce

VANILLA CRÈME BRULÉE 🍮 🌿 🥥 🍷

Berry compote, lengua de gato

🍖 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

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 chicken breast

650

GREEK 🥗🥩🥔

Tomatoes, cucumbers, olives, bell pepper, onions, feta, iceberg lettuce, lemon vinaigrette

Add chicken breast 160

550

SOUP

TINOLANG MANOK (GINGER CHICKEN) 🍗

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

450

CREAM OF PUMPKIN 🥔🥗

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

300

SANDWICH

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

SAFFRON BURGER 🍔🥩🥚🥔🌿

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

1250

unMEAT BURGER 🥗🌿🥔🥩🥚

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

1050

RUEBEN 🥗🥩🥔🌿

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

950

SAFFRON CLUB 🍔🥩🥚🥔🌿

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

790

🐷 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

In-Room Dining

LATE NIGHT DINING

from 11:00 pm to 6:00 am

MAIN DISHES

BEEF KARE KARE (BEEF STEW IN PEANUT SAUCE) 🍖🦀 1500

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

PANCIT CANTON (STIR-FRIED EGG NOODLES) 🍜🥚🦀🍤 1200

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

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

HUMBA (SOY AND VINEGAR BRAISED PORK BELLY) 🍖🥚🌾🍷 850

Banana blossoms, fermented black beans, steamed rice, hard-boiled egg, vinegar-soy sauce

PASTA

Your choice of vegan spaghetti, penne or fettuccini

CREAMY MUSHROOM 🍄🍷🌾 850

Assorted mushrooms, white wine, cream, Parmesan

Add chicken breast 160

RAGÙ ALLA BOLOGNESE 🍖🌾🍷🍝 750

Classic beef & pork sauce, milk, tomatoes, Parmesan

CARBONARA 🍖🍷🌾🍝 750

Bacon, egg yolk, Parmesan, cream

Add chicken breast 160

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)

SANS RIVAL 🍰🍷🌾🍷 350

Cashew nut meringue, vanilla buttercream, fresh mango

BLACKOUT CAKE 🍰🍷🌾 350

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

🍖 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

In-Room Dining

BEVERAGE MENU

FRESH JUICE

FRESH MANGO JUICE	300
FRESH PINEAPPLE JUICE	300
FRESH WATERMELON JUICE	300
FRESH ORANGE JUICE	550

FRUIT SHAKE

MANGO SHAKE	390
PINEAPPLE SHAKE	330
WATERMELON SHAKE	330
BANANA SHAKE	350

SOFT DRINKS

COKE REGULAR	190
COKE ZERO	190
SPRITE	190
TONIC WATER	200
SODA WATER	200
GINGER ALE	390

ENERGY DRINK

RED BULL	390
RED BULL - SUGAR FREE	390

STILL WATER

EVIAN 750ml	690
SUMMIT 1L	350
SUMMIT 330ml	150

SPARKLING WATER

MAGMA 750ml	690
SAN PELLEGRINO 750ml	690

ICED TEA

LEMON ICED TEA	220
DALANDAN ICED TEA	220
CALAMANSI ICED TEA	220
GUAVA ICED TEA	220

TEA

EARL GREY	120
ENGLISH BREAKFAST TEA	120
SENCHA GREEN TEA	120
PURE GREEN TEA	120
PEPPERMINT TEA	120
CHAMOMILE TEA	120

LOCAL BEERS

SAN MIGUEL PALE	290
SAN MIGUEL LIGHT	290

INTERNATIONAL BEERS

HEINEKEN	350
ASAHI SUPER DRY	390
CORONA	390
BIERE DES AMIS BLONDE	420
BIERE DES AMIS BLONDE IPA	420
BIERE DES AMIS BLONDE	420
ZERO ALCOHOL	

COFFEE

ESPRESSO	150
DOUBLE ESPRESSO	200
ESPRESSO MACCHIATO	150
CAFÉ AMERICANO	150
DECAFFEINATED	200
CAPPUCCINO	200
CARAMEL MACCHIATO	250
CAFÉ LATTE	200
CAFÉ MOCHA	250
ICED AMERICANO	150
ICED LATTE	200
ICED CAPPUCCINO	200
ICED CARAMEL MACCHIATO	250
ICED MOCHA	250
TABLEA HOT CHOCOLATE	250

In-Room Dining

BEVERAGE MENU

SIGNATURE COCKTAILS

FLY HIGH

520

Widges London Dry Gin, Mixed Berry Puree, Cranberry Juice, Homemade Sourmix

CRIMSON TIDE

520

T&T Vodka, Fresh Watermelon Juice, Homemade Sourmix, Soda water, Basil Leaves

MANGO-RITA

520

100% Agave Tequila, Orange liqueur, Mango, Lime

Coffee Specials - No Proof

COFFEE TONIC

250

Espresso, Tonic Water, Orange Juice

COFFEE COLADA

250

Barako Espresso, Pineapple Juice, Coconut Cream

Coffee Specials - Cocktails

CARAMEL BARAKO

250

Barako Espresso, Salted Caramel Vodka, Salted Caramel Syrup

COCO MASQUERADE

250

Espresso, Rum, Coconut Cream, Sugar

CLASSIC COCKTAILS

MAI TAI

390

Dark Rum, Orange Liqueur, Orgeat Syrup, Lime Juice, Bitters

MARGARITA

390

Tequila, Triple Sec, Lime Juice, and Agave Syrup

PINACOLADA

390

Rum, Coconut Liqueur, Coconut Cream, and Pineapple

CLASSIC COCKTAILS

MOJITO

390

Rum, Mint, Lime, Soda Water, and Sugar

LONG ISLAND ICED TEA

390

Gin, Vodka, Rum, Tequila, Triple Sec, Lime Juice, and Cola

ESPRESSO MARTINI

390

Vodka, Kahlua, Espresso, and Simple Syrup

WHISKEY SOUR

390

Whiskey, Homemade Sourmix, Chickpea Water, and Angostura Bitters

NEGRONI

490

Gin, Sweet Vermouth, Bitter Liqueur

MEXICAN FIRING SQUAD

390

Tequila, Homemade Sourmix, Grenadine, Angostura Bitters

JUNGLE BIRD

490

Rum, Campari, Fresh Pineapple Juice, Homemade Sourmix, Grapefruit Bitter

DAIQUIRI

390

Dark and Light Rum, Lime, and Simple Syrup

Low Proof - Cocktails

AMARETTO SOUR

390

Amaretto Disaronno, Homemade Sourmix, Chickpea Water

CAMPARI SOUR

390

Campari, Homemade Sourmix, Grapefruit Bitter, Chickpea Water

SHIRLEY TEMPLE

390

Campari, Grenadine, Homemade Sourmix, Grapefruit Bitter, Soda

APEROL SPRITZ

480

Aperol, Sparkling Wine, Topper with Soda Water

In-Room Dining

BEVERAGE MENU

WHITE WINE

	BY THE GLASS	BY THE BOTTLE
BULLETIN, CHARDONNAY – AUSTRALIA	400++	
ROCCA VENTOSA, PINOT GRIGIO – ITALY	450++	
VALDIVIESO, SAUVIGNON BLANC – CHILE	470++	
GÉRARD BERTRAND, 6EME SENS BLANC – FRANCE	490++	
GÉRARD BERTRAND, CHANGE CHARDONNAY – FRANCE		2800++
CLOS MONTBLANC UNIC, SAUVIGNON BLANC – SPAIN		3300++
FALSE BAY PEACOCK, WILD FERMENT SAUVIGNON BLANC – SOUTH AFRICA		3500++
CRAGGY RANGE TE MUNA, SAUVIGNON BLANC – NEW ZEALAND		3900+
ZUCCARDI SERIE A TORRONTES – ARGENTINA		4000++

ROSÉ WINE

GÉRARD BERTRAND, GRIS BLANC ROSÉ – FRANCE	560++
---	-------

In-Room Dining

BEVERAGE MENU

RED WINE

	BY THE GLASS	BY THE BOTTLE
BULLETIN SHIRAZ — AUSTRALIA	400++	
FINCA LAS MORAS, MALBEC — ARGENTINA	450++	
GÉRARD BERTRAND, 6EME SENS ROUGE — FRANCE	490++	
COLOMBELLE, MERLOT TANNAT — FRANCE	520++	
SUNTANA, CABERNET SAUVIGNON — CHILI	560++	
TELMO RODRIGUEZ, GABA DO XIL MENCIA — SPAIN		3500++
FALSE BAY PEACOCK, WILD FERMENT SYRAH — SOUTH AFRICA		3500++
SUBMISSION, CABERNET SAUVIGNON — USA		4200++
ALLAN SCOTT, PINOT NOIR — NEW ZEALAND		4200++
MO, MONTEPULCIANO D'ABRUZZO RISERVA — ITALY		4500++
GÉRARD BERTRAND, CIGALUS ROUGE — FRANCE		7400++

CHAMPAGNE

DRAPPIER CARTE D'OR BRUT	9100++
--------------------------	--------

SPARKLING WINE

CLOS MONTBLANC, BRUT CAVA — SPAIN	2700++
-----------------------------------	--------

DESSERT WINE

CLOS DES VERDOTS, MOELLEUX BERGERAC BLANC	3200++
---	--------