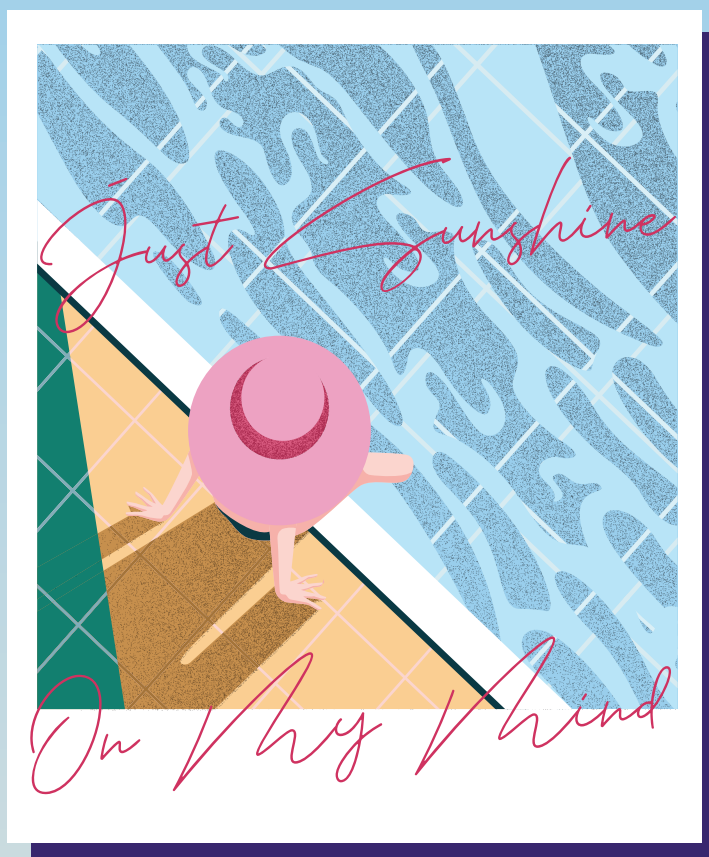
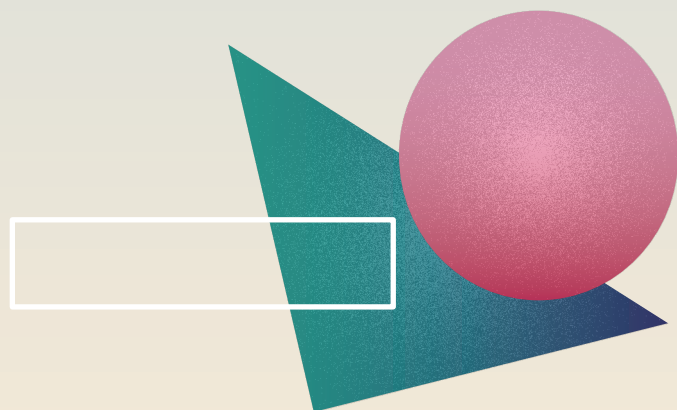


# Coconut Grove

## Menu



It's never too early to have some fun! Eat delicious snacks and dishes to your heart's content while admiring the view of the majestic Manila Bay.



## Menu

### Grab a Snack

- Tortilla Wrap** P750  
Chicken, Celery Salad
- Classic Tuna Sandwich** P720  
Onion, Cucumber, Lemon, Mayonnaise, Tomatoes  
Lettuce, Potato Chips
- Classic Club** P820  
Chicken, Tomatoes, Bacon, Lettuce and Fried Egg
- Smoked Salmon Tartine** P950  
Cream Cheese, Chives Spread, Pickled Red Onions  
Fried Capers
- Caesar Salad** P700  
Romaine Lettuce, Bacon, Croutons, Parmesan Cheese  
**Add Prawns** P210  
**Add Chicken** P180
- Tuna Fish & Salmon Taco** P950  
Jalapeno Pepper and Wasabi Mayonaise
- Burrata** P1,100  
Roma Tomatoes, Fresh Basil, Balsamic Glaze  
Extra Virgin Olive Oil and Ruccula
- Sashimi / Nigiri** P1,400  
12 Piece Tuna Salmon, Saba with Pickles and Shiso
- Assorted Maki** P480  
Kani, Mango and Cucumber Rolls
- Charcuterie Platter** P1,350  
Pickles, Cornichon, Dijon Mustard, Country Bread
- Assorted Cheese Plate** P1,200  
Grapes, Crackers, Jam

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

### Take a Major Munch

- Beef Slider** P800  
Caramelized Onions, Aged Cheddar, Brioche Bun,  
Relish Sauce
- Garlic Chicken Wings** P720  
Anchovies, Mayonnaise
- Steak Frites** P1,200  
Beef Steak with Fries & House Salad
- Chorizo Sausage** P850  
Onion, Cider Sauce
- Beef Steak Tagalog** P1200  
Onion, Soja Glaze  
Served with Atchara & Java Rice
- Charred Chicken Inasal** P850  
Served with Atchara & Java Rice
- Salt & Pepper Squid** P780  
Chili Sauce
- Beer Battered Fish Fillet** P990  
Tartar Sauce
- Vegetable Spring Roll** P700  
Sweet Chili Sauce
- Crabmeat Croquettes** P550  
American Chili Sauce
- French Fries** P380  
Parmesan, Truffle Mayonnaise

### Sweeten Up Your Day

- Ice Cream from the Parlor** P130  
Ask your waiter for flavors per scoop
- Seasonal Fresh Fruit Platter** P480

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





Fun Under  
the Sun

Stay hydrated with our  
thirst-quenching drinks and  
juices made by nature.



## LoveLocal

Garden's pick served fresh.

**Fresh Juice** P290  
**Chilled Juice** P250

## The Classics

Keepin' it light and authentic.

**Sherry Cobbler** P600  
Pedro Ximenez Sherry, Amontillado Sherry, fresh orange juice

**Vermouth Cup** P600  
Martini Rosso Vermouth, club soda, mint spring, cherry

**Ginger Cooler** P600  
Bombay Sapphire Gin, raspberry syrup, peach purée, lime juice, fresh raspberry, ginger beer

## Sweet N Sparkly

Refreshing flavors to give yourself a treat.

**Soda** P180  
**Tonic Water** P220  
**Soda Water** P220  
**Ginger Ale** P220  
**Iced Tea** P250

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

## TimeToRefuel

Sit back, relax, and cool yourself down.

**Perrier** P350  
330ml P500  
750ml

**Evian** P350  
330ml P500  
750ml

## Tropical Tipple

You want to see your hidden talent? Our bartender will show you how.

**Admiral Red Sangria** P500 BTG  
Bombay Sapphire Gin, Martini Rosso Vermouth, Cointreau, blackberry purée, cinnamon syrup, red wine

**Admiral White Sangria** P500  
Absolut Vodka, Martini Bianco Vermouth, passion fruit purée, Cointreau, peach syrup, white wine

**Ginger Sour** P500  
Maker's Mark Bourbon, lemon juice, syrup, ginger and honey shrub, egg white

**Chili Margarita** P500  
Jose Cuervo Silver, Ancho Reyes green chili liqueur, lime juice, agave syrup

**Coco Piña** P500  
Diplomatico Mantuano Rum, coconut cream, pandan syrup, pineapple juice, coconut syrup



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

## Vinu by the Glass

If one glass is good for you, just imagine what a bottle can do!

	BTG	BTB
<b>Sparkling</b>		
<b>Bellino Prosecco</b>	P525	P2,500
<b>Chandon Brut</b>	P570	P2,800
<b>Rose</b>		
<b>R de Roubine</b>	P525	P2,500
Syrah, Grenach, Cinsault		
<b>White</b>		
<b>François Lurton</b>	P525	P2,500
"Les Fumées Blanches" Sauvignon Blanc		
<b>Pago Mota, D.O.P</b>	P550	P2,700
<b>Vino de Pago</b> Chardonnay		
<b>Charles Smith Kung Fu</b>	P650	P3,000
Riesling		
<b>Domaine de Mauperthuis Chablis</b>	P750	P3,500
Chardonnay		
<b>Red</b>		
<b>Le Fou</b>	P525	P2,500
Pinot Noir		
<b>Habla La Tierra</b>	P580	P2,800
Tempranillo		
<b>Bread and Butter</b>	P750	P3,500
Cabernet Sauvignon		
<b>Château Simard</b>	P1,100	P5,400
Merlot		

For the complete wine selections, our sommelier would gladly present the master wine list. He is just there somewhere.

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

