APPETIZERS

ALL ISLAND WONDER

Daily Harvest – Handpicked from the Farm VEG | GF | DF | SF | NF

SOM TAM

Green Papaya, String Beans, Peanuts V | GF | DF

LUMPIA

Pork and Crab Spring Rolls, Infused Vinegar, Sweet Chili Sauce DF | NF

RAW MARINATED TUNA

Pickled Mushrooms, Bean Sprouts, Kaffir-Lime Dressing GF | DF | SF | NF

ROASTED DUCK SALAD

Asian Slaw, Coconut-Tamarind Dressing GF | DF | SF | NF

CRISPY PRAWNS

Heart of Palm, Avocado, Jicama, Vanilla Vinaigrette DF | SF | NF

CLUBHOUSE POKE BOWL

Salmon, Tuna, Scallop, Octopus, Japanese Rice, Edamame, Chuka Wakame GF | DF | SF | NF

SOUPS

TOM KHA GAI

Chicken Thigh, Coconut Broth, Galangal, Coriander DF | SF | NF

CRAB GINATAAN

Mindoro Curacha, Ginger, Lemongrass, Kaffir Lime, Holy Basil GF | DF | SF | NF

SANDWICHES

QUINOA SUMMER ROLL

Mustard Leaves, Avocado, Asparagus, Mango, Sweet and Sour Dressing VEG | GF | DF | NF

AKLAN OYSTER BAOS

Miso Mayonnaise, Shiso, Sea Grapes DF | SF | NF

CLUBHOUSE SANDWICH

Chicken Breast, Bacon, Tomato, Cucumber, Eggs DF | SF | NF

BAHN MI

Vietnamese Baguette, Pork Belly, Chicken Liver Paté, Pickled Vegetables DF | SF | NF

GOURMET BURGER

Wagyu Beef, Roquefort, Avocado, Truffle Fries SF | NF

STIR-FRY

KOTTU ROTI

Sri Lankan Street Food Vegetable Classic V | DF | SF | NF

PANCIT LABONG MALABON

Squid, Bamboo Shoots, Crab Fat, Tinapa DF | SF | NF

BIANG-BIANG NOODLES

Sichuan Style Minced Pork, Chicharon, Green Onions, Black Vinegar ${\sf DF} \mid {\sf SF} \mid {\sf NF}$

NASI GORENG

Prawns, Chicken Satay, Fried Egg, Satay, Acar, Peanut Sauce, Rice Cracker GF | DF

LOBSTER PAD THAI*

Rice Noodles, Tamarind, Bean Sprouts, Tofu, Lime, Peanuts $\operatorname{GF} \mid \operatorname{DF}$

MAIN COURSES

All dishes are accompanied by steamed rice and condiments

LAING

Slow Cooked Taro, Coconut Milk, Chili VEG | GF | DF | SF | NF

JACKFRUIT KARE-KARE

String Beans, Eggplant, Choy Sum VEG | GF | DF | NF

PALAK PANEER

Spinach, Tomato, Garam Masala V | GF | SF | NF

SINIGANG

Tamarind Broth, Charred Pork Ribs, Taro, Kangkong, Okra $GF \mid DF \mid SF \mid NF$

ADOBO TASTING

Pork Belly, Veal Cheeks, Chicken Liver GF | DF | NF

INASAL NA MANOK

Barbequed Chicken, Bok-Choi, Atchara GF | DF | NF

BISUGO AND HALAAN

Seafood Broth, Threadfin Sea Bream, Manamoc Spice Garden GF | DF | SF | NF

BEEF STEAK TAGALOG*

Grilled Tenderloin, Onion, Kailan DF | SF

CHEESE

LOCAL RAW MILK CHEESE

Kesong Puti, Kiseyo, Davao Blue Goat Cheese, Queso De Bola **v**

DESSERTS

LOCAL AND TROPICAL FRUITS

Daily Market Selection VEG | GF | DF | NF

TURON

Banana Jackfruit Spring Roll, Sesame, Honey-Lavender Ice Cream $V \mid DF \mid NF$

BUKO PIE

Guava Coulis, Exotic Sorbet V | DF | NF

SHAHI TUKDA

Northern Indian Sweet Toast, Home-Made Condensed Milk, Mixed Nuts ${\bf v}$

PURPLE STICKY RICE

Watermelon, Pomelo, Durian Ice Cream VEG | GF | DF | NF

HALO-HALO

Tapioca, Red Beans, Calamansi Sponge, Pandan Granité, Ube Ice Cream $V \mid NF$

CHOCOLATE LAVA CAKE

Mango, Screw Pine Ice Cream V | NF

SORBET

VEG | GF | DF | NF
MANGO
PASSION FRUIT
SOUR SOP
PINEAPPLE-PIÑA COLADA
COCONUT

ICE CREAM

V | GF | NF
VANILLA
STRAWBERRY
CHOCOLATE
FROZEN YOGURT
UBE

VEG = Vegan | V = Vegetarian | GF = Gluten Free | DF = Dairy Free | SF = Sugar Free | NF = Nut Free All prices are in Philippine Peso and are subject to 10% service charge and 12% government tax where applicable

^{*}Premium menu item, not applicable for dining benefit of exclusives