

À LA CARTE BREAKFAST MENU

AVAILABLE FROM 6AM TO 10AM

Creamy Oats & Banana

P280+

Creamy rolled oats served with fresh banana, walnut, and chia seeds, with fresh milk and honey on the side.

Savory Oats Bowl

P300+

Hearty rolled oats, served warm topped with sliced chicken breast, a soft-boiled egg, sautéed mushrooms, and crisp wonton chips.

Seasonal Fruit Platter

P300+

Slices of fresh fruit in season.

Bacon & Egg

P330+

Crisp bacon with sunny side-up or scrambled. Served with grilled tomato, and a side of fresh fruits. A choice of one of the following: French Toast, Pancake, or Waffle

Eggs Benilde

P380+

Our own version of the renowned Eggs Benedict consisting of toasted English muffin, poached egg, and bacon topped with a rich Hollandaise sauce.

Spanish Omelet & Chipolata

P380+

A Spanish-style omelet with potatoes and onions, served with savory chipolata sausages, and a side of fresh fruits.

Tocino

P380+

Sweet-savory fried pork slices served with sunny side-up or scrambled egg, garlic fried rice, pickled green papaya and a side of fresh fruits.

Vigan Longanisa

P380+

A small and plump native sausage served with sunny side-up or scrambled egg, garlic fried rice, pickled green papaya and a side of fresh fruits.

Beef Tapa

P380+

Thinly sliced marinated beef served with sunny side-up or scrambled egg, garlic fried rice, pickled green papaya and a side of fresh fruits.

Big Breakfast

P420+

A satisfying breakfast plate with golden waffle, savory sausage, crisp bacon, and eggs with a side of fresh fruits.

Brothers' Breakfast

P420+

A hearty breakfast plate featuring a combination of beef tapa, tocino, Vigan longanisa, and boneless milkfish served with a choice of sunny side-up or scrambled eggs, garlic fried rice, and a side of fresh fruits.



IN-ROOM DINING MENU

AVAILABLE FROM 11AM TO 9PM

SEASONAL GREENS

Caesar Salad **P330+**
Romaine lettuce tossed in our own homemade Caesar dressing sprinkled with grated parmesan cheese and bacon bits.

Romançon Salad **P330+**
Made from romaine lettuce and lollo rosso tossed with pears and other seasonal fresh fruits served with mango dressing.

FIRST BITES

Crispy Sisig **P380+**
Combination of crispy pork belly and pork mask sautéed with garlic, onions, and chili fingers tossed with Japanese mayo.

Classic Buffalo Wings **P400+**
A very popular chicken favorite coated in tangy Buffalo sauce, served with garlic aioli.

Garlic Parmesan Wings **P420+**
A savory chicken favorite tossed in garlic-Parmesan glaze, served with our special ranch sauce.

COMFORT CRAVINGS

Grilled Ham & Cheese Sandwich **P350+**
Buttery toast filled with melted cheese and smoky flavored ham served with French fries.

Club Sandwich **P410+**
Sandwich made from white bread, chicken fillet, eggs, and bacon served with French fries.

Grilled Chicken Truffle Pasta **P310+**
Spinach pasta served with chicken fillet and truffle oil served with garlic bread.

Spaghetti Bolognese **P360+**
Spaghetti pasta tossed with bolognese sauce served with garlic bread.

Pancit Canton **P380+**
Stir-fried egg noodles accompanied with chicken breast and assorted julienne vegetables.

SAVORY SELECTIONS

Grilled Hungarian Sausage **P350+**
Served with a choice of potato chips or steamed rice.

Sweet & Sour Pork **P380+**
Crispy pork cutlets, stir-fried bell peppers and onion, coated in tangy house-made sweet and sour tomato glaze.

Country Fried Chicken **P380+**
Southern style crispy fried chicken, paired with a creamy white gravy, buttered mashed potatoes and French beans.

Beef Salpicao **P560+**
Juicy beef tenderloin cubes, seared in garlic infused olive oil and tossed in Worcestershire sauce with a hint of chili.

Grilled Salmon Fillet with Lemon Butter Sauce **P680+**
Grilled salmon fillet with lemon butter sauce served with buttered vegetables and rice pilaf.



HOMESTYLE FLAVORS

Garlic Bokchoy with Tofu **P250+**
Stir-fried vegetables & tofu with herbs & spices in vegetable oil.

Pinakbet **P250+**
Stewed vegetables in shrimp paste sauce.

Kare-Kare **P620+**
A Filipino favorite made of crispy bagnet and oxtail braised in peanut sauce accompanied with shrimp paste served with plain rice.

PIZZA PLEASURES

Margherita **P430+**
A timeless classic. Tangy tomato sauce, fresh basil leaves, and creamy mozzarella come together in perfect harmony.

Hawaiian **P480+**
A sweet and savory combo of tomato sauce, smoky ham, crispy bacon, and melty mozzarella.

Bacon & Mushroom **P530+**
Savory strips of bacon and tender mushrooms on a rich tomato base, topped with melted mozzarella for a satisfying bite.

SWEET INDULGENCE

Banana Turon with Langka in Caramel Sauce **P150+**
Crispy deep-fried spring rolls filled with banana and jackfruit, served warm and drizzled with sweet caramel sauce.

Skillet Cookie à la Mode **P280+**
Chunky chocolate cookie, topped with vanilla ice cream. Served with warm milk, chocolate, and caramel sauce.

Blueberry Cheesecake **P300+ | Per Slice**
A popular dessert made of Graham cracker pie crust and cream cheese topped with blueberry sauce.

IN-ROOM DINING MENU

AVAILABLE FROM 11AM TO 9PM



CLASSIC & CHILLED COFFEE

Espresso	P140+
<i>A smooth, intense shot of concentrated coffee with a rich, velvety cream.</i>	
Black Coffee	P140+
<i>Traditional brewed coffee without milk or additives.</i>	
Americano	P140+
<i>Espresso diluted with hot water for a smoother, milder coffee experience.</i>	
Macchiato	P150+
<i>A shot of espresso "stained" with a small amount of steamed milk.</i>	
Cortado	P150+
<i>A balanced blend of equal parts espresso and warm steamed milk</i>	
Cappuccino	P150+
<i>Equal parts of espresso, steamed milk, and frothy foam for a creamy, textured drink.</i>	
Café Latte	P150+
<i>A smooth and creamy espresso-based drink made with a steamed milk and a light layer of foam.</i>	
Flat White	P150+
<i>Espresso topped with steamed milk and silky microfoam for a smooth, velvety texture.</i>	

TEA SELECTIONS

English Breakfast Tea	P150+
Earl Grey	P150+
Green Tea	P150+
Chamomile	P150+
Peach Tea	P150+

SODA

Coke, Coke Zero	P150+
Sprite	P150+
Royal	P150+
Tonic Water	P160+
Soda Water	P160+

BEER

San Miguel Beer	P160+
<i>Pale, Light, Apple, Lemon</i>	

PURE PRESSED BLENDS

Lemon	P190+
House Blend Iced Tea	P190+
Mango	P280+
Watermelon	P280+
Orange	P380+

CHILLED FRUIT SIPS

Pineapple	P150+
Four Seasons	P150+
Mango	P165+

SPARKLING

Summit	P150+
Perrier	P280+

STILL

Absolute	P60+
Summit	P60+