



À la Carte Menu

Arellano Corner, Estrada Street, Malate, Manila, Philippines 1004
8-230-5230
www.hotelbenilde.com





Romançon Salad

HEARTY WARMERS (Single portion)

Roasted Pumpkin Soup

P190.00+

Delicious and hearty soup made from whole roasted pumpkin served with herb croutons.

Balsamic Tomato Soup

P190.00+

Creamy and healthy vegan soup that is rich with a sweet, tangy flavor of balsamic vinegar.

Cream of Mushroom Soup

P190.00+

Smooth and creamy mushroom soup with rich and savory umami flavor. Topped with crisp garlic croutons.

FIRST BITES

Crispy Sisig

P350.00+

Combination of crispy pork belly and pork mask sautéed with garlic, onions, and chili fingers tossed with Japanese mayo.

Quesadillas

Chicken P350+ | Beef P420+

Soft flour tortillas filled with a choice of beef or chicken strips served with fresh tomato salsa and salsa blanca.

Classic Buffalo Wings

P380.00+

A very popular chicken favorite coated in tangy Buffalo sauce, served with garlic aioli.

Garlic Parmesan Wings

P400.00+

A savory chicken favorite tossed in garlic-Parmesan glaze, served with our special ranch sauce.

SEASONAL GREENS

Caesar Salad

P300.00+

Romaine lettuce tossed in our own homemade Caesar dressing sprinkled with grated parmesan cheese and bacon bits.

Romançon Salad

P300.00+

Made from romaine lettuce and lollo rosso tossed with pears and other seasonal fresh fruits served with mango dressing.

Crispy Surimi Salad

P300.00+

Fresh Romaine lettuce, purple cabbage, carrots, cucumber and pomelo tossed in a flavorful mayo-based roasted sesame dressing with deep fried crab stick floss, nori strips and caviar.



Classic Buffalo Wings



Chef's Recommendation



Gluten Free



Vegan

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COMFORT CRAVINGS

Grilled Ham & Cheese Sandwich **P330.00+**

Buttery toast filled with melted cheese and smoky flavored ham served with French fries.

Club Sandwich **P380.00+**

Sandwich made from white bread, chicken fillet, eggs, and bacon served with French fries.

St. Benilde Burger **P550.00+**

Half-pound wagyu beef patty served with caramelized onion, cheese, and topped with crispy bacon, served with French fries.

Grilled Chicken Truffle Pasta **P280.00+**

Spinach pasta served with chicken fillet and truffle oil served with garlic bread.

Spaghetti Bolognese **P330.00+**

Spaghetti pasta tossed with bolognese sauce served with garlic bread.

Sundried Tomato Pasta **P330.00+**

Linguine pasta in olive oil tossed with sundried tomatoes and herbs served with garlic bread.

Pancit Canton **P350.00+**

Stir-fried egg noodles accompanied with chicken breast and assorted julienne vegetables.

Pancit Palabok **P350.00+**

Classic palabok made with a rich egg, pork and shrimp sauce over rice noodles, finished with tofu, smoked fish, and crunchy chicharon.



St. Benilde Burger



Pancit Palabok



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HOMESTYLE FLAVORS

V **Garlic Bokchoy with Tofu** **P220.00+**
Stir-fried vegetables & tofu with herbs & spices in vegetable oil.

GF **Pinakbet** **P220.00+**
Stewed vegetables in shrimp paste sauce.

Chopsuey **P330.00+**
A stir-fried vegetables cooked with chicken, pork, and shrimp refined with oyster sauce.

Bagnet Binagoongan **P380.00+**
Crispy pork belly stewed with shrimp paste, eggplant, & seasonal vegetables.

Sinigang **Pork P480+ | Salmon P620+**
Pork or salmon in tamarind-based broth with fresh vegetables.

Kare-Kare **P580.00+**
A Filipino favorite made of crispy bagnet and oxtail braised in peanut sauce accompanied with shrimp paste served with plain rice.

SAVORY SELECTIONS

Nasi Goreng **P280.00+**
Indonesian style fried rice, wok-tossed with aromatic spices topped with egg and served with coconut chicken satay in peanut sauce and crispy crackers on the side.

Grilled Hungarian Sausage **P320.00+**
Served with a choice of potato chips or steamed rice.

Sweet & Sour Pork **P350.00+**
Crispy pork cutlets, stir-fried bell peppers and onion, coated in tangy house-made sweet and sour tomato glaze.

Country Fried Chicken **P350.00+**
Southern style crispy fried chicken, paired with a creamy white gravy, buttered mashed potatoes and French beans.

Beef Galbijiim **P550.00+**
A tender and flavorful Korean beef stew with daikon radish, on soy and sesame-based broth.

Beef Salpicao **P535.00+**
Juicy beef tenderloin cubes, seared in garlic infused olive oil and tossed in Worcestershire sauce with a hint of chili.

GF **Grilled Salmon Fillet with Lemon Butter Sauce** **P650.00+**
Grilled salmon fillet with lemon butter sauce served with buttered vegetables and rice pilaf.

PIZZA PLEASURES

Margherita **P400.00+**

A timeless classic. Tangy tomato sauce, fresh basil leaves, and creamy mozzarella come together in perfect harmony.

Creamy Pesto **P450.00+**

A rich, velvety blend of béchamel and basil pesto, topped with melted mozzarella for a bold and herby twist.

Hawaiian **P450.00+**

A sweet and savory combo of tomato sauce, smoky ham, crispy bacon, and melty mozzarella.

Bacon & Mushroom **P500.00+**

Savory strips of bacon and tender mushrooms on a rich tomato base, topped with melted mozzarella for a satisfying bite.

Pepperoni **P500.00+**

A crowd favorite—zesty tomato sauce, generous slices of pepperoni, and gooey mozzarella baked to perfection.

Garlic & Shrimp **P500.00+**

Shrimp and roasted garlic layered over creamy béchamel sauce and mozzarella for a rich, savory bite.



DONBURI BOWLS

Chicken Karaage **P280.00+**

Crispy and juicy Japanese fried chicken served on premium Japanese Rice, drizzled with mayo - wasabi dressing and topped with nori strips and bonito flakes.

Pork Katsudon **P280.00+**

Crispy breaded crispy pork cutlet served with sautéed onions, simmered on a light dashi and egg sauce.

Beef Gyudon **P300.00+**

Tender beef belly strips in a rich soy-based sauce, with egg yolk and crispy onions.

Seafood Teriyaki **P320.00+**

Fried mahi-mahi, shrimp, and squid rings, glazed with savory teriyaki sauce.



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SIDES

Extra Egg	P50.00+
Garlic Bread	P50.00+
Plain Rice	P55.00+
Garlic Rice	P85.00+
Mashed Potatoes	P150.00+
French Fries	P180.00+



Banana Turon with Langka in Caramel Sauce



Heavenly Halo-Halo

SWEET INDULGENCE

Banana Turon with Langka in Caramel Sauce P130.00+

Crispy deep-fried spring rolls filled with banana and jackfruit, served warm and drizzled with sweet caramel sauce.

Mango Torte P225.00+

Cashew and walnut meringue with a tangy lemon curd filling, layered with rich white chocolate mousse, and ripe mangoes.

Skillet Cookie à la Mode P250.00+

Chunky chocolate cookie, topped with vanilla ice cream. Served with warm milk, chocolate, and caramel sauce.

Chocolate Seduction Cake P250.00+ | Per Slice

Moist chocolate sponge combined with luscious dark chocolate ganache and salted caramel, finished with decadent chocolate frosting for the ultimate indulgence.

Blueberry Cheesecake P280.00+ | Per Slice

A popular dessert made of Graham cracker pie crust and cream cheese topped with blueberry sauce.

Heavenly Halo-Halo P280.00+

A delightful medley of banana, beans, ube, yema, langka, and macapuno, layered under sweet and creamy shaved ice. Topped with leche flan and finished with a scoop of cheese or ube ice cream.



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CLASSIC & CHILLED COFFEE

Espresso P130.00+

A smooth, intense shot of concentrated coffee with a rich, velvety cream.

Black Coffee P130.00+

Traditional brewed coffee without milk or additives.

Americano P130.00+

Espresso diluted with hot water for a smoother, milder coffee experience.

Macchiato P140.00+

A shot of espresso "stained" with a small amount of steamed milk.

Cortado P140.00+

A balanced blend of equal parts espresso and warm steamed milk

Cappuccino P140.00+

Equal parts of espresso, steamed milk, and frothy foam for a creamy, textured drink.

Café Latte P140.00+

A smooth and creamy espresso-based drink made with a steamed milk and a light layer of foam.

Flat White P140.00+

Espresso topped with steamed milk and silky microfoam for a smooth, velvety texture.

BREWER'S CHOICE

Vanilla Affogato P180.00+

Luscious vanilla ice cream drenched in rich, hot espresso.

Maple Cinnamon Cappuccino P180.00+

A warm and comforting coffee with the sweetness of maple and the spice of cinnamon.

Salted Caramel Latte P180.00+

A perfect balance of espresso, steamed milk and caramel.

TEA SELECTIONS

English Breakfast Tea P130.00+

Earl Grey P130.00+

Green Tea P130.00+

Chamomile P130.00+

Peach Tea P130.00+

SODA

Coke, Coke Zero P130.00+

Sprite P130.00+

Royal P130.00+

Tonic Water P150.00+

Soda Water P150.00+

CHILLED FRUIT SIPS

Pineapple P130.00+

Four Seasons P130.00+

Mango P150.00+

SWEET SHAKES

Strawberry P160.00+

Chocolate P160.00+

Vanilla P160.00+

PURE PRESSED BLENDS

Lemon P180.00+

House Blend Iced Tea P180.00+

Mango P250.00+

Watermelon P250.00+

Orange P350.00+

SPARKLING

Summit P150.00+

Perrier P280.00+

STILL

Absolute P60.00+

Summit P60.00+



WHISKY

Jack Daniels	P270.00+
Chivas Regal	P300.00+
Johnny Walker Black	P330.00+
Glenfiddich 12 years	P700.00+

BRANDY

Fundador Solera	P200.00+
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TEQUILA

El Hombre	P150.00+
Jose Cuervo	P250.00+

VODKA

Absolut Vodka	P180.00+
Absolut Citron	P220.00+

GIN

Gilbeys	P150.00+
Zafiro Gin	P150.00+
Tanqueray	P230.00+
Bombay Sapphire	P260.00+

RUM

Tanduary Dark	P150.00+
Bacardi Superior	P200.00+
Bacardi Gold	P200.00+

BEER

San Miguel Beer <i>Pale, Light, Apple, Lemon</i>	P150.00+
Corona Extra	P280.00+

VINTAGE COCKTAILS

Martini <i>An iconic classic mixture of gin and dry vermouth.</i>	P260.00+
Tequila Sunrise <i>A visually stunning cocktail with tequila, orange juice, layered with grenadine.</i>	P260.00+
Cuba Libre <i>A timeless cocktail combining rum and cola with a hint of fresh lemon.</i>	P260.00+
Margarita <i>A zesty mix of tequila, triple sec, lemon and lime.</i>	P320.00+
Long Island Tea <i>A strong and refreshing blend of vodka, rum, tequila, gin and cola.</i>	P360.00+
Aperol Spritz <i>A light and bubbly cocktail made with Aperol, prosecco with bittersweet citrus flavors.</i>	P520.00+

SIGNATURE COCKTAILS

Amber Fizz <i>A crisp and aromatic gin cocktail with dry vermouth, perfectly balanced with honey and citrus.</i>	P260.00+
Midnight Espresso <i>A rich and bold coffee cocktail featuring vodka, kahlua and vermouth.</i>	P260.00+
Smoked Manhattan <i>A bold, smoky twist on the classic Manhattan with Jack Daniel's and vermouth</i>	P260.00+
Sunset Azteca <i>A vibrant, layered cocktail with tequila, zesty lemon, orange, and a touch of spice.</i>	P320.00+
Marco <i>A refined mix of whisky, triple sec, lemon juice, and Angostura aromatic bitters, balanced with subtle sweetness and spice.</i>	P320.00+





HOUSE WINE

Per Bottle | Per Glass

Rocca Ventosa

Italy, Merlot, 2022

P1,750+ | P250+

Rocca Ventosa

Italy, Pinot Grigio

P1,750+ | P250+

Conquesta Red Wine

Spain, Merlot, 2022

P1,900+ | P275+

Auramadre

Italy, Primitivo Puglia IGT, 2019

P2,000+ | P285+

Indomita Red Wine

Chile, Cabernet Sauvignon, 2023

P2,000+ | P300+

Indomita White Wine

Chile, Sauvignon Blanc, 2023

P1,600+ | P250+

Rocca Ventosa

Italy, Chardonnay, 2020

P1,750+ | P250+

Brilla

Italy, Prosecco, 2024

P3,200+ | P450+

Yellow Tail

Austria, Sauvignon Blanc, 2001

P3,200+ | P450+

RED WINE

Diego de Almagro

Spain, Tempranillo, 2021

P2,200.00+

The Harbour

Australia, Shiraz, 2022

P2,300.00+

The Shy Pig

Australia, Cabernet Merlot, 2022

P2,500.00+

The Shy Pig

Australia, Shiraz, 2022

P2,500.00+

Luccarelli

Italy, Negroamaro Puglia IGT, 2022

P2,700.00+

Legende R Bordeaux

France, Cabernet Merlot, 2020

P4,700.00+

WHITE WINE

The Harbour

Australia, Sauvignon Blanc, 2022

P2,200.00+

Vigneti del Vulture

Italy, Pipoli Bianco IGP, 2022

P2,300.00+

The Shy Pig

Australia, Chardonnay, 2019

P2,400.00+

Legende R Bordeaux

France, Sauvignon Blanc, 2018

P4,600.00+

SPARKLING WINE

Borgo Sanleo

Italy, Prosecco

P5,000.00+

CHAMPAGNE

Moët et Chandon

France

P10,000.00+

Veuve Clicquot

France

P12,000.00+

