


IN-ROOM  
DINING





WELCOME




**pasta / noodles**

- Pasta Bolognese**  580


A choice of Penne or Spaghetti with Beef Bolognese Sauce served with Focaccia Bread
- Lasagna**  580


Layered Pasta with Rich Meat Sauce and Cheese served with Focaccia Bread
- Pasta Carbonara**  580


Choice of Penne or Spaghetti with Creamy Carbonara Sauce with Homemade Air-dried Pork, Egg, Parmesan
- Pancit Guisado**  510


Stir-fried egg noodles with seafood, pork, chicken, and vegetables

**burger & sandwich**

- American Burger Wagyu**  1150

200grams Grilled US Angus Beef and Wagyu with Double Cheese, Tomato, Cucumber, Lettuce Caramelized Onion, and Homemade BBQ Sauce.
- Chicken Burger**  680


Homemade Brioche Bun, Crispy Chicken Burger, Siracha Mayo, Gochujang Sauce, Lettuce, Tomato, Cheese, Cucumber
- Ham And Cheese Croissant**  360


Homemade croissant, egg, cheddar cheese, served with potato fries and a side of tomato ketchup.
- Club Sandwich**  680


Triple-decker with White Bread layered with Pork Bacon and Grilled Chicken Salad, Fried Egg, Tomato, Cucumber, Lettuce Mayo Mustard, and Cheese


**pizza**

AVAILABLE FROM 10 AM TO 12 MN

- Pepperoni**  790

Tomato Sauce, Mozzarella, Parmesan Cheese, and Pork Pepperoni
- Hawaiian**  760

Tomato Sauce, Mozzarella, Pineapple, Vegetables, and Pork Ham
- All Meat**  790

Tomato Sauce, Mozzarella, Pork Pepperoni, Beef Bolognese, and Pork Ham
- Four Cheese**  760

Gorgonzola cheese sauce, mozzarella, colored cheddar, and parmesan
- Add On** 160















Onion, Tomato, Mushroom, Pepperoni, Bbq Chicken, Mozzarella























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**soup**











- Seafood Laksa**               **520**







Spicy and Aromatic Soup, Coconut Gravy, Spices, Mussels, Shrimp, Fish, Noodles, Tofu, and Fresh Herbs
- Sinigang Fish**           **670**







With Tamarind, Green Chili, Eggplant, String Beans, White Radish, Bok Choy, and Tomatoes
- Sinigang Pork**           **670**

With Tamarind, Green Chili, Eggplant, String Beans, White Radish, Bok Choy, and Tomatoes
- Sinigang Prawns**           **670**

With Tamarind, Green Chili, Eggplant, String Beans, White Radish, Bok Choy, and Tomatoes
- Bulalo**           **920**

Slow-braised beef shank, ginger, sweet corn, bamboo shoot, string beans, and chinese pechay.
- Tinola**           **950**

A choice of fish or chicken broth with green chili, onion, ginger, lemon grass and tomatoes
- Tomato Soup**       **755**

A classic roasted tomato soup served with focaccia bread.
- Mushroom Soup**       **765**

2 kinds of mushroom, onion, garlic and fresh cream.

**rice**

- Plain Rice** **70**
- Garlic Rice** **90**
- Shanghai Fried Rice**         **565**


Stir-fry cooked rice, pork, shrimp, vegetable and seasoned to perfection





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**asian main course**


- Kare – Kare**  630

Beef Oxtail and Meat in Peanut Sauce with Vegetables and Bagoong (Salted Shrimp)
- Chicken Adobo**  580

Stewed in Garlic, Vinegar, and Soy Sauce served with Steamed Rice and Atchara
- Crispy Pata**  1300

Deep-fried Seasoned Pork Knuckle served with Rice, Pickled Papaya (Atchara), and Native Sauce
- Humba de Cebu**  590


Cebu Specialty Slow-braised Pork Belly with Black Beans, Sweet-soya Sauce, Garlic, Spring Onion, and Egg served with Steamed Rice and Atchara
- Pork Bbq**  520

Tender pieces of flavorful pork glazed with a sweet and savory sauce, served with steamed rice.
- Chicken Satay**  520


Grilled marinated chicken cubes fillet with spiced, fresh herbs, yogurt, served with peanut sauce and steamed rice.
- Chopsuey**  490


Stir-fried mix vegetables, chicken, shrimp and quail egg.

**western main course**

- Tomahawk Porkchop**  1300

600 grams tomahawk porkchop with olive oil seasoned with salt and pepper sauce or chimichurri sauce, a side of mashed potato and steamed mixed vegetables,
- Baby Back Ribs**  1200


Slow-braised Pork Ribs with our Homemade Texan Barbeque Sauce and a Side of Potato Wedges and Salad
- Norwegian Salmon**  1100


Grilled Aromatic Herbs Salmon With Mango Salsa And A Side Of Mesclun Salad, Potato Wedges Or Creamy Mashed Potato In Lemon Butter Cream Sauce
- Grilled Chicken Breast**  580


200 grams Chicken Breast Marinated with Aromatic Herbs served with Mesclun Green Salad, Potato Wedges or Creamy Mashed Potato, and served with Mushroom Gravy Sauce


**Japanese**



- Katsu Don**  700

Steamed rice topped with fried breaded pork and egg cooked with sweet seasoning sauce
- Oyakodon**  650

Steamed rice with chicken, egg and onion cooked in sweet seasoning sauce
- Tonkotsu Shoyu Ramen**  650

Egg noodles in soy pork broth topped with pork chashu
- Shrimp Tempura**  850

Deep-fried shrimp with tempura batter
























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# Indian















# IN-ROOM DINING

- |  |     |
|--|-----|
| <b>Mutton Curry</b>   <br>Tender goat meat is cooked in a spicy, onion tomato-based gravy, often with a blend of aromatic spices  | 750 |
| <b>Butter Chicken</b>   <br>India's signature to the world, Grilled Chicken cooked in Butter Creamy Tomato Gravy  | 700 |
| <b>Fish Masala</b>     <br>A popular India and Kenyan spice blend used to flavor fish dishes a perfectly spiced, deeply flavor onion tomato sauce | 660 |
| <b>Chickpea Curry</b>   <br>A popular chickpea curry originating from north India, it is a flavorful dish made by chickpeas in a rich, spiced tomato-bases sauce  | 450 |
| <b>Vegetables Curry</b>   <br>A popular vegetable curry originating from north India, it is a flavorful dish made by chickpeas in a rich, spiced tomato-bases sauce.  | 450 |
| <b>Basmati Rice</b> <br>Long-grained rice grown in the Himalayan foothills of India   | 120 |
| <b>Naan Bread</b>    <b>AVAILABLE FROM 10 AM TO 10 PM</b><br>Traditionally cooked in a tandoor, which is cylindrical clay naan made by white flour  | 50  |

# Chinese



AVAILABLE FROM 12 NN TO 2 PM | 6PM TO 10 PM




- |   |     |
|---|-----|
| <b>Siomai</b>      <br>Ground pork or chicken wrapped in wanton wrapper, steamed, served with calamansi, soy sauce or siomai sauce.                                       | 535 |
| <b>Chicken Feet</b>      <br>Blanched chicken feet, soaked and deep fried, coated and infuse with oyster sauce, soy sauce, sesame oil, rice wine and spices         | 470 |
| <b>Spring Roll</b>      <br>Savory rolls choice of pork or vegetables filling in thinly wrapped cylindrical pastry, deep-fried, served with sweet chili sauce | 445 |
| <b>Vegetables Dumpling</b>      <br>Bite-sized pockets of dough filled with vegetables, steamed and served with dumpling sauce.                               | 495 |
| <b>Pork Steamed Rice</b>      <br>Cooked Rice, Pork, Beans and Gravy  | 335 |







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**desserts**

- Mango Float**  300  
 Creamy Mango Graham topped with fresh mango cubes
- New York Cheesecake**  350  
 Rich Cheesecake topped with Raspberry Compote
- Leche Flan**  200  
 Filipino rich baked egg custard, steamed, topped with syrupy caramel sauce.
- Fresh Fruit Platter** 390  
 Assorted seasonal cut fruit

**kids menu**

- Kiddie Spaghetti**  460  
 Filipino-style Rich Meat Bolognese with Cheese
- Mac and Cheese**  480  
 Oven baked macaroni pasta bechamel and cheddar cheese sauce with herbs.
- Hotdog**  450  
 Grilled Hotdog with Cheese and French Fries
- Chicken Nuggets**  480  
 Fried Nuggets with French Fries and Mayo Mustard on the Side



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**non-alcoholic beverages**
**FRESH JUICES**

Fresh Orange Juice	365
Fresh Mango Juice	315
Fresh Pineapple Juice	315
Fresh Calamansi Juice	315
Fresh Watermelon Juice	315

**FRUIT SHAKE**

Mango Shake	305
Green Mango Shake	305
Pineapple Shake	305
Watermelon Shake	305
Banana Shake	305

**MILKSHAKE**

Choco Banana Milkshake	315
Strawberry Banana Milkshake	315
Chocolate Milkshake	315
Strawberry Milkshake	315
Smores Milkshake	315

**MOCKTAILS**

Fizzy Basil Smash	310
Garden of Eve	310
Virgin Raspberry Mojito	310
On Cloud Nine	310
Bamboozled	310

**SIGNATURE LEMONADE**

Rose Lemonade	290
Peach Lemonade	290
Raspberry Lemonade	290
Strawberry Lemonade	290
Cucumber Lemonade	290
Passion Fruit Lemonade	290
Grapefruit Lemonade	290

**TEA**

Dilmah Brilliant Breakfast	185
Dilmah Single Estate Darjeeling	185
Dilmah Green Tea with Jasmine	185
Dilmah Sencha Green Extra Special	185
Dilmah Pure Peppermint	185
Dilmah Mango and Strawberry	185
Dilmah Rose with French Vanilla	185

**COFFEE**

Cafe Mocha	205
Americano	185
Cappucino	185
Cafe Latte	175
Espresso	145

**SODAS**

Coke Regular	210
Coke Zero	210
Sprite Regular	210
Ginger Ale	225
Red Bull	335

**BOTTLED WATER**

NS Soda water	165
NS Sparkling water	165
St. James 600ml	75
Tonic Water	210

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**alcoholic beverages**
**LOCAL BEER**

Red Horse	225
San Miguel Light	225
San Miguel Pale Pilsen	225
San Miguel Flavored Apple	225
San Miguel Flavored Lemon	225

**IMPORTED BEER**

Corona	360
Sapporo	360

**SHOOTERS**

B52	335
Blow Job	335
Jager Bomb	335
Urban Legend	335
Pink Pussy	335

**SIGNATURE COCKTAILS**

<b>Hoes Your Daddy?</b>	435
Vodka, Vanilla, Passion Fruit, Lemon, Sparkling Wine	
<b>Rosita's Pink Life</b>	435
Tequila, Rose Syrup, Lemon, Firewater Tincture, Saline Solution, Egg	
<b>bai's Old Pal</b>	435
Scotch Whiskey, Caramel, Angostura Bitters	
<b>Go Hit The Road Jack</b>	435
Jack Daniels, Campari, Sweet Vermouth, Chocolate Bitters, Chocolate Liqueur	
<b>Shaka</b>	435
Spiced Rum, Coconut Rum, Lime, Orgeat	
<b>Molotov</b>	435
Dark Rum, Coconut Rum, Passion Fruit, Lime	
<b>Going Bananas</b>	435
Rum, Banana Liqueur, Lime, Sugar	
<b>Down the Hatch</b>	435
Vodka, Passion Fruit, Lemon, Apple Beer	

**SOURS**

<b>Margarita</b>	415
Tequila, Orange Liqueur, Lime	
<b>Daiquiri</b>	415
Rum, Lime, Sugar	
<b>Amaretto Sour</b>	415
Almond Liqueur, Lemon, egg	
<b>Whiskey Sour</b>	415
Bourbon, Lemon, Angostura Bitter, Egg	
<b>Cosmopolitan</b>	415
Vodka, Orange Liqueur, Lemon, Cranberry	
<b>Army and Navy</b>	415
Gin, Almond Syrup, Lemon	
<b>Clover Clubs</b>	415
Gin, Raspberry, Lemon	
<b>Sidecar</b>	415
Brandy, Orange Liqueur, Lemon	
<b>Penicillin</b>	415
Whiskey, Ginger, Lemon, Honey	

**SPIRIT FORWARD**

<b>Negrini</b>	415
Gin, Sweet Vermouth, Campari	
<b>Boulevardier</b>	415
Bourbon, Sweet Vermouth, Campari	
<b>Old Fashioned</b>	415
Bourbon, Angostura Bitters, Sugar	
<b>Manhattan</b>	415
Bourbon, Sweet Vermouth, Angostura Bitters	
<b>Martini</b>	415
Gin, Dry Vermouth	
<b>God Father</b>	415
Scotch Whiskey, Amaretto	

**HIGHBALL, COLLINS & FIZZ**

<b>Mojito</b>	415
White Rum, Lime, Sugar, Mint, Soda	
<b>Tom Collins</b>	415
Gin, Sweet and Sour, Soda	
<b>Gin and Tonic</b>	415
Gin, Tonic Water, Lime	
<b>Cuba Libre</b>	415
Gold Rum, Cola, Lime	
<b>Aperol Spritz</b>	415
Aperol, Prosecco, Soda	
<b>Bellini</b>	415
Peach, Prosecco	
<b>Long Island Iced Tea</b>	415
Rum, Vodka, Tequila, Gin, Orange Liqueur, Cola, Lime	

**JULEPS & SMASHES**

<b>Mint Julep</b>	415
Bourbon, Angostura Bitters, Sugar, Mint	
<b>Basil Smash</b>	415
Gin, Lemon, Sugar, Basil	
<b>Caipirinha</b>	415
Cachaca, Lime, Brown Sugar	
<b>Southside</b>	415
Gin, Mint Leaves, Lemon, Sugar	

**DOUS & TRIOS**

<b>Espresso Martini</b>	415
Vodka, Coffee Liqueur, Espresso	
<b>Toblerone</b>	415
Irish Cream, Hazelnut Liqueur, Coffee Liqueur, Chocolate, Milk	
<b>Black Russian</b>	415
Vodka, Coffee Liqueur	

**TROPICAL**

<b>Mai Tai</b>	415
Dark Rum, Gold Rum, Orgeat, Lime	
<b>Piña Colada</b>	415
White Rum, Coconut Rum, Pineapple Juice, Cream	
<b>Sex on the Beach</b>	415
Vodka, Peach Schnapps, Orange, Cranberry Juice	
<b>Jungle Bird</b>	415
Dark Rum, Campari, Pineapple Juice, Lime	
<b>Sangria</b>	415
Red Wine, Brandy, Orange Liqueur, Brunoise of Mixed Fruits, Orange Juice	

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<b>LIQUEUR</b>	<b>shot</b>	<b>bottle</b>
Martini Rosso	385	3,300
Martini Dry	405	3,300
Malibu	420	4,200
Baileys	420	4,400
Kahlua	420	4,300
Campari	430	4,300
Aperol	430	4,300
Cointreau	630	6,300
Tequila Rose	420	4,400
Frangelico	610	6,100
Midori	450	4,500

<b>RUM</b>	<b>shot</b>	<b>bottle</b>
Captain Morgan	340	3,400
Bacardi Superior	370	3,700
Bacardi Gold	380	3,800
Myers	700	7,000

<b>VODKA</b>	<b>shot</b>	<b>bottle</b>
Artisan	310	3,100
Smirnoff	370	3,300
Absolute	470	4,700
Grey Goose	750	7,500
Belvedere	800	8,000

<b>GIN</b>	<b>shot</b>	<b>bottle</b>
Tanqueray	430	4,300
Bombay Sapphire	470	4,700
Hendricks	870	8,700
Beefeater	450	4,500
Nordes	950	9,500

<b>TEQUILA</b>	<b>shot</b>	<b>bottle</b>
Olmecca	410	4,100
Sombrero	430	4,300
Jose Cuervo Gold	430	4,300
1800 Reposado	670	6,700
Patron Silver	950	9,500
Patron Reposado	1,000	10,000
Patron Añejo	1,300	10,300

<b>BLENDED SCOTCH WHISKY</b>	<b>shot</b>	<b>bottle</b>
William Lawson	370	3,700
Chivas Regal 12 years	600	6,000
Johnnie Walker Red	400	4,000
Johnnie Walker Black	530	5,300
Johnnie Walker Double Black	630	6,300
Johnnie Walker Blue	2,750	27,500

<b>TENNESSEE WHISKEY</b>	<b>shot</b>	<b>bottle</b>
Jack Daniels	670	6,700

<b>IRISH WHISKEY</b>	<b>shot</b>	<b>bottle</b>
Jameson	450	4,700

<b>BOURBON WHISKEY</b>	<b>shot</b>	<b>bottle</b>
Jim Beam	450	4,500
Makers Mark	750	7,700

<b>SINGLE MALT WHISKY</b>	<b>shot</b>	<b>bottle</b>
Macallan 12	2,350	24,000
Glenfiddich 12	1,030	10,800
Glenfiddich 15	1,330	14,000
Glenfiddich 18	3,915	40,000
Glenlivet 12	1,015	11,000
Glenlivet 18	1,265	13,500
Glenmorangie 10	1,015	11,000

<b>COGNAC &amp; BRANDY</b>	<b>shot</b>	<b>bottle</b>
Fundador	395	4,300
Carlos 1	435	4,700
Remy Martin VSOP	1,015	11,000
Remy Martin XO	2,965	30,500
Hennessy VSOP	1,415	15,000
Hennessy XO	3,065	31,500
Hennessy VS	795	8,300

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**alcoholic beverages**

**Red Wine**

<b>1818 Cabernet Sauvignon, Chile</b>	<i>Medium-bodied, quite dry, with medium-high acidity, and cherry with hints of smoke in the mouth.</i>	<i>bottle</i> 1,700
<b>Fat Bastard Merlot, France</b>	<i>Deep, dark red in color with elegant notes of plum and black cherry followed by subtle nuances of caraway and black pepper.</i>	1,800
<b>Fat Bastard Cabernet Sauvignon, France</b>	<i>A beautiful ruby-red color with rich and opulent aromas of black currant, crushed blackberry, cinnamon, and pepper spices.</i>	1,800
<b>Terra Noble Estate Carmenere, Chile</b>	<i>Concentrated on the palate, with sweet and round tannins, a balanced acidity tension and a touch of chocolate on the finish.</i>	1,500
<b>Terra Noble Estate Merlot, Chile</b>	<i>An intense red purple colored that offers aromas of chocolate mixed with spices and red fruit.</i>	1,500
<b>Terra Noble Cabernet Sauvignon, Chile</b>	<i>Smooth tannins, very fresh and fruity, which gives good balance to the wine.</i>	1,500

**White Wine**

<b>1818 Sauvignon Blanc, Chile</b>	<i>A pale yellow color with ripe citrus fruits, great freshness and soft finish.</i>	1,700
<b>Jack Estate Moscato, Australia</b>	<i>Bursts of fresh cherry, tangy sherbet, and sweet red apple flavours are lifted with citrus nuances.</i>	2,000
<b>Terra Noble Sauvignon Blanc, Chile</b>	<i>Pale color with aromas of zesty citrus, including notes of grapefruit and lime, has hints of freshly cut grass and a touch of tropical passion fruit.</i>	2,500
<b>Terra Noble Chardonnay, Chile</b>	<i>Pale straw yellow color with green hues. Light aromas of pear, citrus, apricot, peach and pineapple.</i>	1,500

**Champagne & Sparkling**

<b>Provetto Spumante Bianco Brut, Spain</b>	<i>Pale yellow with a combination of toast, white fruits and fresh grass aromas with a palate of citrus fruits, a good acidity level and a pleasant texture.</i>	1,800
<b>Provetto Spumante Rose, Spain</b>	<i>Bright light pink color with aromas of fruits such as strawberries, citrus flavors and exotic fruits, with a sweet texture and moderate acidity.</i>	1,800
<b>Moët &amp; Chandon Brut, France</b>	<i>Its aromas are radiant, revealing bright yellow-fleshed fruits (apple, pear, yellow peach), honey, floral nuances (lime blossom) and elegant blond notes (brioche and fresh nuts).</i>	11,500
<b>Dom Perignon Brut, France</b>	<i>Notes of ripe stone fruits, honey, and citrus zest.</i>	35,000

**Wine in a Glass**

<b>WIAG Cabernet Sauvignon, Australia</b>	<i>Flavours of cherry and blackcurrant with savoury notes of black pepper and a hint of vanilla and violets through the finish.</i>	450
<b>WIAG Shiraz, Australia</b>	<i>A big red with a gamey, earthen nose and strong tannins. Enticing hints of licorice and coffee with a smoky berry finish.</i>	450
<b>WIAG Chardonnay, Australia</b>	<i>Offers a wonderful apple and citrus fruit up front, followed by nicely balanced hints of toast and butter flavours to the finish.</i>	450
<b>WIAG Moscato, Australia</b>	<i>Wonderfully spritzy on the palate with aromas of musk and freshly crushed grapes. An aromatic sweet white with flavours of tropical fruit. It should be enjoyed well chilled.</i>	450

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**wine menu**