

## TO START THE DAY WITH 开始新的一天



Available All Day

### **Ham and Gruyere Tart | 火腿格鲁耶尔塔 - 750**

Honey cured ham, Swiss Gruyere cheese, leeks,  
topped with a soft fried egg, marinated garden leaves  
蜂蜜火腿，瑞士格鲁耶尔奶酪，韭菜，煎蛋，腌渍蔬菜

### **The Salmon Croissant | 三文鱼可颂 - 820**

Gravlax salmon, avocado, herbed cream cheese, cherry tomato salad  
腌渍三文鱼，牛油果，香草奶油芝士，樱桃番茄沙拉

### **The Ox Tongue Egg Benedict | 牛舌班尼迪克蛋 - 820**

Brioche bread, slice of ox tongue, hollandaise sauce,  
2 poached organic eggs and herb salad  
布里欧修，牛舌，荷兰酱，2个水煮有机蛋和香草沙拉

### **French Herb Omelet | 牛舌班尼迪克蛋 - 750**

3 farm fresh eggs, herbs, arugula & goat cheese salad, lemon vinaigrette  
3个新鲜鸡蛋，香草，芝麻菜，山羊奶酪沙拉，柠檬香醋

### **Egg white Frittata | 意式烘蛋 - 750**

Asparagus, potatoes, home grown mushrooms, marinated kesong puti, arugula  
芦笋，马铃薯，自培蘑菇，腌渍水牛奶酪，芝麻菜

## FRESH FROM THE OVEN 新鲜出炉!

### **Assorted Danish and Bread Basket | 综合丹麦面包篮 - 490**

Croissant, pain au chocolat, Danish, bread loaf and wheat bread slices,  
served with butter and marmalade  
可颂，巧克力羊角面包，丹麦，切片的面包和小麦面包

## THE GRAINS

### 谷物

#### **Homemade Granola | 自制什锦麦片 - 650**

Nuts, grains, dried fruit, seed, honey, yoghurt, mango purée and cubes  
坚果，谷物，干果，籽，蜂蜜，优格，芒果泥，芒果丁

#### **Muesli | 慕斯里麦片 - 720**

Overnight oats, almonds, apples, yoghurt, mixed berries,  
a dash of whipped cream  
隔夜燕麦，杏仁，苹果，优格，混合浆果，少许打发奶油

#### **Chia Pudding and Blueberry | 奇亚布丁和巴西莓奶昔 - 800**

Chia seed with almond milk, blueberry, banana and coconut water  
奇亚籽搭配杏仁奶，巴西莓，草莓，香蕉和椰子水

## FILIPINO TREATS



### 菲律宾荟萃

*Come with 2 fried eggs and garlic rice | 附2个煎蛋和蒜香炒饭*

#### **Chicken Inasal | 菲式烤鸡 - 920**

BBQ grilled chicken leg quarter, citrus and soy marinade, atsara, steamed rice  
烧烤手枪腿，柑橘与酱油腌渍，搭配菲式泡菜，蒸米饭

#### **Beef Tapa | 干香牛柳 - 950**

Stir-fried beef sirloin, garlic-soy marinade  
蒜香酱油炒牛西冷

#### **Daing na Bangus | 香煎虱目鱼 - 950**

Pan fried milkfish with garlic and vinegar marinade  
香煎虱目鱼，大蒜与白醋腌渍

#### **Pork Longanisa | 菲式猪肉肠 - 950**

Sweet garlic and pepper flavored sausage  
甜蒜与辣椒风味香肠

# EL ATRIO

## ALL DAY

整天

From 11.00 AM till 11.00 PM | 早上 11:00 至晚上 11:00

### ENTRANTES

前菜

**Butternut squash soup** | 胡桃南瓜汤 - 650

Mascarpone, pumpkin seeds, herb crostini  
马斯卡彭奶酪，南瓜籽，香草意式吐司

**Ceviche** | 柠汁腌鲷鱼 - 880

Red snapper, mango, capsicum, avocado, sweet potato,  
calamansi and fresh coriander, leche de tigre and ponzu sauce  
红鲷鱼，芒果，辣椒，牛油果，甜薯，卡曼橘，新鲜香菜，  
Leche de tigre「老虎奶」，柚子醋

**Salmon Gravlax** | 甜菜根腌三文鱼 - 880

Dill cream, grain mustard, pickled onions, sourdough toast  
莳萝奶油，芥末籽酱，腌渍洋葱，酸种吐司

**Mediterranean Octopus** | 柠汁腌鲷鱼 - 880

Braised carpaccio, tentacle, herbs salad, ratatouille salad,  
black olive tapenade, bell pepper coulis, Castillo de Canena olive oil  
炖煮章鱼片，章鱼须，香草沙拉，法式烩菜沙拉，黑橄榄酱，  
甜椒酱，Castillo de Canena橄榄油

**Pork Belly Steamed Buns (4pcs)** | 猪五花蒸包 (4个) - 780

Cucumber, leek, coriander, toast peanuts, Hoisin sauce, sriracha  
黄瓜，韭菜，香菜，烤花生，海鲜酱，是拉差酱

**California Maki (6pcs & 12pcs)** | 加州卷 (6个) - 690 (12十二) - 1280

Kani, mango and cucumber sushi rolls  
蟹肉棒，芒果和黄瓜寿司卷

**Charcuterie Plate (good for sharing)** | 冷切拼盘 (可供多人食用) - 1610

Imported and local cold cuts and local hand-crafted cheese,  
dried fruit, assorted nuts, crostini  
优质进口和当地冷切肉，当地手工奶酪，干果，什锦坚果，意式吐司

**Deluxe Sashimi and Nigiri Sampler (good for sharing)** |

刺身和握寿司奢享拼盘 (可供多人食用) - 2180

12 assorted pieces of tuna, salmon, saba and Unagi with daikon and shiso  
包含金枪鱼，三文鱼和花腹鲭等12个刺身握寿司，搭配白萝卜和紫苏

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

# EL ATRIO

## SALADS

### 沙拉

Sharing is caring | 分享美味

#### **Burrata | 布拉塔 - 980**

Local artisan Burrata, vine ripened tomatoes, basil,  
balsamic reduction, Castillo de Canena olive oil  
当地匠人级布拉塔奶酪，熟成番茄，罗勒，巴萨米克醋，  
Castillo de Canena橄榄油

#### **Tuna Niçoise | 法式尼斯沙拉 - 920**

Tataki style yellowfin tuna, marbled potatoes, French beans,  
olives, quail eggs, herb vinaigrette  
黄鳍金枪鱼Tataki，炉烤小土豆，四季豆，橄榄，鹌鹑蛋，香草醋

#### **Nordic Salad | 北欧沙拉 - 950**

Salmon gravlax, shrimp, salmon rilette,  
mixed green, pomelos, potatoes, croutons, Dill vinaigrette  
甜菜根腌三文鱼，虾，三文鱼酱，混合蔬菜，柚子，马铃薯，面包丁，莳萝油醋汁

#### **Chicken Oriental Salad | 东方鸡肉沙拉 - 880**

Spiced roasted chicken, chickpea, corn, romaine lettuce, oriental dressing  
辣味烤鸡，鹰嘴豆，玉米，罗马生菜，东方沙拉酱

#### **Classic Caesar Salad | 经典凯撒沙拉 - 820**

Romaine lettuce, bacon bits, croutons, egg, classic Caesar dressing  
罗马生菜，培根丁，面包丁，鸡蛋，经典凯撒酱

**Add-on grilled chicken | 添加烤鸡 - 180**

**Add-on tiger prawns | 添加虎虾 - 210**



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## SANDWICHES

### 三明治

Accompanied by a side of potato fries | 搭配炸薯条

#### **Cubano** | 古巴三明治 - 950

Citrus pork roast, ham, Emmental cheese, mojo sauce, ciabatta bread  
柑橘烤猪肉，火腿，埃曼塔奶酪，mojo酱，夏巴塔面包

#### **Croque Monsieur with or without a sunny side up organic egg** |

法式热三明治（可随喜好添加煎蛋） - 850

#### **The Burger** | 汉堡 - 950

US beef patty, lettuce, tomato, mayonnaise, Cheddar and gherkin on a sesame bun  
美国牛肉饼，生菜，番茄，蛋黄酱，切达奶酪，腌渍黄瓜和芝麻面包

#### **Add-on bacon** | 添加培根 - 150

#### **Ruben** | 鲁宾三明治 - 950

Beef pastrami, Emmental cheese, sauerkraut, remoulade, rye bread  
烟熏牛肉，埃曼塔奶酪，酸菜，蛋黄酱，黑麦面包

#### **Parisian Style Ham and Cheese – Le Jambon Beurre** |

Le Jambon Beurre 巴黎风味火腿奶酪三明治 - 950

Baguette bread, country ham, Brie cheese and French pickles  
法棍面包，乡村火腿，布里奶酪和法式泡菜

#### **Lobster Roll** | 龙虾卷 - 1520

Brioche bread, buttered lobster with celery, chives, homemade lemon mayonnaise  
布里欧修，黄油龙虾搭配芹菜，细香葱，自制柠檬蛋黄酱

#### **The Club Sandwich** | 总汇三明治 - 950

Chicken, tomato, lettuce, bacon, mayonnaise on white bread  
鸡肉，番茄，生菜，培根，蛋黄酱和白面包

## MAIN COURSE

### 主菜

#### US Beef Tenderloin (200g) | 美国菲力牛肉(200g) - 2580

Accompanied by assorted mesclun and potato fries, peppercorn cream sauce  
搭配时蔬，炸薯条和胡椒奶油酱

#### Norwegian Salmon | 挪威三文鱼 - 1920

Butter whipped potatoes, French beans, carrots, kalamansi butter  
黄油马铃薯泥，四季豆，胡萝卜，卡曼橘黄油

#### Fish and Chips | 炸鱼薯条 - 1080

Alaska pollock fish fillet batter, French fries, served with horseradish caper bacon, beetroot whisky's ketchup, broad bean onion mint, dill mayo vinegar malt sauce  
阿拉斯加鲑鱼片，薯条，芥末培根，甜菜根威士忌番茄酱，蚕豆洋葱薄荷，莳萝蛋黄酱，麦芽醋酱

## PASTA & RISOTTO

### 意面和意式炖饭

#### Pappardelle Bolognese | 经典肉酱意面 - 950

Hand cut grass-fed beef and tomato ragout, basil, Parmigiano Reggiano  
手切草饲牛肉，番茄酱，罗勒，帕尔马奶酪

#### Spaghetti Arragosta | 海鲜意面 - 1090

Lobster and Manila clams, light lobster and cognac sauce, gremolata  
龙虾，马尼拉蛤蜊，龙虾干邑酱，意式欧芹酱

#### Penne Carbonara | 奶油意面 - 940

Bacon, fresh farm egg, Pecorino Romano  
培根，新鲜鸡蛋，Pecorino Romano 奶酪

#### Linguini à la Truffe | 松露通心粉 - 950

Ham, cheese, truffle creamy sauce  
火腿，奶酪，松露奶油酱

#### Squid Ink Spaghetti | 墨汁意面 - 980

Grilled octopus and shrimp, Burrata, cherry tomato, squash  
烤章鱼，烤虾，水牛奶酪，樱桃番茄，南瓜酱

#### Parmigiano-Reggiano Risotto | 巴馬森乾酪 燴飯 - 800

King mushrooms, fresh herbs  
皇子菇，新鮮藥草

#### Add-on king prawns | 加大蝦 - 450

# EL ATRIO

## DESSERTS



### 甜点

#### **Tiramisu | 提拉米苏 - 480**

Mascarpone, biscuit, coffee jelly, Baguio strawberries  
马斯卡彭奶酪，饼底，咖啡果冻，碧瑶草莓

#### **Filipino Auro Chocolate Fondant | 菲式奥罗巧克力翻糖 - 480**

Served with a scoop of vanilla ice cream sandwiched in a macaron  
搭配香草冰淇淋马卡龙

#### **Coconut Brûlée | 椰子布蕾 - 480**

Custard cream, crisp caramel, coconut ice cream  
卡仕达酱，焦糖薄脆，椰子冰淇淋

#### **Seasonal Fresh Fruit Plate | 当季水果拼盘 - 580**

#### **Kevin Ong Petit Gateaux from the Boutique | Kevin Ong法式小西点 - 650**