



Vegetarian



Inspired by Her

EL ATRIO

BREAKFAST



Available All Day

FAVORITES

Ham and Gruyere Tart - 750

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

The Salmon Croissant - 820

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

The Ox Tongue Egg Benedict - 820

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



French Herb Omelet - 750

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



Egg White Frittata - 750

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

FRESH FROM THE OVEN



Assorted Danish and Bread Basket - 490

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

THE GRAINS



Homemade Granola - 650

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



Muesli - 720

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



Chia Pudding and Blueberry - 800

Chia seed with almond milk, blueberry, banana and coconut water

MAIN COURSE

US Beef Tenderloin (200g) - 2580

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



Norwegian Salmon - 1920

Butter whipped potatoes, French beans, carrots, kalamansi butter

Fish and Chips - 1080

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 - 920

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

Beef Tapa - 950

Stir-fried beef sirloin, garlic-soy marinade

Daing na Bangus - 950

Pan-fried milkfish with garlic and vinegar marinade

Pork Longanisa - 950

Sweet garlic and pepper flavored sausages

SALADS

Sharing is Caring!



Burrata - 980

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

Tuna Nicoise - 920

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

Nordic Salad - 950

Salmon gravlax, shrimp, salmon rilette, mixed greens, pomelos, potatoes, croutons, dill vinaigrette

Chicken Oriental Salad - 880

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

Classic Caesar Salad - 820

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

Add-on grilled chicken - 180

Add-on tiger prawns - 210

SCAN FOR
CHINESE MENU



SANDWICHES

Accompanied by a side of potato fries

Cubano - 950

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

Croque Monsieur - 850

with or without a sunny-side-up organic egg

The Burger - 950

US Beef patty, lettuce, tomato, mayonnaise, cheddar and gherkin on a sesame bun
Add bacon - 150

Ruben - 950

Beef pastrami, Emmental cheese, sauerkraut remoulade, rye bread

Parisian Style Ham and Cheese - 950

Le Jambon Beurre!

Baguette bread, country ham, Brie cheese and French pickles

Lobster Roll - 1520

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

The Club Sandwich - 950

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

PASTA & RISOTTO

Papardelle Bolognese - 950

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

Spaghetti Arragosta - 1090

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

Penne Carbonara - 940

Bacon, fresh farm egg, Pecorino Romano

Linguini à la Truffe - 950

Ham, cheese, truffle creamy sauce

Squid Ink Spaghetti - 980

Grilled octopus and shrimp, Burrata, cherry tomato, squash

Parmigiano-Reggiano Risotto - 800

King mushrooms, fresh herbs

Add-on king prawns - 450

ALL DAY

From 11.00 AM till 10.30 PM

ENTRANTES



Butternut Squash Soup - 650

Mascarpone, pumpkin seeds, herb crostini



Ceviche - 880

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

Salmon Gravlax - 880

Dill cream, grain mustard, pickled onions, sourdough toast

Mediterranean Octopus - 880

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

Pork Belly Steamed Buns (4pcs.) - 780

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

California Maki

6pcs. - 690 12pcs. - 1280

Kani, mango and cucumber sushi rolls

Charcuterie Plate (good for sharing) - 1610

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

Deluxe Sashimi & Nigiri Sampler (good for sharing) - 2180

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

DESSERTS



Ice Cream

1 Scoop - 160 2 Scoops - 280 3 Scoops - 380

Filipino Auro Chocolate Fondant - 480

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

Tiramisu - 480

Mascarpone, biscuit, coffee jelly, Baguio strawberries



Coconut Brûlée - 480

Custard cream, crisp caramel, coconut ice cream

Seasonal Fresh Fruit Plate - 580

Kevin Ong Petit Gateaux from the Boutique - 650

All prices are inclusive of 12% VAT, local government taxes and 10% service charge
Gluten-free options are available upon request

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.

ALL ACCOR
LIVE
LIMITLESS



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EL ATRIO

LOUNGE

AFTERNOON TEA

Php 2,800 nett | Includes of 2 rounds of coffee or tea good for 2 to 3 persons

SAVOURY

Brioche with Prawn Cocktail

Farous by CiÇou
with Salmon Beet Gravlax

The Notorious Paté en Croute

Ralph's Croquettas

Cucumber Ballotine

SWEET

Dunes Choux

Canelé au Chocolat

Praline Dacquoise

Pavlova

Iced Halo Halo Soufflé

Baba au Rhum

Ube Scones with coconut jam and crème 'montée'

VITTORIA COFFEES

Americano, Latte,
Cappuccino, Macchiato

Bistro Pot Cafetière
by Nick Munro

TWIG TEAS

Black

English breakfast,
Royal Darjeeling FTGFOP1

White & Red

Vanilla Bourbon, Pai Mu Tan

Green

Jasmine Queen Tea, Number 10

Premium

Earl Grey Fortune, Chamomile
Orange Blossom Oolong

BEVERAGE UPGRADE

	BTG	BTB
Freixenet Cordon Negro Spanish Sparkling Wine	650	3,500
Mimosa	550	
Bellini	550	

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Iced Coffee	220
Hot Chocolate	250
Bistro Pot Cafetière by Nick Munro	280

KEVIN ONG A LA CARTE

Petit Gateau 650

Bonbons

Per piece	120
9 pieces	2,000
16 pieces	3,000

Macarons

Per piece	100
8 pieces	1,800
16pieces	3,000

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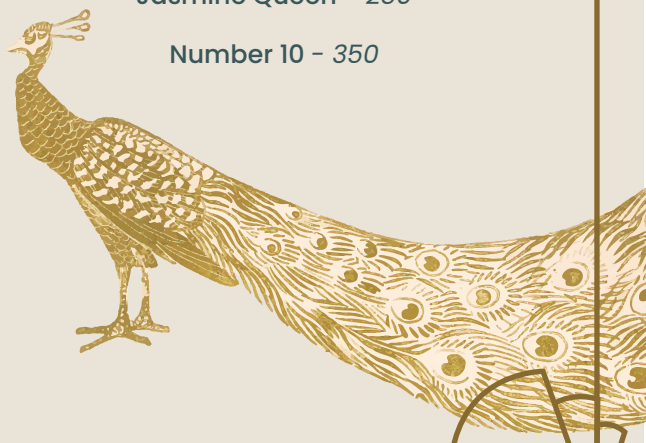
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Pai Mu Tan - 350

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