



MENU

A LA CARTE BREAKFAST

SERVED WITH BREWED COFFEE, TEA, OR HOT CHOCOLATE

Champorado	PhP 300
Filipino chocolate porridge served with fresh milk on the side	
Ube Champorado	PhP 320
Filipino purple yam porridge served with anchovy garlic bread and fresh milk on the side	
Omelette Breakfast	PhP 380
Prepared with mushrooms, cheese, ham, onion, tomato, and capsicum served with toasted sliced bread and seasonal fruits	
Arroz Caldo	PhP 320
Rice porridge with chicken breast served with boiled egg and condiments	
Fluffy Pancake Breakfast	PhP 430
Three layers of pancakes served with maple syrup, butter, and seasonal sliced fruits	
Continental Breakfast	PhP 350
Toasted sliced bread and two farm eggs, served with seasonal fruits, butter, and jam Add-on: Bacon PHP 180	
Filipino Breakfast	PhP 420
Two farm eggs any style with a choice of corned beef, beef tapa, pork/chicken tocino, or Spanish sardines; served with garlic rice	

STARTERS, SOUPS & SALADS

French Fries	PhP 160	Classic Italian Meatballs	PhP 420
Potato wedged tossed in herbs		Fried Meatballs in marinara sauce with Buttered vegetables	
Chicken Quesadilla	PhP 390	Chicken & Vegetable Soup	PhP 180
Sautéed Chicken breast, onions, capsicum with cheddar cheese in tortilla wrap served with Pico de Gallo Add-on: Sour cream or Pico de Gallo PHP 35		Dried chicken breast, aromatic vegetables and farm eggs served with bread	
Sautéed Vegetables	PhP 280	Tomato Soup	PhP 180
Mixed vegetables sautéed in olive oil		Tomato soup with basil topped with milk cream and croutons	
Spring Rolls	PhP 350		
Aromatic vegetables with pork rolled in rice paper served with sweet chili sauce			
Baked Mussels	PhP 290		
Mussels stuffed with mushroom and tomato, topped with parmesan and mozzarella			
Chicken Wings	PhP 450		
Deep-fried chicken wings tossed with the choice of our signature sauces (Salted Egg, Garlic Parmesan, or Sweet Chili) ADD-ON: G. Rice P70 / P. Rice P50			
Organic Farm Salad	PhP 320		
Organic mixed greens and assorted seasonal vegetables; served with citrus vinaigrette Add-on: Chicken PHP 100			

RATES ARE INCLUSIVE OF SERVICE CHARGE AND TAXES

SANDWICHES AND BURGERS

ALL SERVED WITH POTATO WEDGES

Burger Slider PhP 380

Two mini premium flame-grilled beef cheeseburgers

Tuna Melt PhP 430

A mixture of fresh tuna with mayo dressing and cheddar cheese on toasted bread

Charlie's Burger PhP 480

Premium 100% flame-grilled beef with cheese, bacon, lettuce, tomato, and homemade dressing

Clubhouse PhP 490

Chicken, bacon, ham, egg, cucumber, tomato, and lettuce on toasted bread

PIZZA

Margherita PhP 480

Organic tomatoes with mozzarella cheese and fresh basil

Vegetarian PhP 520

Bell peppers, mushrooms, onions and tomatoes with mozzarella cheese

Hawaiian PhP 620

Ham, pineapple, bell pepper, white onion with mozzarella cheese

All Meat PhP 790

Ground beef, ham, and bacon

PASTA

Aglione PhP 390

Pasta with olive oil, fresh basil, garlic and parmesan cheese

Bolognese PhP 420

Pasta with Italian meat sauce and parmesan cheese

Carbonara PhP 490

Pasta with bacon in a cream-based sauce

Frutti Di Mare PhP 490

Pasta with shrimp, squid, tuna, and mussels served in a tomato-based sauce

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GRILLED CORNER

ALL SERVED WITH BUTTERED VEGETABLES
CHOICE OF MASHED POTATO OR STEAMED / GARLIC RICE

BBQ Chicken PhP 490

Marinated chicken leg served with house special sauce.

Grilled Pork Belly PhP 490

Marinated pork belly served with house special sauce and buttered vegetables.

Bone-In Angus Rib Eye

USDA Prime Grade Angus Steak served with demi-glace sauce.

490g PhP 3,990

LOCAL CORNER

ALL SERVED WITH STEAMED / GARLIC RICE

Okra with Oyster Sauce PhP 190

Steamed okra topped with oyster sauce
and roasted garlic

Kangkong with Tofu PhP 250

Stir-fried water spinach and tofu

Ensaladang Talong PhP 290

Mashed roasted eggplant with onions,
tomatoes, topped with salted egg

Vegetable Curry PhP 380

Mixed vegetables with spices simmered
in coconut milk

Add-on: Chicken or Pork PHP 100

Monggo Soup PhP 240

Filipino-style mung bean soup with
tomato and malunggay leaves

Add-on: Chicken or Pork PHP 100

Chicken Adobo PhP 420

Braised in soy sauce, garlic, and native vinegar

Chicken Binagoongan PhP 420

Good for sharing, mildly spicy, chicken breast
fillets with coconut milk and shrimp paste

Pork Sinigang PhP 450

Good for sharing, tamarind-based soup
with pork belly and vegetables

Lechon Kawali PhP 480

Crispy pork belly, brined overnight in salt
and vinegar, ginger, and lemon grass
served with liver sauce and pickled papaya

Seafood Kare-kare PhP 620

Good for sharing, shrimp, mussels, fish
and squid in peanut sauce with vegetables
and shrimp paste

Shrimp PhP 550

Chili Garlic Shrimp

Skinless shrimps in chili garlic sauce

Butter Garlic Shrimp

Skinless shrimps in butter garlic sauce

Crab PhP 1,690

Chili Garlic Crab

Stir-fry crabs in chili garlic sauce

Butter Garlic Crab

Stir-fry crabs in butter garlic sauce

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DESSERTS

Leche Flan PhP 220
Filipino version of cream caramel
or Spanish flan made of eggs and milk

Halo Halo PhP 240 | 360
(Kids | Regular) Classic Filipino cold
dessert made of shaved ice and
sweetened fruits topped with cream
caramel and a scoop of ice

Homemade Ice Cream . . . PhP 220

Turon Ala Mode PhP 280
Fried banana langka rolled in rice
paper served with caramel sauce
and ice cream

Charlie's Brownie Ala Mode . . . PhP 350
Freshly baked chocolate brownie
topped with a scoop of ice cream
and chocolate syrup

Seasonal Fresh Fruit Platter ... PhP 300

BEVERAGE MENU

FRESH JUICES & SHAKE

Calamansi PhP 160

Pineapple PhP 180

Pineapple Mint Crush ... PhP 180

Fresh Lemonade ... PhP 200

Fresh Orange Juice PhP 220

Watermelon PhP 200

Mango PhP 250

Buko... PhP 240

Banana PhP 180

CANNED JUICES & SODAS

Del Monte

Pineapple PhP 160

Four Seasons PhP 160

Orange Juice PhP 160

Coke Regular / Zero /

Sprite / Royal PhP 130

Bottled Water

500ml PhP 80

1000ml PhP 120

Soda & Tonic Water PhP 150

Summit Sparkling Water

330ml PhP 150

1000ml PhP 250

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COFFEE & TEA

Brewed Coffee	PhP 140	Iced Coffee	PhP 160
Café Americano	PhP 140	Iced Americano	PhP 160
Café Latte	PhP 160	Iced Latte	PhP 180
Hazelnut Latte	PhP 210	Iced Cappuccino	PhP 180
Vanilla Latte	PhP 210	Iced Mocha	PhP 200
Caramel Latte	PhP 210	Iced Vanilla Latte	PhP 220
Cappuccino	PhP 160	Iced Hazelnut Macchiato	PhP 220
Café Mocha	PhP 190	Iced Caramel Macchiato	PhP 220
French Press	PhP 280	Iced Choco	PhP 220
Espresso	PhP 140	Mocha Frappuccino	PhP 250
Hot Choco	PhP 200	English Breakfast	PhP 140
		Chamomile, Green, Earl Grey Tea	PhP 140

BEERS

San Miguel Light	PhP 140	San Miguel Pale Pilsen	PhP 140
Red Horse	PhP 140	Heineken Draft Beer	PhP 270

WINES

SERVED BY THE GLASS (PHP 390) OR BY THE BOTTLE (PHP 1,900)

RED WINES

Peacock Merlot
Stellenbosch, South Africa, 2020

Peacock Cabernet Sauvignon
Stellenbosch, South Africa, 2020

WHITE WINES

False Bay Sauvignon Blanc
Western Cape South Africa, 2022

False Bay Chardonnay
Western Cape South Africa, 2020

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CHARLIE'S FEATURED COCKTAILS

3:00 PM - 6:00 PM | BUY 1 GET 1 DAILY

Charlie's Signature Mojito	PhP 270	Gin & Tonic	PhP 320
Frozen Margarita	PhP 350	Frozen Daiquiri	PhP 300
Long Island Iced Tea	PhP 350	Cuba Libre	PhP 300
Vodka Soda	PhP 320	Tequila Sunrise	PhP 270

LIQUOR MENU

AVAILABLE BY SHOTS OR BY THE BOTTLE

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Bombay Sapphire	PhP 300 2,800
Tanqueray	PhP 300 3,300
Hendricks	PhP 380 4,000
Gin Mare	PhP 580 5,300
Gilbey's	PhP 150 1,500

VODKA

Stolichnaya	PhP 280 2,400
Kettle One	PhP 320 2,800
Absolut Blue	PhP 350 2,800
Absolut Citron	PhP 300 2,700
Absolut Kurant	PhP 300 2,700
Absolut Mandarin	PhP 300 2,700
Grey Goose	PhP 500 3,800
Gilbey's	PhP 150 1,500
Belvedere	PhP 400 3,600

TEQUILA

El Hombre Silver	PhP 250 1,200
El Hombre Gold	PhP 250 1,200
Jose Cuervo Silver	PhP 300 2,800
Jose Cuervo Gold	PhP 350 3,300
Patron Anejo	PhP 580 5,200
Patron Reposado	PhP 580 5,200

WHISKY

Balvenie 12YO	PhP 550 5,500
Maker's Mark	PhP 300 2,800
Jim Beam	PhP 300 2,800
Jameson	PhP 300 2,800
Jack Daniels	PhP 350 2,800

RUM

Bacardi White	PhP 300 2,300
Bacardi Gold	PhP 300 2,500
Tanduay White	PhP 200 750
Tanduay Dark	PhP 200 750
Don Papa Rum 7YO	PhP 420 3,200
Kraken Rum	PhP 450 3,800

BRANDY & COGNAC

Carlos 1 Brandy	PhP 350 3,500
Hennessy VS	PhP 400 4,000

LIQUEURS

Bailey's Irish Cream	PhP 350 3,500
Cachaca Brazil	PhP 300 2,800
Campari Bitters	PhP 350 3,500
Cointreau	PhP 300 3,200
Disaronno	PhP 400 4,000
Jägermeister	PhP 370 3,500
Kahlua	PhP 350 3,800

VERMOUTH

Martini Rosso	PhP 250 3,200
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WHISKY & SINGLE MALT

Johnny Walker	
Black	PhP 400 3,500
Double Black	PhP 450 4,000
Gold	PhP 450 4,000
Crown Royal	PhP 350 4,500
The Chita Sun	PhP 680 6,000
The Glenlivet	PhP 450 3,200
Macallan 12YO	PhP 750 9,500

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