

EL ATRIO

BREAKFAST



From 6.00 AM till 11.00 AM

FAVORITES

Ham and Gruyere Tart - 680

Honey cured ham, Swiss Gruyere cheese, leeks, topped with a soft fried egg, marinated garden leaves

The Salmon Croissant - 730

Gravlax salmon, avocado, herbed cream cheese, cherry tomato salad

The Ox Tongue Egg Benedict - 730

Brioche bread, slice of ox tongue, hollandaise sauce, 2 poached organic eggs and herb salad

French Herb Omelet - 690

3 farm fresh eggs, herbs, arugula & goat cheese salad, lemon vinaigrette

Egg White Frittata - 690

Asparagus, potatoes, home grown mushrooms, marinated kesong puti, arugula

FRESH FROM THE OVEN

Assorted Danish and Bread Basket - 450

Croissant, pain au chocolat, Danish, bread loaf and wheat bread slices, served with butter and marmalade

THE GRAINS

Homemade Granola - 630

Nuts, grains, dried fruits, seeds, honey, yoghurt, mango purée and cubes

Muesli - 630

Overnight oats, almonds, apples, yoghurt, mixed berries, a dash of whipped cream

Chia Pudding and Acai Smoothie - 750

Chia seed with almond milk, acai, strawberry, banana and coconut water

ALL DAY

From 11.00 AM till 10.30 PM

ENTRANTES

Butternut Squash Soup - 570

Mascarpone, pumpkin seeds, herb crostini

Ceviche - 780

Red snapper, mango, capsicum, avocado, sweet potato, calamansi and fresh coriander, Leche Tigre and ponzu sauce

Beetroot Salmon Gravlax - 780

Dill cream, grain mustard, pickled onions, sourdough toast

Mediterranean Octopus - 810

Braised carpaccio, tentacles, herbs salad, ratatouille salad, black olive tapenade, bell pepper coulis, Castillo de Canena olive oil

Pork Belly Steamed Buns (4pcs.) - 650

Cucumber, leek, coriander, toasted peanuts, Hoisin sauce, sriracha

California Maki

6pcs. - 600 12pcs. - 1100

Kani, mango and cucumber sushi rolls

Charcuterie Plate (good for sharing) - 1450

Imported and local cold cuts and local hand-crafted cheese, dried fruits, assorted nuts, crostini

Deluxe Sashimi & Nigiri Sampler (good for sharing) - 2100

12 assorted pieces of tuna, salmon, saba and Unagi with daikon & shiso

MAIN COURSE

Us Beef Tenderloin (200g) - 2200

accompanied by assorted mesclun, potato fries, and peppercorn cream sauce

Norwegian Salmon - 1700

Butter whipped potatoes, French beans, carrots, kalamansi butter

Fish and Chips - 990

Alaska pollock fish fillet, French fries, served with horseradish caper bacon sauce, beetroot whisky's ketchup, broad bean onion mint, dill mayo vinegar malt sauce

FILIPINO TREATS



Come with 2 fried eggs and garlic rice

Chicken Inasal - 850

BBQ grilled chicken leg quarter, citrus & soy marinade, atsara, steamed rice

Beef Tapa - 870

Stir-fried beef sirloin, garlic-soy marinade

Daing na Bangus - 870

Pan-fried milkfish with garlic and vinegar marinade

Pork Longanisa - 870

Sweet garlic and pepper flavored sausages

SALADS

Sharing is Caring!

Burrata - 870

Local artisan Burrata, vine ripened tomatoes, basil, balsamic reduction, Castillo de Canena olive oil

Tuna Nicoise - 830

Tataki style yellowfin tuna, marbled potatoes, French beans, olives, quail eggs, herb vinaigrette

Nordic Salad - 850

Beetroot salmon gravlax, shrimp, salmon rillette, mixed greens, pomelos, potatoes, croutons, dill vinaigrette

Chicken Oriental Salad - 750

Spiced roasted chicken, chickpea, corn, romaine lettuce, oriental dressing

Classic Caesar Salad - 720

Romaine lettuce, bacon bits, croutons, egg, classic caesar dressing

Add-on grilled chicken - 180

Add-on tiger prawns - 210

SANDWICHES

Accompanied by a side of potato fries

Cubano - 810

Citrus pork roast, ham, Emmental cheese, mojo sauce, ciabatta bread

Bocadillo sandwich - 950 with Hand Carved Jamon Iberico de Cebo, 24 Month dry aged

Croque Monsieur - 760

with or without a sunny- side-up organic egg

The Burger - 870

US Beef patty, lettuce, tomato, mayonnaise, cheddar and gherkin on a sesame bun

Add bacon - 150

Ruben - 780

Beef pastrami, Emmental cheese, sauerkraut remoulade, rye bread

Parisian Style Ham and Cheese - 800

Le Jambon Beurre!

Baguette bread, country ham, Brie cheese and French pickles

Lobster Roll - 1400

Brioche bread, buttered lobster with celery, chives, homemade lemon mayonnaise

The Club Sandwich - 850

Chicken, tomato, lettuce, bacon, mayonnaise, on white bread

PASTA & RISOTTO

Papardelle Bolognese - 880

Hand cut grass-fed beef and tomato ragout, basil, Parmigiano Reggiano

Spaghetti Arragosta - 990

Lobster and Manila clams, light lobster & cognac sauce, Gremolata

Penne Carbonara - 880

Bacon, fresh farm egg, Pecorino Romano

Coquilletto à la Truffe - 880

Elbow macaroni, ham, cheese, truffle creamy sauce

Squid Ink Spaghetti - 920

Grilled octopus and shrimp, Burrata, cherry tomato, squash sauce

Tiramisu - 430

Mascarpone, biscuit, coffee jelly, Baguio strawberries

Rum Baba with a dash of Don Papa - 430

Sweet spiced syrup and Chantilly cream

Coconut Brûlée - 430

Custard cream, crisp caramel, coconut ice cream

Seasonal Fresh Fruit Plate - 550

Kevin Ong Petit Gateaux from the Boutique - 650

DESSERTS



Ice Cream

1 Scoop - 130 2 Scoops - 230 3 Scoops - 320

Filipino Auro Chocolate Fondant - 430

Served with a scoop of vanilla ice cream sandwiched in a macaron

All prices are inclusive of 12% VAT, local government taxes and 10% service charge

BEVERAGES

BARISTA'S BREW

What goes best with a cup of coffee?
Another cup.

Espresso	180
Americano	220
Café Latte	260
Cappuccino	280
Flat White	260
Macchiato	220

Bistro Pot Cafetière by Nick Munro

*Designed to showcase a perfectly
steep coffee blend*

Black Coffee <i>(with decaf option)</i>	280
Iced Coffee <i>(Americano, Café Latte, Cappuccino)</i>	220

MILK/CHOCOLATE

Hot Chocolate	250
Fresh Milk	150
Skimmed Milk	150
Soya Milk	200

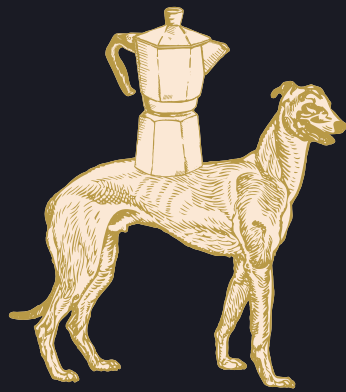
REFUEL

Perrier
330ml - 350
750ml - 500

Evian
330ml - 350
750ml - 500

SODA, TEA & LIQUID FRUITS

Soda - 180
Tonic Water, Soda Water,
Ginger Ale - 220
Admiral's Iced Tea - 250
Fresh Juice - 290
Chilled Juice - 250



KEEP CALM AND DRINK TEA

TWG loose leaf teas served
in a pot

BLACK TEA

English Breakfast - 250

Full-bodied, light floral undertones

Royal Darjeeling FTGFOP1 - 350

Exquisite fragrance, remarkable
overtones of ripe apricots

WHITE / RED TEA

Vanilla Bourbon - 350

Sweet Vanilla, theine-free

Pai Mu Tan - 350

White blossoms, flavors of fresh, raw buds

PREMIUM SELECTIONS

Earl Grey Fortune - 250

Strong, full-bodied with bergamot notes

Orange Blossom Oolong - 450

Light and flowery notes, delicate essence
of orange blossom

Chamomile - 250

soft and soothing their free
with chamomile flowers

GREEN TEA

Jasmine Queen Tea - 250

Delicate, subtle, notes of sweet floral

Number 10 Tea - 350

Dewy blossoms, morning mist, chamomile
and heather with delicately fruity aftertaste

COCKTAILS IN A GLASS



*Cocktails first, because no great story
ever started with glass of water!*

Aperol Spritz - 600

Aperol, Bellino Prosecco

El Atrio Old Fashioned - 500

Don Papa 7YO,
Pedro Ximenez Sherry, Cocchi
Americano, Scrappy's chocolate bitters

Negroni - 500

Santa Ana Gin,
Martini Rosso Vermouth, Campari,
Scrappy's grapefruit bitters

Rob Roy - 500

Johnnie Walker Black, Martini Rosso
Vermouth, Mancino Chinato Vermouth,
Scrappy's orange bitters

G&T'S

The Victim - 700

Monkey 47, Elderflower
Tonic Water

The Suspect - 500

Santa Ana Gin, Indian Tonic Water

The Mastermind - 500

Nordés Gin, Mediterranean
Tonic Water

THE CLASSICS

Keep it light and authentic!

Ginger Cooler - 600

Bombay Sapphire Gin, raspberry
syrup, peach purée, lime juice,
fresh raspberry, ginger beer

Sherry Cobbler - 600

Pedro Ximenez Sherry, Amontillado
Sherry, fresh orange juice

Vermouth Cup - 600

Martini Rosso Vermouth, club soda,
mint spring, cherry

SPECIAL SINGLE ORIGIN BREW

Featuring single origin coffee beans from Brazil and seasonal produce (Served in 350ml flask)

CHEMEX BREW - 320

The Chemex has become
somewhat of a design icon over
the decades, however it does a
lot more than look pretty. If you
want a clean and complex
brewed coffee, the Chemex is
the answer!

COLD DRIP BREW - 350

Cold drip has a less acid ph than
regular coffee and thus you will be
able to experience the whole
range of flavors and feel lighter on
the stomach.

SYPHON BREW - 320

The Syphon Coffee brewer produces a
cup of coffee prized for its clarity and
full body flavor. By combining two
chambers and the science of vapor,
pressure and vacuum, this apparatus
is a fun and theatrical way to produce
great coffee that you will surely love.

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