### FROM THE WESTERN KITCHEN

#### APPETIZERS & SALAD

Parma ham, brie, walnuts & grapes

Gorgonzola, melba toast

Salami milano, pearl onion

Smoked salmon, sour cream, capers, mesclun

Olivier salad

Seafood salad, cilantro dressing

Mesclun, black forest ham, red onion, blue cheese, pommery vinaigrette dressing

### SOUP

Soup of the day

#### MAINS

Twice cooked pork belly, Puy lentils

Beef bourguignon

Parmesan crusted salmon, white wine sauce

Chicken schnitzel, garlic butter

Chickpea, vegetable stew

Side:

Mashed potatoes, garlic, herbs

# **PIZZA**

Frutti de mare

Margherita

Parma ham, arugula

Mediterranean vegetable



#### OFF FROM THE GRILL

Lamb brochette

Turmeric chicken

Blue marlin, dijon mustard

Striploin

Pork spareribs in garlic, calamansi, fish sauce

Hungarian sausage

Sauces:

Roasted tomato

Salsa verde

Peppercorn

### SEAFOOD COOKED AT YOUR WHIM

Shrimps

Clams

Blue crabs

Mussels

Cooking preparations:

Garlic butter

Salt and pepper

Sweet chili sauce

White wine sauce

Baked with garlic and cheese

# **PASTA**

Spaghetti

Penne

with choice of sauce:

Pesto cream, marinara

Puttanesca, carbonara

# FROM THE ASIAN KITCHEN

#### CHINESE

Kung pao chicken

Wok fried beef

Sweet and sour pork

Soy chicken

Rice and Noodles

Seafood fried rice

Steamed Jasmine rice

F Efu noodles, enoki mushrooms

From the steamer

Pork spareribs, black beans

Chicken feet

Fish in soy ginger sauce

Pork bun

# Noodle soup

Taksa

Ramen

Please ask server for noodle soup of the day

#### **FILIPINO**

Kare kare

Laing

Kalderetang baka

### **JAPANESE**

- Steamed edamame
- Seaweed salad

California maki

Tempura maki

Spicy salmon

Unagi roll

Smoked salmon, cream cheese maki

Seared salmon nigiri

Shrimp and vegetables tempura

Miso soup

### **SWEET ENDINGS**

Chocolate truffle cake

Bread and butter pudding

Cupcakes

Strawberry panna cotta

Crêpe with mango or banana

Sauces: chocolate, vanilla, mango, strawberry

Halo halo

Mais con yelo

Ice cream

Fresh fruit bites

# Vegetarian

Please inform your server of any food allergies or dietary restrictions. Strictly no leftover, sharing and take-away.

### FROM THE JUICE BAR

FRESH FRUITS & VEGETABLE JUICES 280

Mango, watermelon, orange

Carrot, green vegetables

**HEALTHY JUICES** 340

Vitamin booster: beetroot, carrot, celery Health tonic: apple, melon, mint

Rejuvenator: calamansi, ginger, honey

280 **SMOOTHIES** 

**BFFR** 

210 San Miguel light, Philippines

San Miguel pale pilsen, Philippines

360 Corona, Mexico

350\*

Heineken, Netherlands

Sapporo, Japan

Tsing Tao, China

Beer and wine special deal

2 bottles of local beer

or 2 glasses of house wine

\*Price is per person

# WATER

260 Evian 330ml 300 / 350

San Pellegrino 250ml / 750ml

Prices are in PHP, include government taxes, subject to 10% service charge.



Lunch: 11am to 2:30pm Saturday - Sunday

Dinner: 6pm to 9:30pm Friday - Sunday

All you can eat with free flow of chilled juices, soda, iced tea