

Lagoon Club

Lunch Menu

Japanese

Kaisen Salad ^{G, R}

Hamachi, Sake, Maguro, Ikura,
Radish, Garden Greens, Wakame,
Soy-Sesame Dressing

Seafood Hiyashi ^{G, R}

Ebi, Madai, Ika, Sesame Sauce,
Cold Egg Noodles

Karaage Don ^G

Crispy Chicken Thigh, Tamago,
Spicy Mayo, Japanese Rice

Ten Don ^G

Ebi, Garden Greens, Shishito,
Sweet Soy Sauce, Japanese Rice

Katsu Don ^G

Breaded Iberico Pork Rack, Nori,
Onion, Tamago, Japanese Rice

Yakiniku ^G

Grilled Wagyu, Pickled Red Ginger,
Onsen Tamago, Japanese Rice

Katsu Sando ^G

Breaded Pork Iberico, Cabbage,
Pommery Mustard, Tonkatsu Sauce

Starters

Greek Salad ^D

Cucumber, Local Feta, Olives,
Bell Pepper, Italian Oregano,
Datterini Tomatoes

Seared Tuna ^R

Romaine Lettuce, Potato Confit,
Lettuce, Quail Egg, Anchovies Aoili
Lemon-Garlic Vinaigrette

Fattoush Salad ^{VG, G}

Tomato, Cucumber, Radish,
Romaine Lettuce, Onion, Sumac,
Pomegranate Dressing, Pita Chips

Saltimbocca Panino ^{G, D}

Buffalo Mozzarella, Prosciutto,
Arugula, Pizza Dough, Fries

Carne Asada Tacos ^G

Skirt Steak, Tomato Salsa,
Guacamole, Flour Tortilla,
Coriander, Chili

Tri-Tip Sandwich ^{G, D}

Dry-rub Triangle Steak, Tomato,
Lettuce, Blue Cheese, Crispy Onion,
Sourdough

Mains

Smashed Burger ^{G, D}

Double Cheeseburger Patties,
Pickles, Caramelized Onions,
American Cheese, Fries

Roasted Cauliflower ^{VG, N}

Sweet Potato Hummus, Salmoriglio,
Pine Nuts, Dill

Gai Yang

Grilled Thai Chicken,
Green Papaya Salad, Coriander, Chili

Charred Salmon

Mango Relish, Tomato, Red Onion,
Mango, Coriander-Lime Coulis

Peppered Lamb Chops ^N

Romesco Sauce, Green Beans,
Almonds, Farm Herbs

Pork Baby Back Ribs ^G

Pickled Gherkins, BBQ Sauce,
Corn On The Cob

Pizza

Margherita ^{V, G, D}

Marinara Sauce,
Fior Di Latte Mozzarella,
San Marzano Tomatoes

Caponata ^{V, G, D, N}

Marinara Sauce, Eggplant Relish,
Pine Nuts, Capers

Calzone ^{G, D}

Marinara Sauce,
Fior Di Latte Mozarella,
Salami Picante, Ricotta, Basil Oil

Quattro Formaggi E Funghi ^{V, G, D}

Fior Di Latte Mozzarella, Taleggio,
Caprino, Gorgonzola, Pioppini

Spicy Nduja ^{G, D}

Marinara Sauce,
Fior Di Latte Mozzarella,
Italian Pork Sausage Spread, Ricotta,
Parsley

Truffle Salami ^{G, D}

Marinara Sauce,
Fior Di Latte Mozzarella,
Caramelized Onion, Parmesan,
Thyme

Rustica ^{G, D}

Marinara Sauce, Prosciutto,
Stracciatella, Garden Rocket,
Cherry Tomatoes

*Premium menu items, excluded from dining benefit of select stays.

All our ingredients are regionally sourced, fish and meat are sustainably sourced

VG = Vegan | V = Vegetarian | G = Gluten | D = Dairy | N = Nuts | R = Raw

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