



Restaurant Menu

Arellano Corner, Estrada Street, Malate, Manila, Philippines 1004

8-230-5230

www.hotelbenilde.com



SOUP

Tomato and Gratinated Cheese Soup in Balsamic Cream P310 net

healthy soup made of fresh tomato and cheese gratinated dashed with balsamic reduction

Zuppa Toscana P300 net

chicken broth loaded with sausages, bacon, and cheese

Cream of Asparagus with Melba Toast P300 net

healthy and satisfying cream soup made from asparagus tips and vegetable broth served with melba toast

Wonton and Egg Soup P380 net

chicken soup served with pork dumplings and egg noodles with garden greens



nachos overload



sinuglaw

APPETIZER

Chicken Cordon Bleu Bites with Sweet Potato Chips P380 net

bite-sized chicken breast stuffed with ham and cheese served with sweet potato chips

Grilled Prawns with Papaya Salpicon P520 net

grilled prawns served with grated papaya in creamy mustard dressing

Mozzarella Cheese Sticks P330 net

egg-washed and breaded mozzarella sticks then deep-fried to golden brown served with tomato concasse

Cheese Quesadillas Chicken P330 | Beef P420 net

soft flour tortillas filled with a choice of beef or chicken strips served with fresh tomato salsa

Nachos Overload P420 net

corn tortilla chips loaded with ground beef served with onion and tomato salsa

Calamares Fritos P330 net

deep-fried battered squid rings served with aioli dip

Beef Salpicao P420 net

tenderloin tips infused with garlic and oil

Lumpiang Shanghai P390 net

ground pork wrapped in rice paper deep-fried to golden brown served with sweet chili sauce

Sinuglaw P520 net

mixed combination of seafood and pork belly well marinated in well-spiced vinegar



SALAD

Crispy Surimi Salad in Goma Dressing P380 net

crispy crabmeat served with assorted greens and goma dressing

Green Salad with Poached Egg & Grilled Chicken in Sweet Balsamic Dressing & Almond Flakes P360 net

seasonal greens with eggs served with balsamic reduction

Romançon Salad P380 net

made from romaine lettuce, lolo rosso tossed with pears and other seasonal fresh fruits served with mango dressing

Caesar Salad P360 net

romain lettuce tossed on our own homemade caesar dressing sprinkled with grated parmesan cheese

SANDWICH & BURGERS

Romançon Black Bun Brioche Burger P450 net

signature burger made from 100% ground beef served in a brioche bread accompanied with potato fries

Crispy Chicken Fillet Sandwich in Focaccia Bread P380 net

grilled chicken fillet served in focaccia bread accompanied with sweet potato chips

St. Louise Burger P480 net

half-pound pure meat patty served with caramelized onion, cheese, and topped with crispy bacon, served with country style potatoes

Philly Cheesesteak P480 net

thin slices of beef tenderloin sautéed with onion & garlic served with potato chips

Triple Decker Sandwich P380 net

sandwich made from white bread, chicken fillet, eggs, and bacon served with potato fries



romançon black bun brioche burger



bacon supreme

PASTA

Grilled Octopus Black Pasta with Concasse Sauce P380 net

pasta tossed in squid ink sauce & accompanied with grilled octopus

Seafood Pesto Linguini P420 net

a combination of mixed seafoods in fettuccini noodles in pesto sauce served with garlic bread

Shrimp Maruca Pasta P440 net

pasta made from creamy garlic sauce accompanied with tiger prawns

Seafood Linguini Pasta P420 net

missed seafood pasta in olive oil & garlic

Pulled Beef Mac & Cheese P420 net

fusilli pasta combined with 4-hour braised beef served with our homemade cheese sauce

Grilled Chicken Spinach Pasta with Truffle Oil P400 net

spinach pasta served with chicken fillet and truffle oil accompanied with garlic bread

PIZZA (Good for 4-5)

Romançon Signature Pizza P680 net

12-inch pizza made from pepperoni and bacon with assorted vegetables loaded with grated mozzarella cheese

Ham & Cheese P600 net

12-inch pizza loaded with ham & mozzarella cheese

Bacon Supreme P630 net

12-inch overloaded with bacon & cheese pizza

Cheese Trio P630 net

12-inch combination of 3 cheese pizza

Bacon & Pepperoni P630 net

12-inch pizza combination of pepperoni & bacon



MAIN DISH

Prawn Skewers in Plantain Salad

skewered grilled prawn served with banana chips

P580 net

Breaded Coconut Shrimp with Yellow Rice

deep-fried coconut jumbo shrimp served with buttered vegetables

P580 net

Crispy Pork Belly Ragu with Yellow Rice

double cooked pork belly deep-fried to perfection served with yellow rice

P420 net

Grilled Chicken or Beef Fillet Skewers with Sweet Corn and Capsicum

chicken or beef sauté sweet corn and capsicum sauce

P420 net

Roasted Honey Garlic Glazed Chicken Legs with Sweet Potato Fries & Veggies

chicken legs roasted & honey glazed served with buttered vegetables and sweet potato

P380 net

Triple B Ribs

almost off-the-bones baby back ribs served with buttered vegetables and sweet potato

P550 net

Grilled Salmon

is a fillet of norwegian salmon, pan-fried served with buttered vegetables & mashed potato

P620 net

Surf & Turf Steak

perfect combination of beef tenderloin & shrimp served with buttered vegetables & potato

P1,900 net

Striploin Steak

10 oz. choice cut of usda approved sirloin steak served with a choice of baked or garlic mashed potato

P1,900 net

Ribeye Steak

10 oz. usda approved steak served either garlic mashed or baked potatoes

P1,950 net

Filet Mignon Steak

bacon wrapped tenderloin served with garlic mashed potato & buttered vegetables

P1,700 net

T-bone Steak

12 oz. usda approved t-bone steak served with buttered vegetables & a choice of mashed potato or baked potatoes

P1,900 net





FILIPINO DISHES

Pan-grilled Fish Fillet with Mashed Sweet Potatoes P550 net

a fillet of fish grilled to perfection served with garlic sweet mashed potatoes & buttered vegetables

Grilled Pork Belly with Ensalada P380 net

well-marinated pork belly served with vegetable ensalada

Kare-Kare P550 net

filipino favorite food that is made of oxtail braised in peanut sauce accompanied with shrimp paste served with plain rice

Bagnet Binagoongan P420 net

a crispy pork belly stewed with shrimp paste, eggplants, & other vegetables in season

Sinigang na Bagnet P750 net

double cooked crispy pork belly simmered in tamarind sauce

Beef Bulalo P890 net

filipino beef shank soup comes with green vegetables

Sinigang na Beef Spareribs P890 net

beef spareribs simmered in tamarind based soup with mixed vegetables

Sinigang na Salmon Belly sa Miso P750 net

salmon belly served in miso paste soup

Pan-grilled Boneless Bangus A la Pobre P830 net

2.2 lbs. milkfish pan-fried topped with sautéed onion, garlic, and fresh tomato



VEGETABLES

Sautéed Broccoli with Beef P400 net

sautéed thin slices of beef & broccoli flower in oyster sauce

Stir-fry Bokchoy with Soft Tofu & Crispy Shaved Garlic P350 net

well-flavored vegetables & tofu with herbs & spices in vegetable oil

Baked Vegetable Gratin P400 net

gratinated mixed vegetables with cheese

Pakbet with Bagnet P420 net

stewed vegetables with crispy pork belly in shrimp paste sauce



BREAD BASKET

4 Pieces of Assorted Baked Goodies P130 net

cinnamon bread, croissants, danish bread, & mini ensaymada

DESSERT

Fresh Fruits Sliced P320 net

combination of mixed seasonal fruits

Halo-Halo P300 net

filipino comfort dessert made of assorted dried fruits & shaved ice cream served with full cream milk

Lava Cake P300 net

chocolate cake loaded with chocolate syrup

Crème Brûlée P250 net

french classic dessert made of eggs, topped with caramelized sugar

Sansrival Cake P300 net | Per Slice

consists of layers of crispy meringue filled with buttercream & chopped nuts

Classic Tiramisu P300 net

kahlua-based dessert

Blueberry Cheesecake P300 net | Per Slice

most popular dessert made of creamcheese topped with blueberry corn stock

Brownies À la Mode P300 net

a dessert topped with vanilla ice cream

BEVERAGES

Bottled Water P60 net

Soda in Can P110 net

coke, coke zero, royal, sprite

Fruit Shake P180 net

watermelon, mango, pineapple

Fresh Orange Juice P180 net

Buko Juice P120 net

Banana Milkshake P120 net

Hot Tea P110 net

Café Americano P110 net

Café Espresso P110 net

Café Latte P120 net

Cappuccino P120 net

BEERS

San Miguel Beer P110 net

pale, light, apple, lychee

Red Horse P120 net

Asahi P190 net

Corona Extra P280 net





COCKTAILS

P280 net per glass

Classic Mojito

white rum, lemon, & mint leaves

Watermelon Mojito

watermelon, white rum, lemon, & mint leaves

Margarita

watermelon, white rum, lemon, & mint leaves

Long Island Tea

gin, tequila, vodka, rum, cola, & slice of lemon

Martini

gin & dry vermouth

Vodka Martini

vodka & dry vermouth

Cosmopolitan

vodka, cranberry, & lemon juice

Gimlet

gin, lime juice, & simple syrup

Tequila Sunrise

tequila, orange juice, & grenadine

Cuba Libre

gin, cola, & lemon

Gin Tonic

gin, tonic water, & lemon

Vodka Tonic

vodka, tonic water, & lemon

Lemondrop

vodka, cointeau, lemon, & simple syrup

Aperol Spritz

aperol, prosecco, & soda water

Cranberry Whisky Sour

bourbon, cranberry juice, honey, & lemon juice

Coco Fizz

rum, coconut water, prosecco, & lemon juice

Espresso Martini

vodka, kahlua, sugar syrup, 4 pieces coffee beans

Brandy Sour

brandy, bitters, lemon juice, & egg white



ALL-DAY BREAKFAST

Carne Seca

P320 net

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, & served with pickled green papaya

Toci Ala Roe

P300 net

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

Chano

P300 net

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

Brothers' Breakfast

P300 net

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, & marinated boneless milkfish then served with fried egg & garlic fried rice

Egg Benilde

P300 net

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

Bacon & Egg

P300 net

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

Pancake & Bacon

P300 net

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

French Toast with Bacon

P300 net

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

Spanish Omelette

P250 net

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



brothers' breakfast

ADD-ONS

Plain Rice | Garlic Rice

P50 net

French Fries | Toasted Bread

P50 net

Extra Egg

P30 net



bacon & egg