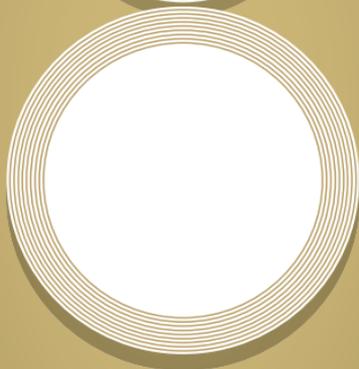
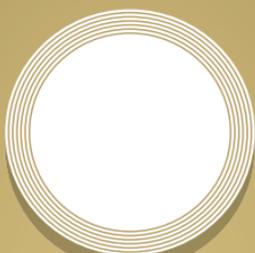




# CRIMSON

HOTEL | FILINVEST CITY | MANILA



caféeight

**BREAKFAST ALA CARTE**  
**AVAILABLE FROM 6:00 AM TO 10:30 AM**

**TASTE OF ASIA**

All comes with coffee or tea, and chilled juice

**Spam and Nori Tamago | PHP 490**  
*Pressed pork ham with seaweeds, and egg omelet*  
*Choice of garlic or plain rice, cabbage kimchi*



**Beef Tapa Rendang | PHP 590**  
*Curry spiced beef cutlets infused with garlic and vinegar*  
*Choice of garlic or plain rice, atchara, sunny side up eggs*



**Bangus Spanish Style and Danggiti | PHP 590**  
*Local milk fish, sun dried salted fish,*  
*garlic infused olive oil, bay leaf, peppercorns*  
*Choice of garlic or plain rice, sunny side up eggs*



## **BREAKFAST ALA CARTE** **AVAILABLE FROM 6:00 AM TO 10:30 AM**

### **CONTINENTAL SET**

All comes with coffee or tea, and chilled juice

**Viennoiserie and Bread Du Jour | PHP 590**

*French style of pastries, bread of the day, butter,  
jam, fruit plate*



### **AMERICAN BREAKFAST SET**

All comes with coffee or tea, and chilled juice

**Two Eggs Any Style | PHP 490**

*Choice of fried, scrambled or omelet, choice of toast or  
croissant, butter, jam, hashbrown, baked beans, bacon*



### **FILIPINO RICE BREAKFAST SET**

**Duet of Chorizo Burnt Caramel  
and Pork Tocino | PHP 490**

*Local pork sausage and sweetened pork loin  
Choice of garlic or plain rice, cabbage kimchi, sunny side up eggs*



### **CONGEE BREAKFAST SET**

**Arroz Caldo De Tinola and  
Crispy Tokwa't Baboy | PHP 490**

*Local version of congee with ginger, moringa broth, fried tofu, crispy*



**BREAKFAST ALA CARTE**  
**AVAILABLE FROM 6:00 AM TO 10:30 AM**

**CHEF'S CHOICE SET**

All comes with coffee or tea, and chilled juice

**Creamed Eggs and Smoked  
Salmon on Toast | PHP 610**

*Scrambled eggs emulsified with cream on toasted multi  
grain bread with salmon and sautéed mushrooms*



**Menemen of Ratatouille | PHP 490**

*Farmers vegetable stew with sunny side up eggs*



**Ham Florentine on Croissant Waffle | PHP 580**

*Layers of ham, spinach and poached egg topped  
with hollandaise sauce*



**Coconut French Toast | PHP 380**

*Macerated tropical fruits, cream*



**Pancakes or Waffles | PHP 380**

*Choice of homemade sausage or smoked bacon  
ashers, maple syrup, clotted cream*



**ALL DAY ALA CARTE**  
**AVAILABLE FROM 10:30 AM TO 10:00 PM**

**SALAD**

**Chef's Salad | PHP 480**

*Papaya, assorted field greens, smoked paprika crouton,  
sous vide eggs, tomato, ham*



**Crimson Salad Bowl | PHP 500**

*Organic mesclun, ripe mango, sunflower seeds,  
Gochujang yoghurt*



**Add Crab Sticks | PHP 190**

*Japanese cold kani*



**Sesame Roasted Chili Shrimps Salad | PHP 560**

*Palm hearts, cucumber, honey-ginger dressing*



**Caesar Salad | PHP 560**

*Romaine hearts, Parmesan, garlic toast*



**Add Cajun Chicken | PHP 160**

*Spiced infused chicken tenders*



**Local Salad | Php 380**

*Pako fern, Tomato and "Lato" sea grapes salad  
with Mango-Buro Vinaigrette*



**ALL DAY ALA CARTE**  
**AVAILABLE FROM 10:30 AM TO 10:00 PM**

**SOUP**

**Chef's Dome of Truffles and Bisque | PHP 560**

*Puff pastry, local shrimps*



**Spiced Carrot and Pumpkin Soup | PHP 310**

*Cumin-cinnamon cream, herbed crouton*



**Cappuccino of Chicken Binakol | PHP 310**

*Bamboo shoots, lemongrass, coconut cream*



**Soup of the Day | PHP 310**

*Available Soup of the Day*  
*(may contain allergens)*

**ALL DAY ALA CARTE**  
**AVAILABLE FROM 10:30 AM TO 10:00 PM**

**SANDWICHES**

All goes with a home cut fries.

**Burger Lab | PHP 510**

*A choice of patty; beef, chicken or pork between a sesame bun with tomato-chili jam, Dijon mayo, assorted salad leaves tossed in balsamic-onions*



**Add Cheese | Php 100**



**Add Mushrooms à la Grecque | Php 200**

*Mushrooms sauteed in tomatoes and vinegar*

**Add Bacon | Php 200**



**Corned Beef Focaccia | PHP 570**

*Farmers multi grain bread, caramelized onions, Swiss cheese*



**Chorizo-Tocino Pan de Sal Submarine | PHP 500**

*Local sausage and bacon, topped with Piccadilly chilies, cream cheese melts*



**Crimson Club Sandwich | PHP 570**

*Grilled chicken, whole grain bread, avocado, bacon, fried eggs*



**Grilled Vegetable Baguette | PHP 400**

*Seasonal vegetables, aged balsamic, Feta pistou*



**Add Tuna | Php 100**



FOOD SAFETY REMINDERS: CONSUME FOOD IMMEDIATELY UPON SERVING.  
SEEK ASSISTANCE FOR ANY FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS  
PRICES ARE QUOTED IN PHILIPPINE PESO, INCLUSIVE OF VAT, LOCAL TAX & SERVICE CHARGE.

**ALL DAY ALA CARTE**  
**AVAILABLE FROM 10:30 AM TO 10:00 PM**

**ENTRÉES**

**Herb Crusted Local Seabass | PHP 600**

*180 grams seabass, tinola sauce, baby potatoes,  
mushrooms à la grecque*



GLUTEN

FISH

MILK

**Terriyaki Glazed Grilled Salmon | PHP 850**

*Tomato chili jam, stir fried vegetables*



SESAME SEEDS

SOYA

SULPHITES

FISH

MILK

**Slow Braised Beef Ribs | PHP 990**

*Taro crisps, wasabi potato salad, red wine jus*



SULPHITES

EGGS

CELERY

**Lemongrass Masala Chicken Roulade | PHP 600**

*Red curry reduction, coconut rice, banana-cucumber raita*



CRUSTACEANS  
(SHELLFISH)

MILK

**BBQ Glazed Pork Chops | PHP 700**

*Ratatouille, oyster-chili glaze, garlic polenta*



MOLLUSCS  
(SHELLFISH)

MILK

**Vegetable Kare-Kare | PHP 390**

*Tofu, local greens, atsuede, peanut sauce*



VEGETARIAN

PEANUTS

SOYA

**ALL DAY ALA CARTE**  
**AVAILABLE FROM 10:30 AM TO 10:00 PM**

**PINOY FAVES**

**Adobo sa Puti | PHP 470**

*Coconut sap vinegar, confit garlic, bay leaf*



**Belly Bagnet and Pakbet | PHP 630**

*Stewed farmers vegetables*



**Callos | PHP 630**

*Ox tripe, chickpeas, chorizo*



**Sinigang of Fresh Tamarind and Miso**

*Fresh tamarind broth, market vegetables*

**Fish- PHP 470 | Prawns - PHP 570 | Pork - PHP 630**



**Grilled Fish of the Day | PHP 530**

*Ensalada of buro and tomatoes, sea grapes, mango pinakurat*



**ALL DAY ALA CARTE**  
**AVAILABLE FROM 10:30 AM TO 10:00 PM**

**FAMILY STYLE**

**Crimson Fried Chicken**

4 pcs | PHP 390

6 pcs | PHP 590

8 pcs | PHP 690



CHICKEN



GLUTEN



MILK



MUSTARD

**Crimson Grilled Anatto Chicken**

4 pcs | PHP 390

6 pcs | PHP 590

8 pcs | PHP 690



CHICKEN



SOYA

**Add Rice Cup: Php 55**

**Add Rice Platter: Php 220 (Good for 3-5 persons)**

**ALL DAY A LA CARTE**  
**AVAILABLE FROM 10:30 AM TO 10:00 PM**

**NOODLES AND PASTA**

**Baked Spag N' Cheese | PHP 470**

*Pinoy Style, local hotdog, cheddar cheese*



GLUTEN

EGGS

MILK

**Pancit Canton | PHP 470**

*Egg noodles, chicken, seafood in soy and vegetables*



SOYA

GLUTEN

FISH

EGGS

CRUSTACEANS  
(SHELLFISH)

**Crispy Shrimp Pad Thai | PHP 470**

*Flat rice noodles, tamarind-lime, peanuts, tofu*



PEANUTS

SOYA

GLUTEN

CRUSTACEANS  
(SHELLFISH)

## ALL DAY ALA CARTE AVAILABLE FROM 10:30 AM TO 10:00 PM

### BUILD YOUR OWN PASTA

*Italian pasta as we know of, was all over the world, pasta was called 'maccaronaro'. This means 'kneading dough with energy'. The word 'pasta' is an Italian word meaning 'paste', referring to the paste that pasta dough is made from egg, water and flour.*

### Penne or Spaghetti | Php 470



#### Choice of sauces:

##### Carbonara



##### Amatriciana



##### Bolognese



##### Puttanesca



##### Pesto



##### Arrabbiata

##### Aglio Olio

## ALL DAY ALA CARTE AVAILABLE FROM 10:30 AM TO 10:00 PM

### RAMEN BAR | Php 500

*Ramen gained popularity in Japan, especially during food shortages following World War II. A combination of a rich flavored broth, one of a variety of types of noodle and a selection of meats or vegetables, often topped with a boiled egg. Until the 1950s, ramen was called shinasoba (actually “Chinese soba”) yet today chūka soba (likewise signifying “Chinese soba”) or simply Ramen are more mainstream, as the saying (shina, signifying “China”) has gained disapproval.*

#### Choice of Noodle: Soba or Udon



#### Choice of Broth:

Shoyu (soy sauce) or Tonkotsu (pork)



#### Choice of Meat: Charsiu (pork) or Chicken Teriyaki



**ALL DAY ALA CARTE**  
**AVAILABLE FROM 10:30 AM TO 10:00 PM**

**DESSERTS**

**White Chocolate Strawberry Swirl  
Cheesecake | Php 310**

*White chocolate cheesecake, strawberry compote,  
digestive biscuit*



NUTS

GLUTEN

MILK

**Lemon Tiramisu | Php 360**

*Mascarpone, lady finger, lemon brandy syrup*



SULPHITES

GLUTEN

MILK

**Ube Sans Duo | Php 360**

*Ube sponge, ube buttercream, cashew Dacquoise,  
French buttercream*



GLUTEN

MILK

NUTS

**Halo-Halo | Php 270**

*Pinoy version of iceberg dessert*



EGGS

MILK

**Leche Flan | Php 320**

*Filipino steamed milk custard in caramel*



EGGS

MILK

**LUNCH AND DINNER**  
**AVAILABLE FROM 10:30 AM TO 10:00 PM**

**DRINKS MENU**

**Water**

Summit Still	P 110
San Pellegrino 500ml	P 310
Perrier	P 260

**Chilled Juices**

Apple   Cranberry   Orange   Mango   Pineapple	P 210
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**Fresh Juices**

Apple   Cantaloupe   Watermelon	P 220
Pineapple   Mango	P 260

**Fresh Fruit Shakes**

Apple   Cantaloupe   Watermelon	P 220
Pineapple   Mango	P 260

**Soda**

Coke   Coke Light   Coke Zero   Sprite   Royal   Ginger Ale   Soda Water	P 130
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**Milk**

Fresh   Low Fat   Soya	P 110
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**Beers**

San Miguel Light   Pale Pilsen	P 200
San Miguel Free (non-alcoholic)	P 200
Heineken   Corona   Asahi	P 300
Peroni	P 330

**Mocktails and Kids Drinks**

Raspberry Spritz	P 250
Summer Cooler	P 250
Crimson Iced Tea	P 250

**LUNCH AND DINNER**  
**AVAILABLE FROM 10:30 AM TO 10:00 PM**

**DRINKS MENU**

**Coffee & Tea**

Espresso	P 120
Americano	P 120
Capuccino	P 170
Latte	P 170
White Chocolate	P 170
Hot Chocolate	P 170
English Breakfast	P 150
Earl Grey	P 150
Peppermint	P 150
Chamomile	P 150
Jasmine Green Tea	P 150

**Cocktails**

Piña Colada	P 360
Mojito	P 360
Caipirinha	P 360
Cable Car	P 360
Long Island Iced Tea	P 510
Mai Tai	P 460
Jungle Bird	P 460
Daiquiri	P 360
Dark n' Stormy	P 360
Pain Killer	P 360
Amaretto Sour	P 360
Negroni	P 470
White Bat	P 360
Perfect Storm	P 360
Cuba Libre	P 360
Margarita	P 400
Tequila Sunrise	P 400

**LUNCH AND DINNER**  
**AVAILABLE FROM 10:30 AM TO 10:00 PM**

**DRINKS MENU**

<b>Spirits</b>	Shot	Bottle
Tried and True	P 300	P 4000
Absolut Blue	P 250	P 2500
Stolichnaya	P 300	P 5000
The Widges	P 550	P 3700
Beefeater	P 400	P 2500
Bombay Sapphire	P 350	P 3500
Tanqueray London Dry	P 300	P 3500
Patron Silver	P 800	P 10500
Jose Cuervo Gold	P 250	P 3500
Jose Cuervo Silver	P 250	P 3500
Bacardi Superior	P 250	P 2500
Bacardi Gold	P 250	P 2500
Johnnie Walker Black	P 400	P 5000
Johnnie Walker Red Label	P 300	P 4000
Jack Daniel's Old No. 7	P 320	P 4000
Fundador Solera	P 250	P 3000
Hennesy VSOP	P 750	P 11500
Remy Martin XO	P 1100	P 25500

**LUNCH AND DINNER**  
**AVAILABLE FROM 10:30 AM TO 10:00 PM**

**WINE MENU**

**WINE BY THE GLASS**

**White Wine**

San Valero Macabeo, Spain	P 380
Gerard Bertrand 6Eme Sens Blanc, France	P 480
Gerard Bertrand Gris Blanc, France	P 550
Growers Gate Moscato, Australia	P 550
Cuesta del Madero Sauvignon Blanc, Argentina	P 560
Grant Burge Chardonnay, Australia	P 560
Romio Pinot Grigio Friuli, Italy	P 630

**Red Wine**

San Valero Tempranillo, Spain	P 380
Gerard Bertrand 6Eme Sens Rouge, France	P 480
De Gras Merlot, Chile	P 530
Grant Burge Shiraz, Australia	P 560
Cuesta del Madero Cabernet Sauvignon, Argentina	P 560
Cuesta del Madero Malbec, Argentina	P 560
Villa Wolf Pinot Noir, Germany	P 700

**LUNCH AND DINNER**  
**AVAILABLE FROM 10:30 AM TO 10:00 PM**

**WINE MENU**

**WINE BY THE BOTTLE**

**White Wine**

Gerard Bertrand Picpoul de Pinet, France	P 3,300
Gerard Bertrand Cigalus White Blanc, France	P 8,500
Cuesta del Madero Sauvignon Blanc, Argentina	P 2,250
Grant Burge Chardonnay, Australia	P 2,300
Romio Pinot Grigio Friuli, Italy	P 2,500
Ferraton Pere & Fils La Tournèe Blanc Vermentino Viognier, France	P 2,850
Finca El Origen Reserva Torrontes, Argentina	P 2,900
Ichanka Vichigasta Estate Torrontes, Argentina	P 2,250
KWV Classic Collection Chenin Blanc, Africa	P 3,000
Casillero del Diablo Reserva Chardonnay, Chile	P 3,100
Aveleda Fonte Vinho Verde, Portugal	P 3,300
J de Villebois Sauvignon Blanc, France	P 3,500
Remole Frescobaldi Vermentino Trebbiano, Italy	P 3,800
Growers Gate Moscato, Australia	P 2,800
Viña Casablanca Cefino Sauvignon Blanc, Chile	P 3,050
Tierra de Castilla Codice Macabeo Airen Verdejo, Spain	P 3,100
Cuesta del Madero Gran Reserve Chardonnay, Argentina	P 4,500

**LUNCH AND DINNER**  
**AVAILABLE FROM 10:30 AM TO 10:00 PM**

**WINE MENU**

**WINE BY THE BOTTLE**

**Red Wine**

Gerard Bertrand Rouge Clair, France	P 3,500
Gerard Bertrand Côtes du Roussillon Villages Tautavel, France	P 3,500
Gerard Bertrand Languedoc, France	P 3,500
Gerard Bertrand Cigalus Rouge, France	P 8,500
Gerard Bertrand Chateau L' Hospitalet La Clape De Gras Merlot, Chile	P 8,800
Grant Burge Classic Shiraz, Australia	P 2,150
Cuesta del Madero Cabernet Sauvignon, Argentina	P 2,300
Cuesta del Madero Malbec, Argentina	P 2,250
Villa Wolf Pinot Noir, Germany	P 2,250
Bodega Habla-Habla De la Tierra, Spain	P 2,950
Ichanka Vichigasta Estate Malbec, Bonarda, Argentina	P 2,800
Ichanka Vichigasta Estate Malbec, Argentina	P 2,900
Cassillero del Diablo Reserva Merlot, Chile	P 2,900
Yalumba Shiraz Viognier, Australia	P 3,100
Chateau La Gamaye Merlot Cabernet Sauvignon, France	P 3,100
Frescobaldi Remole Toscana Sangiovese, Italy	P 3,300
Susana Balbo Crios Malbec, Argentina	P 3,750
Cap Royal Bordeaux Blend, France	P 3,900
	P4,200

**LUNCH AND DINNER**  
**AVAILABLE FROM 10:30 AM TO 10:00 PM**

**WINE MENU**

**WINE BY THE BOTTLE**

**Champagne Brut**

Moët & Chandon Brut Imperial, France P 12,500

**Sparkling Brut**

Provetto Brut, Spain P 1,900

Chandon Brut, Argentina P 3,800

**Sparkling Brut Rosé**

Chandon Brut Rose, Argentina P 4,100

**Sparkling Rosé**

Provetto Rosado, Spain P 4,500

**Rosé**

Terra Vega Muscat, Chile P 2,500

Minuty M Rose, France P 4,600

Gerard Bertrand Cotes des Roses, France P 4,000