



romançon salad



pan-grilled salmon

SALAD

 **ROMANÇON SALAD** **380.00**

a refreshing salad made from romaine & lollo rosso lettuce, tossed with pears, apples, grapes, walnuts, & homemade special mango dressing

CAESAR SALAD **350.00**

a simple yet tasty salad consisting of romaine lettuce with highly seasoned dressing of pounded anchovies, olive oil, lemon juice, egg, and parmesan cheese, garnished with croutons

PASTA

 **PULLED BEEF MAC & CHEESE** **400.00**

a delicious fusion dish that combines the phenomenal flavors of a 4-hour braised and baked beef loin with the classic comfort food of fusilli and cheese

PANCIT CANTON **380.00**

an all-time Filipino favorite dish which combines stir fried yellow wheat-flour egg noodles and a variety of meat, seafood, and vegetables seasoned blended with a mixture of seasonings

CHICKEN ALFREDO **350.00**

an Italian pasta dish of fresh tagliatelle with creamy butter, parmesan cheese, roasted garlic chicken, and spinach



pulled beef mac & cheese

 **CHEF'S SOUP SPECIAL** **250.00**

a daily warm soup special prepared by our Chef with a selection of ingredients chosen from the kitchen

APPETIZER

 **CHICKEN WINGS WITH TRIO DIP** **350.00**

deep-fried chicken wings coated in a special sauce and served with honey mustard, sour cream, & honey garlic dips

TRUFFLED FRIES **200.00**

potato strips tossed in oil and seasonings and oven baked until golden brown and crispy, then finished with a drizzle of truffle oil.

SANDWICH

CLUBHOUSE SANDWICH **250.00**

sandwich made of three slices of bread with 2 layers of meat including ham, pan-grilled chicken breast fillet with lettuce, tomato, cucumber, and thousand island dressing spread



benildean's kare kare

MAIN DISH

 **PAN-GRILLED SALMON** **600.00**

fresh salmon belly grilled to perfection, served with mashed potatoes, shiitake mushrooms, and french beans on almond fondue sauce

 **GRILLED RIB EYE STEAK** **750.00**

considered one of the best steaks in the market, this flavorful rib eye is grilled to perfection and served with mashed potatoes, sliced mushrooms, and french beans

 **TRIPLE B RIBS** **450.00**

these oven-baked baby back ribs are seasoned with a homemade dry rub, then glazed with barbeque sauce and baked until tender and delicious. served with buttered vegetables and mashed potato

CRISPY ORIENTAL LAPU LAPU **800.00**

a whole wok-fried baby grouper seasoned with salt, pepper, and a dusting of corn starch crisped to perfection and served with sauteed vegetables, zucchini and garnished with onion leeks

 **BENILDEAN'S KARE KARE** **500.00**

a Philippine stew complemented with thick savory peanut sauce. it is based from a variation of beef oxtail and crispy pork served with our Chef's homemade shrimp paste

BINAGOONGANG BAGNET **400.00**

this classic Filipino dish is made of crispy pork belly stewed in fresh tomatoes, our famous Chef's shrimp paste, and chili peppers. this hearty and boldly flavored dish is best enjoyed with steamed rice

 **SINIGANG TRIO** **600.00**

this popular and delightful sour soup uniquely combines crispy pork, beef and prawns simmered in guava and tamarind-flavored broth. a meal in itself but served best with rice

 **CRISPY PATA** **900.00**

a pork-lover's delight! crunchy pork skin enclosing savory tender meat. this deep-fried pork knuckles is served with homemade pickled green papaya and 2 dipping sauces



triple b ribs



sinigang trio



Chef's Favorites



Food Allergy Warning: Ingredients may contain milk, eggs, wheat, peanuts, fish, shellfish, and shrimp paste | Please ask your food attendant

Prices are inclusive of Government taxes and service charge



ALL-DAY BREAKFAST

CARNE SECA

one of the most common breakfast staple in the Philippines, a plate which consists of thinly sliced marinated beef, a heap of garlic rice, fried egg, and served with pickled green papaya

320.00

TOCI ALA ROE

a second variation of a Philippine breakfast staple, this plate consists of sweet fried pork, garlic rice, fried egg, and served with pickled green papaya

300.00

CHANO

a third variation of a Philippine breakfast staple, this consists of boneless milkfish (marinated in a mixture composed of vinegar, crushed peppercorn, garlic and salt), garlic rice, fried egg, and served with pickled green papaya

300.00



BROTHERS' BREAKFAST

this special breakfast is a favorite among Filipinos, this plate allows you to combine 2 of any of these dishes: thinly sliced marinated beef, sweet fried pork, and marinated boneless milkfish then served with fried egg and garlic fried rice

300.00



EGG BENILDE

a brunch staple consisting of hot sourdough bread, bacon, and poached eggs topped with a rich hollandaise sauce

300.00

BACON & EGG

a high energy breakfast meal, you can choose your egg cooked sunny side up, over easy or scrambled together with crispy bacon then served with toasted bread

300.00



PANCAKE & BACON

go crazy with this crispy bacon on top of the fluffy pancake served with maple syrup, butter, and bacon on the side

300.00

FRENCH TOAST WITH BACON

2 slices of loaf bread cut into half and soaked in milk and egg mixture, served with crispy bacon, dusted with confectioners sugar, and maple syrup and egg on the side

300.00



SPANISH OMELETTE

celebrated as Spain's national dish, try our version of this egg wrap which consists of sliced ham, bell pepper, tomatoes, and onion

250.00

BEVERAGES

BOTTLED WATER

50.00

BREWED COFFEE

95.00

CAPPUCCINO | CAFE LATTE | MACCHIATO

120.00

HOT TEA

95.00

SODA IN CAN

coke zero, regular coke, royal, sprite

95.00

JUICES

orange, pineapple

95.00

ICED TEA

95.00

ADD ONS

PLAIN RICE | GARLIC RICE

50.00

FRENCH FRIES | TOASTED BREAD

50.00

EXTRA EGG

30.00



pancake & bacon



brothers' breakfast



spanish omelette



bacon & egg



Chef's Favorites



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