

BREAKFAST

Serving time 7am - 12nn

THREE EGG OMELETTE 660
Choice of cheese, mushrooms, spring onions, bell peppers, ham, tomatoes or fresh garden herbs. Served with bacon or sausage, potato rösti and grilled tomato

EGGS BENEDICT 780
Poached eggs, hollandaise sauce on English muffin with Canadian bacon

SELECTION OF MORNING PASTRIES 350
Croissants, chocolate croissants, Danish pastries and mini baguette served with jam, honey and French butter

Asian Breakfast

LOCAL BREAKFAST PLATE 660
Choice of beef tapa, longganisa, tocino, daing na Bangus. Served with garlic rice, salted egg and pickled papaya

CONGEE 450
Choice of plain, chicken or fish. Served with traditional condiments

Continental Breakfast 700 PER SET

Available all day

FRESH FRUIT JUICE
Selection of orange, mango, pineapple or watermelon

SEASONAL FRUIT PLATE
Assortment of fruits served with plain yogurt, homemade granola and fresh berries

CEREAL
Selection of choco flakes, cornflakes, muesli or all-bran

ASSORTMENT OF FRESH BAKED PASTRIES
Mini baguette, soft rolls and pandesal served with butter and jam

HOT BEVERAGE
Coffee, tea or hot chocolate



APPETIZERS

TUNA TARTARE 780
Wonton Chips, Ponzu Sauce, Mango Salsa

FOIE GRAS 940
Pan Seared Foie Gras, Fig Chutney, Brioche Toasts

PAN SEARED SCALLOPS 875
Seared Scallops, Saffron Aioli, Beetroot Puree, Coffee Crumbs

SOUP

SOUP OF THE DAY 465
Chef's Special of the Day

SALAD

CAESAR SALAD 805
Romaine Lettuce, Crispy Bacon, Croutons, Shaved Parmesan, Caesar Dressing, Chicken Breast, Poached Eggs
Add On: Shrimp-300
Chicken-240

SALAD PARISIENNE 580
Mixed Greens, Ham, Boiled Egg, Potato, Green Beans, Balsamic Vinaigrette

HEALTHY SALAD 550
Orange Segments, Green Apple, Shallots, Cucumber, Cherry Tomatoes, Mixed Greens, Quinoa, Citrus-Herb Vinaigrette

PIE OF THE DAY 550
with salad & French fries

QUICHE OF THE DAY 520
with salad & French fries

CHEF'S SPECIAL CONTAINS GLUTEN ENERGY PORK

LEBAR

Bar • Bistro • Library

SHARING OPTIONS (LOUNGE AREA)

Beef salpicao, Fish provencal, Mussel meuniere, Gambas al ajilo Albondigas, Calamari with lemon and garlic, Marinated mixed olives, Scallops with pesto, Smoked salmon croquettes

CHOOSE 2 500

CHOOSE 6 1,600

CHOOSE 3 830

CHOOSE 8 2,200

MAIN COURSE

GARDEN VEGETABLE PESTO PASTA 700
Fettucine, Roasted Vegetables, Pesto

PENNE BOLOGNESE 850
Penne, Beef Ragout, Parmesan Cheese, Pomodoro Sauce

BAKED BARRAMUNDI PROVENCAL 1,200
Tomato-Olive Ragout, Buttered Zucchini and Carrots, Couscous

CHICKEN FRICASSEE 680
Stewed Chicken, White Wine Cream Sauce, Button Mushroom

BULALO (Pot Au Feu Filipino) 950
Beef Shank, Vegetables, Rice

BEEF BOURGUIGNON 1,000
Beef Short Ribs Stewed In Red Wine, Carrots, Shallots, Pancetta

BRAISED PORK BELLY 900
Pork Belly, Creamy Polenta, Earl Grey BBQ Sauce, Charred Vegetables

STEAK AND FRITES 1,300
Ribeye, Fries, Soy Caramel

SANDWICHES

All of the above are served with French fries & Salad



BEEF BURGER ON OLIVE BUN 780
Angus Prime Beef, Mustard, Lettuce, Tomato, Pickles, Caramelized Onions, Mild Garlic Mayonnaise

TRUFFLE CROQUE MONSIEUR 850
Ham, Gruyere Cheese, Truffle Béchamel, Brioche

VEGETARIAN 750
Toasted Multigrain, Sundried Tomato Pesto, Feta Cheese, Roasted Vegetables

DESSERTS

BELGIAN CARAMELIZED BANANA GATEAUX 370
Caramelized Banana, Chocolate Mousse, Praline Paste, Crunchy Base

TIRAMISU 370
Sponge Finger Cake, Mascarpone, Coffee, Cream

CHEESE PLATTER 710
Selection Of Four Cheeses, Dried Fruits, Nuts

FRUIT PLATTER 456
Assortment of Fresh Fruits

BLUEBERRY ECLAIR 370
Blueberry Compote, Diplomat Cream, Crunchy Base

MANGO COCONUT MILLE FEUILLE 370
Coconut Mousse, Mango Jelly, Caramelized Puff Pastry



All prices are in Philippine Peso (PHP), exclusive of applicable government taxes and subject to 10% service charge.