





SALAD

ROMANÇON SALAD

380.00

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

350.00 CAESAR SALAD

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

380.00 PANCIT CANTON

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



SOUP

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

200.00

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

TRUFFLED FRIES 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



MAIN DISH

PAN-GRILLED SALMON

TRIPLE B RIBS

and garnished with onion leeks

600.00



500.00 a Philippine stew complemented with thick savory peanut sauce. it is based from

400.00

600.00

shiitake mushrooms, and french beans on almond fondue sauce **GRILLED RIB EYE STEAK**

fresh salmon belly grilled to perfection, served with mashed potatoes,

750.00

450.00

800.00

BINAGOONGANG BAGNET this classic Filipino dish is made of crispy pork belly stewed in fresh tomatoes, our

a variation of beef oxtail and crispy pork served with our Chef's homemade shrimp paste

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

famous Chef's shrimp paste, and chili peppers. this hearty and boldly flavored dish is best enjoyed with steamed rice SINIGANG TRIO

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

this popular and delightful sour soup uniquely combines crispy pork, beef and prawns simmered in guava and tamarind-flavored broth, a meal in itself bu

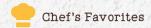
CRISPY ORIENTAL LAPU LAPU a whole wok-fried baby grouper seasoned with salt, pepper, and a dusting of corn starch crisped to perfection and served with sauteed vegetables, zucchini served best with rice **CRISPY PATA**

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









250.00

95.00

ALL-DAY BREAKFAST

CARNE SECA 320.00 one of the most common breakfast staple in the Philippines, a plate which consists

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TOCI ALA ROE

a second variation of a Philippine breakfast staple, this plate consists of sweet

300.00

fried pork, garlic rice, fried egg, and served with pickled green papaya

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

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

EGG BENILDE

300.00

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

BACON & EGG

300.00

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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

SODA IN CAN

PANCAKE & BACON
go crazy with this crispy bacon on top of the fluffy pancake served with maple

syrup, butter, and bacon on the side

FRENCH TOAST WITH BACON

300.00

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

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

BEVERAGES

BOTTLED WATER 50.00

BREWED COFFEE 95.00

CAPPUCCINO | CAFE LATTE | MACCHIATO 120.00

HOT TEA 95.00

coke zero, regular coke, royal, sprite

JUICES 95.00 orange, pineapple

ICED TEA 95.00

ADD ONS

PLAIN RICE | GARLIC RICE 50.00

FRENCH FRIES | TOASTED BREAD 50.00

EXTRA EGG 30.00







