

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  
Manamoc Buko Coconut Water, Carrot

Pamalican Cooler  
Pineapple, Orange, Calamansi, Turmeric, Mint

Vitality  
Orange, Apple, Beetroot, Ginger, Carrot

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

SMOOTHIE

BAM! (VG)  
Strawberries, Açai Powder, Blueberries, Mango, Honey

Energizer (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

Specialty Coffee  
Local Barako Coffee | Cold Brew

Tea  
Earl Grey | English Breakfast | Darjeeling  
Japanese Sencha | Jasmine  
Chamomile | Ginger & Lemon | Lemongrass | Mint | Pandan

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

06:30 – 10:30

YOGHURT, CEREAL & FRUIT

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

Corn Flakes | 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)  
White (V, G, D)  
Gluten Free (VG)

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 Choy, 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 On 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 Tomatoes, Basil

CURED & AGED

Artisan Cheese Platter (V, D)  
Gouda, Fresh Goat’s Cheese, Cheddar

Cold Cuts  
Smoked Ham, Roasted Turkey, Salami

Smoked Salmon  
Tomatoes, Lemon, Capers, Onion

SIDES

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

BREAKFAST CLASSICS

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

Omelette (Regular & Egg White) (V, D)  
Cheese | Ham | Peppers | Onions | Tomatoes

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

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

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

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

Tortang Talong  
Roasted Eggplant Omelette, Ground Beef, Potatoes

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

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.