

WELLNESS SHOT

Ginger
Apple, Ginger

Turmeric & Kalamansi
Black Pepper, Apple, Turmeric, Kalamansi

PROBIOTIC

Cucumber & Mint Shrub
Vinegar, Cucumber, Mint, Sugar, Salt

Kombucha
Peach | Raspberry

FRESH JUICE

Tan & Hydrate
Mamamoc Buko Coconut Water, Carrot

Pamalican Cooler
Pineapple, Orange, Calamansi, Turmeric, Mint

Vitality
Orange, Apple, Beetroot, Ginger, Carrot

Watermelon | Pineapple | Orange | Mango | Manomoc Buko Coconut Water | Calamansi

SMOOTHIE

Berry Bliss (VG)
Strawberries, Açai, Blueberries, Mango, Honey

Energiser (V, G, D, N)
Pili Nuts, Spiced Granola, Chocolate, Almond Milk, Cacao Nibs

Lassi Come Home (V, D, N)
Mango, Honey, Yoghurt, Activated Nuts, Chai Spice

COFFEE & TEA

Coffee
Espresso | Double Espresso | Americano | Macchiato | Cappuccino | Latte | Iced Americano | Iced Latte | Local Barako Coffee | Cold Brew

Tea
Earl Grey | English Breakfast | Darjeeling | Jasmine | Mint | Pendan | Japanese Sencha | Lemongrass | Chamomile | Ginger & Lemon | Hot Chocolate | Iced Chocolate

SPARKLING & COCKTAILS

Dom Pérignon
Champagne, France | 2013

Pol Roger Brut Réserve Cuvee
Champagne, France | NV

Mimosa
Champagne, Orange Juice

Breakfast Martini
Gin, Orange Marmelade, Triple Sec, Lemon

Bloody Mary
Vodka, Tomato Juice

BREAKFAST

Available from 6.30am to 10.30am

YOGHURT, CEREAL & FRUIT

Yoghurt
Plain (D) | Greek (D) | Coconut (VG)

Cereal
Cornflakes | Koko Crunch | Fruit Loops | Granola (V, G, N)
Served with Milk: Low Fat (D) | Full Cream (D) | Almond (N) | Oat (VG) | Soy (VG)

Granola Parfait (VG, N)
Coconut Yoghurt, Berry Compote, Homemade Granola | Raw Granola

Overnight Choco Oats (VG)
Banana, Honey, 65% Dark Chocolate, Toasted Coconut

Tropical Fruit Plate (VG)
Daily Selection of Seasonal Fruits

BAKERY

Sourdough (VG, G)

Multi-Grain (V, G, D)

Wheat (V, G, D)

Served with Butter & Homemade Jams

Croissant (V, G, D)

Pain au Chocolat (V, G, D)

Danish (V, G, D, N)

Muffin (V, G, D, N)

Banana Bread (V, G, D, N)
Ricotta, Lacatan, Cashew

FRESH & LIGHT

Chia Tapioca Pudding (VG, N)
Almond Milk, Pandan, Goji Berries, Fruit Macedonia, Coconut

All Grains Bowl (V)
Wild Rice, Quinoa, Bok Choi, Mushroom, Bean Sprout, Fried Egg

Smoothie Bowl (VG, N)
Strawberry, Dragon Fruit, Sweet Basil, Toasted Almond, Goji Berries

Egg White Frittata (V, G)
Spinach, Arugula, Red Onion, Toast

TOAST

Avocado Toast (V, G)
Sourdough, Mashed Avocado, Poached Eggs

Vegan Scrambled Toast (VG)
Gluten-Free Toast, Tofu, Sweet Potato, Roasted Pepper, Popped Quinoa

Pandesal (V, G, D)
Kesong Puti, Roasted Cherry Tomato, Basil

CURED & AGED

Artisanal Cheese Platter (V, D)
Gouda, Fresh Goat's Cheese, Cheddar

Cold Cuts
Smoked Ham, Roasted Turkey, Salami

Smoked Salmon
Tomato, Lemon, Capers, Onion

SIDES

Bacon | Sautéed Mushroom (D) | **Roasted Tomato** (D) | **Breakfast Sausage | Marinated Beef** (G) | **Pork Tocino** (G) | **Vigan Longganisa** (G) | **Sweet Pork Longganisa** (G) | **Daing Na Bangus Fish | Danggit**

BREAKFAST CLASSICS

Eggs Any Style (V, D)
Poached | Scrambled | Fried | Boiled

Omelette (Regular | Egg White) (V, D)
Choice of: Cheese | Ham | Peppers | Onions | Tomatoes

Eggs Benedict (G)
English Muffin, Ham, Poached Egg, Hollandaise

Eggs Florentine (V, G)
English Muffin, Spinach, Poached Egg, Hollandaise

Eggs Royale (G)
English Muffin, Poached Egg, Smoked Salmon, Hollandaise

English Breakfast (G)
Fried Egg, Breakfast Sausage, Bacon, Mushroom, Roasted Tomato, Baked Beans, Sourdough

Homemade Pancakes (V, G, D)
Blueberry, Buttermilk, Banana

French Toast (V, G, D, N)
Mango, Activated Cashew, Honey

FILIPINO SPECIALTIES

Pamalican Breakfast (G)
Beef Tapa | Pork Longanisa Sausage | Daing Na Bangus Fish
Served with: Garlic Rice, Fried Egg, Atchara, Ensaladang Talong

Tortang Talong
Roasted Aubergine Omelette, Ground Beef, Potatoes

Champorado (D)
Rice Porridge, Tsokolate Tablea, Evaporated Milk, Gourmet Tuyo

Arroz Caldo
Ginger, Chicken, Rice Porridge, Soft-Poached Egg

Mami Noodle Soup (G)
Pork and Shrimp Dumplings, Egg Noodles, Bok Choi

(VG) Vegan (V) Vegetarian (G) Gluten (D) Dairy (N) Nuts

All prices are in Philippine Peso and subject to 12% service charge and 12% government tax.

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.

Our coffee and tea are green certified and come from Fairtrade partnerships.