

# Chef's Specials

Available from 7:00 AM - 10:00 PM

### STARTER

Cream of Tomato with Basil Pesto Served with a grilled cheese sandwich	Php 380
<b>Chicken Cobb Salad</b> Crispy chicken, corn, bacon, cheese, lettuce, tomato, ranch dressing	Php 350
<b>Spicy Popcorn Shrimp</b> <b>Lettuce Wrap</b> <i>Crispy shrimp, Sriracha aioli, mango</i> <i>and grape salsa, organic lettuce</i>	Php 450
<b>Chorizo Fries</b> Melted cheese, garlic crema, brown gravy,	Php 350

### DESSERT

Salted Caramel Cheesecake Rich and creamy cheesecake topped with salted caramel sauce	Php 280
<b>Chocolate Marquis</b> Decadent no-bake dark chocolate dessert with pistachio mousse and sugar tuile	· Php 350
Yema Chiffon Cake Soft and airy chiffon cake layered with rich homemade yema custard, topped with grated cheese	· Php 250
<b>Churros</b> Golden fried Spanish dough sticks dusted with cinnamon sugar, served with pistachio white chocolate din	Php 320

### ENTRÉE

scallions, and tomato

**Steak Knife Sandwich ------ Php 1,300** NY striploin, ciabatta bread, mushrooms, served with truffle fries and tossed greens

Three-Egg Omelet ------ Php 375 Ham, avocado, cheddar cheese, onion, and tomato. Served with tossed greens and a choice of hash browns or garlic rice

**Filipino Burrito----- Php 550** Lechon kawali, garlic Java rice, scrambled egg with cheese, and garlic crema.

**Chicken Caesar Wrap** ------ **Php 450** Grilled chicken, lettuce, Caesar dressing. Served with potato chips or French fries

#### Cebuano-Style Breakfast ----- Php 650

Danggit, dried pusit, Cebu longganisa. Served with garlic rice, egg, grilled tomato, and atchara **Crispy Pork Humba** ------ **Php 450** Lechon kawali with humba sauce, served with steamed rice, hard-boiled egg, and fried banana.

Roast Beef Bowl	Php 65(
Slow-roasted beef belly, pilaf rice,	
mixed vegetables, and pepper sauce	

**Salt and Pepper Squid Bowl** ------ **Php 620** Crispy fried squid served with kimchi fried rice and gochujang stir-fried vegetables

**Penne Chicken Pesto** ------ **Php 480** Penne pasta in basil pesto cream sauce with grilled chicken and parmesan cheese. Served with garlic bread

#### Shrimp Fettuccine ------ Php 595

Shrimp in tomato cream sauce with basil and Parmigiano Reggiano. Served with garlic bread



Mizu



<b>lka Pirikarani</b> イカピリ辛煮 Boiled squid with chili	PHP	325
<b>Shishamo</b> ししゃも Grilled capelin fish	PHP	270
<b>Mozuku Su</b> もずく酢 Seaweed with vinegar and ginger	PHP	280
<b>Maguro Natto</b> まぐろ納豆 Fresh tuna slices with natto beans	PHP	380
<b>Niku Yasai Itame</b> 肉野菜炒め Stir-fried vegetables and pork	PHP	250
<b>Spicy Tuna</b> スパイシー・ツナ Diced fresh tuna coated with chili-mayonnaise	PHP	320
<b>Niku Jyaga</b> 肉じゃが Beef slices with carrot, potato and onion	PHP	230
<b>lka Shiokara</b> イカ塩辛 Sliced Japanese salted squid	PHP	220
<b>Edamame</b> 枝豆 Steamed young soybean	PHP	150
<b>Gyoza</b> 餃子 Fried meat dumplings	PHP	280
Nankin Manjyu 南京まんじゅう <mark>Mizu</mark> Pumpkin puree stuffed with imported scallop and asparagus coated with rice puffs	PHP	510

SUSHI Seafood and Vegetables on Japanese rice 寿司



Variety Sashimi Mix バラエティ刺身ミックス (Good for 2-3 persons) Tuna, salmon, ika, uni, and kani	PHP 1	,450
Kani カニ Crabstick	PHP	200
<b>lka</b> イカ Fresh squid	PHP	250
<b>Uni</b> ウニ Fresh sea urchin	PHP	390
<b>Sake</b> 鮭 Fresh salmon	PHP	600
<b>Maguro</b> マグロ Fresh tuna	PHP	420

#### MAKIMONO, SONATA Maki rolls



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<b>Sake Shioyaki</b> 鮭塩焼き Grilled, salted salmon	PHP	750
<b>Sanma Shioyaki</b> 秋刀魚塩焼き Grilled, salted sanma	PHP	520
<b>Salmon Harasuyaki</b> 鮭腹素焼き Grilled, salted salmon belly	PHP	780
<b>Salmon Teriyaki</b> 鮭照り焼き Grilled salmon with teriyaki sauce	PHP	800
<b>Gindara Teriyaki</b> ぎんだら照り焼き Grilled gindara with teriyaki sauce	PHP 1	,100
<b>Chicken Teriyaki</b> 鳥照り焼き Grilled chicken with teriyaki sauce	PHP	250
<b>Unagi Kabayaki</b> 鰻蒲焼 Grilled eel with unagi sauce	PHP	770
<b>Salmon Kabutoyaki</b> 鮭兜焼き Grilled salmon head with salt	PHP	930



**Chicken Karaage** チキンから揚げ Deep-fried chicken fillet

PHP 300

**Ebi Yuba-Age** 海老湯葉揚げ <u>Mizu</u> Deep-fried prawn wrapped with tofu sheet

PHP 850

<b>Ebi</b> エビ Peeled prawn	PHP 420	<b>Tekka Maki</b> 鉄火巻き Tuna roll	PHP 280	<b>Ebi Tempura</b> えび天ぷら Deep-fried Japanese battered prawn <b>Ika Tempura</b> イカ天ぷら	PHP 800 PHP 500
<b>lka</b> イカ Fresh squid	PHP 250	<b>California Maki</b> カリフォルニア巻き Mango, cucumber and kani stick coated with ebiko	PHP 320	Deep-fried Japanese battered squid Minchi Katsuミンチカツ Breaded U.S. beef patties served with	PHP 830
<b>Uni</b> ウニ Fresh sea urchin	PHP 350	<b>Spicy Tuna Roll</b> スパイシーまぐろ巻き Tuna with chili-mayonnaise	PHP 420	shredded cabbage and tonkatsu sauce Jumbo Ebi Furai ジャンボ海老フライ	PHP 900
<b>Unagi</b> 鰻 Grilled eel	PHP 350	<b>Tempura Roll</b> 天ぷら巻き <mark>Mizu</mark> Two deep-fried battered	PHP 450	Breaded jumbo prawns Tonkatsu 豚カツ	PHP 350
Kaniカニ Crabstick	PHP 200	Japanese prawns rolled in vinegared rice Waterfront Rollウォーターフロントロール	PHP 680	Breaded pork cutlet Chicken Katsu チキンカツ	PHP 340
<b>Sake</b> 鮭 Fresh salmon	PHP 350	Salmon, mango, cucumber and cheese, coated with fish roe		Breaded chicken Agedashi Tofu 揚げ出し豆腐	PHP 290
<b>Maguro</b> マグロ Fresh tuna	PHP 300	Rainbow Roll レインボーロール Salmon, Tuna, Kani, Ika, Ebi, Mango and Cucu	PHP 880 umber	Deep-fried silken bean curd with tempura sauce	FHF 270

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<b>Yakiniku Teppan</b>	PHP 420
<b>Chicken Teppanyaki</b> チキン鉄板焼き Boneless chicken with garlic sauce	PHP 380
<b>U.S. Beef Steak</b> 米国産 牛ステーキ U.S. sirloin steak	PHP 1,350
<b>Tofu Steak</b> 豆腐ステーキ Bean curd steak with ginger sauce	PHP 550
<b>lka Teppanyaki</b> イカ鉄板焼き Squid with ginger sauce	PHP 620
<b>Sake Teppanyaki</b> 鮭鉄板焼き Fresh salmon with ginger sauce	PHP 930
<b>Gyukoro Steak</b> 牛コロステーキ U.S. beef with Mizu's special sauce	PHP 1,100
<b>Mixed Seafood Teppanyaki</b> シーフードミッ クス鉄板焼き Salmon, tuna, squid, and prawn with ginger sauce	PHP 1,150
<b>Ebi Teppanyaki</b> エビの鉄板焼ぎ Prawns with ginger sauce	PHP 1,000



<b>Gyoza Udon</b> 餃子うどん
Fried pork meat dumpling
served with thick wheat noodles

PHP 400

**Zaru Soba**ざるそば Buckwheat noodles



<b>Gyu Don</b> 牛丼 <mark>Mizu</mark> Thinly sliced U.S. beef with sweet sauce on Japanese rice	PHP 400
<b>Beef Yakimeshi</b> ビーフ焼き飯 <mark>Mizu</mark> Japanese rice sautéed with U.S. beef, vegetables and Yakiniku sauce	PHP 250
<b>Tendon</b> 天丼 Ebi tempura in a bowl of rice	PHP 770
Katsudon カツ丼 Mizu Breaded pork cutlet in a bowl of rice	PHP 400
<b>Oyako Don</b> 親子丼 Sliced chicken in a bowl of rice	PHP 400
<b>Una Jyu</b> うな重 <mark>Mizu</mark> Barbecued eel on rice, served in a box	PHP 950
Beef Curry Rice Thinly sliced U.S. beef in curry sauce	PHP 490
<b>Katsu Curry</b> かつ カレー Panko breadcrumb-coated pork in a thick curry sauce and rice	PHP 550
<b>Sake Chazuke</b> 鮭茶漬け Salmon and steamed rice with clear soup	PHP 330
Plain Japanese Rice ご飯	PHP 125
NABEMONO Pot dishes	鍋物





Kani Salad カニサラダ Crabstick, cucumber, lettuce and fish roe in Japanese dressing	PHP	280
Summer Salad みずヘルシー サラダ Mizu A light and refreshing salad of lettuce, salmon, carrot and Japanese cucumber tossed with a special oil-free Mizu dressing	PHP	800



<b>Ebi Tempura Shoyu</b> 海老天ぷら醬油 Prawn Tempura, egg and ramen noodles with light soy broth	PHP	530
<b>Spicy Kimuchi</b> キいキムチ Spicy kimuchi, Chasyu, egg and ramen noodles with Torigara soup	PHP	400
<b>Stamina</b> スタミナ U.S. Beef, Chasyu, egg and ramen noodles with Tonkotsu soup	PHP	450



PHP 320

PHP 700

PHP 720

PHP 680

PHP 380

served with a light-flavored dipping broth

Zaru Udon ざるうどん PHP 340 Thick wheat noodles served with a light-flavored dipping broth

**Tempura Udon** 天ぷらうどん Tempura with thick wheat noodles in udon broth

Seafood Yakisoba シーフード 焼きそば Stir-fried Japanese noodles and fresh seafood with Mizu's homemade yakisoba sauce

**Tempura Soba** 天ぷらそば Tempura with buckwheat noodles in soba broth

Yakisoba 焼きそば

Stir-fried noodles with Mizu sauce and a bed of vegetables on a tamago sheet

Changko Nabe チャンコ鍋 Mizu Famous Japanese nabe with chicken, enoki mushroom, tofu, harusame, egg and fried bean curd

**Sukiyaki** すき焼き Thinly sliced U.S. sirloin and vegetables cooked in an iron pan with sukiyaki sauce

**Boiled dishes** Sake Kabutoni 鮭兜煮 Boiled salmon head with Japanese sauce

NIMONO

PHP 900

PHP 2,700

物

PHP 980

**Tempura Ice Cream** 天ぷらアイス クリーム Deep-fried vanilla ice cream

**Vanilla Ice Cream** バニラアイスクリーム Two scoops of vanilla

Green Tea Ice Cream 抹茶アイスクリーム Two scoops of green tea PHP 280

PHP 180

PHP 250

Mizu Chef's Specialty

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### APPETIZER

- TIN GOW -

Three Variety Hot & Cold Combination 冷熱三拼盤	Regular	Php	1,250
Assorted Barbeque Platter 中式燒味拼	Regular	Php	1,480
Spicy Cold Chicken"Szechuan" Style 四川冷雞拼	Regular	Php	585
Prawn Salad with Fruits 虾仁水果沙拉	Regular	Php	1,320
Century Egg with Jelly Fish 海蜇拼皮蛋	Regular	Php	830
Jelly Fish with Asado 海蜇拼叉烧	Regular	Php	705

### SOUP

Dried Scallop Chicken Soup 干贝鸡汤	Php	570
Dried Scallop with Green Vegetables Soup 千貝碧綠羹	Php	615
Double Boiled Dried Scallop and Fish Maw Soup 菜膽燉魚肚	Php	755
Hot and Sour Szechuan Style Soup 四川酸辣湯	Php	260
Wanton with Black Mushroom Soup 香菇雲吞湯	Php	335
Shredded Scallop with Seafood Soup 千貝海皇豆腐羹	Php	630
Golden Soup with Crabmeat and Dried Scallop Soup 金湯蚧肉干貝羹	Php	335
Beef Tendon with Mushroom Soup 蹄筋冬茹湯	Php	335

### ABALONE

- TIN GOW -

Braised Whole Abalone with Oyster Sauce 蠔皇原粒鮑魚	Php	4,350
Braised Abalone with Mushroom 北茹扒鮑片	Php	4,780
Braised Abalone and Seaweed with Bean Curd 紫菜豆付扣鮑魚	Php	4,480
Stewed Thick Sliced Abalone with Dried Seafood 一品鮑魚煲	Php	5,960
Braised Sliced Abalone Kirin Style 麒麟式鮑片	Php	4,560
Braised Sliced Abalone with Black Mushroom and Sea Cucumber 海參燴鮑魚	Php	5,280
Abalone with Pork Tendon in Clay Pot 蹄筋鮑魚煲	Php	9,380

### FISH FILLET

Deep-fried Fish Fillet with Sambal Sauce 油炸鱼片配鲜辣酱	Medium	Php 1,650
Sweet and Sour Fish Fillet 西湖炸魚片	Medium	Php 1,450
Fish Fillet with Black Bean Sauce 鼓椒炒魚片	Medium	Php 1,880
Fish Fillet with X.O. Sauce X.O.炒魚片	Medium	Php 1,745

### PRAWN

- TIN GOW -

Deep-fried Skinless Prawns with Chilli Sauce 辣酱干炸虾仁	Medium	Php	2,230
Stir-fried Skinless Prawns with XO Sauce 千妙虾仁配XO酱	Medium	Php	2,625
Steamed Prawn with Garlic and Plum Sauce 清蒸蒜蓉虾配梅子酱	Medium	Php	2,100
Steamed Prawn with Shaoshing Wine and Kietchie 绍兴酒蒸大虾	Medium	Php	2,170
Sizzling Prawn with Satay Sauce 鐵板沙爹蝦	Medium	Php	1,980

## SCALLOP & SQUID

Sautéed Scallops 油泡炒帶子	Medium	Php 1,560
Stir-fried Scallop in X.O. Sauce X.O.醬帶子	Medium	Php 1,530
Deep-fried Squid with Salt and Pepper 椒鹽焗鮮魷	Medium	Php 1,390
Squid with Butter 黄油鱿鱼	Medium	Php 1,880
Sautéed Sliced Squid with Broccoli 花枝炒西蘭花	Medium	Php 1,570

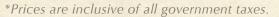
### LIVE FISH

- TIN GOW -

Steamed Garoupa with Garlic Sauce 蒜茸蒸生石班	Per 100g	Php	420
Steamed Live Garoupa with Black Bean Sauce 豉汁蒸生石班	Per 100g	Php	415
Deep-fried Garoupa with Sweet and Sour Sauce 酸甜炸活石班	Per 100g	Php	460

### DRIED SEAFOOD

Dried Sea Cucumber with Mushroom 海參扣北茹	Php	2,100
Braised Supreme Dried Seafood in Clay Pot 海皇一品優	Php	1,860



## MEAT

TIN GOW -

Sautéed Sliced Beef with Spring Onion and Ginger 薹蔥炒牛肉	Medium	Php 1,680
Stir-fried Sliced Beef with Green Pepper 青椒炒牛肉	Medium	Php 1,830
Sizzling Beef with Oyster Sauce 鐵板牛肉片	Medium	Php 1,810
Beef Brisket with Bamboo Shoot and Radish in Hot Pot 牛腩萝卜竹笋火锅	Large	Php 1,990
Beef Brisket with Tendon and Black Mushroom in Hot Pot 牛腱蘑菇煲	Large	Php 1,730
Stir-fried Beef with Three Kinds of Mushroom 三茹炆牛肉	Medium	Php 1,950
Sizzling Goat with Bean Sauce 鐵板燒羊腩	Medium	Php 1,900
Braised Goat with Mushroom and Bamboo Shoot 雙冬炆羊腩	Medium	Php 2,150
Deep-fried Pork with Sweet and Sour Sauce 酸甜脆肉片	Medium	Php 965
Deep-fried Spareribs with Honey Sauce 蜜汁煎香骨	Medium	Php 1,220
Deep-fried Spareribs with Salt and Pepper 蒜茸椒鹽排骨	Medium	Php 1,200
Deep-fried Spareribs with Orange Sauce 橙子酱炸排骨	Medium	Php 1,380
Deep-fried Pork with Kimto Sauce 京都香炸骨	Medium	Php 1,150
Steamed Pork Belly with Szechuan Vegetables 四川菜蒸腩肉	Medium	Php 810

### BEANCURD

TIN GOW -

Tin Gow Homemade Seafood Bean Curd 海鮮豆腐煲	Medium	Php	1,560
Braised Homemade Bean Curd with Three Kinds of Mushroom 紅燒三茹豆腐	Medium	Php	670
Steamed Bean Curd with Prawns 鮮蝦蒸豆腐	Medium	Php	1,670
Deep-fried Bean Curd with Salt and Pepper 椒鹽焗豆腐	Medium	Php	590
Deep-fried Bean Curd with Minced Pork and Sesame Oil 香油肉末油炸豆腐	Medium	Php	765
Deep-fried Bean Curd with Crabmeat and Squash Sauce 油炸豆腐配南瓜酱	Medium	Php	670
Stir-fried Bean Curd with Minced Pork in Clay Pot 麻婆豆腐煲	Medium	Php	795
Sizzling Bean Curd with Minced Pork 鐵板煎豆腐	Regular	Php	750
Braised Bean Curd with Sea Cucumber and Pork Tendon	Medium	Php	1,720

蹄筋海参豆腐煲

## VEGETABLES

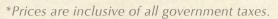
TIN GOW -

Supreme Mixed Vegetables-Lo Han Chai 羅漢上齋	Medium	Php	720
Seasonal Vegetables with Two Kinds of Egg 金銀蛋時菜	Medium	Php	930
Stewed Seasonal Vegetables with Black Mushrooms in Oyster Sauce 香菇燴時蔬	Medium	Php	890
Sautéed Seasonal Vegetables with Minced Garlic 蒜茸燴時蔬	Medium	Php	600
Stir-fried Asparagus with Chicken Cubes 芦笋炒鸡块	Medium	Php	880
Sautéed Kangkong with White Preserved Bean Curd Paste 腐乳椒絲炒通菜	Medium	Php	450
Eggplant with Minced Pork 魚香茄子煲	Medium	Php	765
Stir-fried Baguio Beans with Minced Pork 肉絲炒四季豆	Medium	Php	610
Steamed Black Mushrooms with Shrimps and Minced Pork 百花釀冬茹	Medium	Php	1,050

## POULTRY

TIN GOW -

Whole Roasted Peking Duck (Two Way) 北京片皮鴨(二吃)	Whole	Php 5,500
Tin Gow Roasted Duck 天九掛爐鴨	Whole Half	Php 5,000 Php 2,750
Deep-fried Chicken with Honey and Ginger 蜜汁薑芽雞	Medium	Php 820
Stir-fried Chicken with Walnuts in Spicy Kimtu Sauce 煸炒鸡肉核桃仁配甜辣酱	Medium	Php 785
Hainanese Steamed Chicken 海南蒸鸡	Half	Php 1,180
Deep-fried Pigeon 油炸乳鸽	Per piece	Php 1,480
Stir-fried Pigeon with Lettuce 干炒乳鸽配生菜	Per piece	Php 1,650
Buttered Chicken 黄油鸡	Medium	Php 750



### TIN GOW -

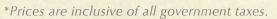
### RICE AND NOODLES

Tin Gow Fried Kway Teow 馬式炒河粉	Small	Php	1,100
Fried Kway Teow Cantonese Style 中式炒河粉	Small	Php	995
Stir-fried Kway Teow with Beef in Black Bean Sauce 豉汁炒河粉	Small	Php	890
Tin Gow Fried Egg Noodle 港式炒生麵	Small	Php	680
Szechuan Egg Noodle 四川炸醬麵	Small	Php	550
Seafood Noodle Soup 海鮮清湯麵	Small	Php	1,130
Sliced Beef with Udon Noodle Soup 烏冬牛肉湯麵	Small	Php	820
Egg Noodle with Shredded Chicken and Mushroom 香茹雞絲撈麵	Small	Php	490
Yong Chow Fried Rice 揚洲炒香飯	Medium	Php	845
Fried Rice with Chicken, Anchovy and Salted Fish 香炒雞粒鹽魚飯	Medium	Php	805
Pineapple Fried Rice 鳳梨香炒飯	Medium	Php	595
Birthday Noodles with Eggs 鸡蛋生日面	Medium	Php	1,080
Fresh Scallop Fried Rice with White Egg 扇贝蛋烧饭	Medium	Php	1,350
Tomato Fried Rice with Seafood 海鲜西红柿炒饭	Medium	Php	1,370
Steamed Plain Rice 白饭	Per cup	Php	110

## DESSERT

TIN GOW -

Sweetened Mango Cream Sago 芒果西米露	Php	160
Sweetened Hot Almond Cream 家鄉杏仁露	Php	195
Hot Red Bean Cream with Sago 西米紅豆沙	Php	135
Crispy Banana with Ice Cream 脆ロ炸香蕉	Php	245
Deep-fried Chinese Pancake with Ice Cream 香脆煎鍋餅	Php	215
Mixed Fruit Platter 時日生果盤	Php	350



### DIMSUM

TIN GOW

(Ala carte menu available during lunch time only)

Meat Dumpling 肉饺子	Php	330
Shrimp Dumpling 虾饺子	Php	340
Prawn Dumpling 大虾饺子	Php	295
Deep-fried Prawn Roll 油炸虾卷		435
Deep-fried Salad Prawn 油炸虾沙拉		155
Deep-fried Squid Roll 炸鱿鱼卷	Php	215
Deep-fried Bean Curd Skin Roll 炸豆腐皮卷		285
Fried Bean Curd Skin 炸豆腐皮		185
Shrimp Rice Roll 虾稻卷		340
Pork Rice Roll 猪肉饭卷		220
Spring Roll 春卷		240
Spare Ribs 排骨		175
Siew Mai 烧卖		365
Seafood Siew Mai 海鲜烧卖		375
Chicken Feet 鸡爪		180
Taro 芋头	Php	345
Taro Prawn 芋头虾	Php	365
Sesame Ball Ube 宇部芝麻球		130
Steamed Squid Ball 蒸鱿鱼丸		195
Red Bean Bun 红豆包子		125
Stuffed Eggplant 酿茄子	Php	185
	Php	195
Pork Congee 猪肉粥	Php	145
Chicken Congee 鸡粥	Php	125
Fish Congee 鱼粥	Php	145
Beef Congee 牛肉粥	Php	135
Radish Cake 萝卜糕	Php	165
Ham Sue Kok 咸淑国		205
Siopao Asado 猪肉包子		140
Shanghai Mini Bun 上海小馒头		330
Lotus Bun 莲花馒头		140
Custard Bun 蛋奶馒头		140
Bean Curd Fruit Sauce 豆腐果酱		130
X. O. Sauce 辣椒	Php	335

### DIMSUM PLATTER

comes with Deep-fried Prawn Roll, Siew Mai, Spring Roll, Shrimp Dumpling (附炸虾卷、烧麦、春卷、虾饺) Regular Php 2,545



— TIN 40W — Set Menu

(Good for 5 persons)

Set Menu A ----- PHP 5,650

- Salad Prawn and Deep-fried Spring Roll
- Golden Soup with Crabmeat •
- Steamed Fish Fillet in Garlic Sauce •
- Deep-fried Pork in Sweet and Sour Sauce •
- Braised Beancurd with Cube Chicken in Claypot •
- Fried Rice with Shrimp ٠
- Fresh Fruit Platter

### Set Menu B ----- PHP 6,250

- Spicy Cold Chicken and Taro Puff •
- Hot and Sour Soup •
- Deep-fried Fresh Garoupa "Szechuan" Style •
- Sautéed Sliced Beef with Bitter Melon in Claypot •
- **Deep-fried Spareribs in Salt & Pepper**
- Stir-fried Egg Noodle "Szechuan" Style •
- Fresh Fruit Platter

### Set Menu C ------PHP 5,480

- Dimsum Platter (shrimp Dumpling, Siomai and Deep-fried Prawn Roll) •
- Fishlip with Chicken Soup •
- Stir-fried Prawns in Chili Sauce •
- **Deep-fried Fish Fillet in Lemon Sauce** •
- Sautéed Taiwan Petchay & Broccoli in Garlic •
- Fried Rice with Cube Chicken in Tomato Sauce
- **Fresh Fruit Platter**

Set Menu D ----- PHP 7,450

- Pork Asado and Roasted Chicken •
- Fish with Tomato and Beancurd •
- Steamed Fresh Garoupa in Soy Sauce •
- Sautéed Sliced Beef in Black Pepper •
- Braised Beancurd with Minced Pork •
- Fried Rice with Green Vegetables •
- Fresh Fruit Platter •

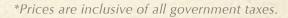
Set Menu E -----PHP 6,880

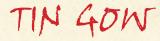
TIN GOW

- Deep-fried Spring Roll and Jellyfish •
- Shredded Beef Westlake Soup •
- Deep-fried Fresh Garoupa in Ginger & Soy Sauce •
- Deep-fried Spareribs in Honey Sauce •
- Braised Beancurd with Taiwan Petchay & Black Mushroom •
- Yang Chow Fried Rice •
- Fresh Fruit Platter •

### Set Menu F ----- PHP 8,650

- Taro Ring with Cube Chicken in Black Bean Sauce •
- Wonton Beancurd Soup •
- Deep-fried Garoupa in Thai Sauce •
- Sautéed Sliced Beef in Claypot
- Deep-fried Prawns in Butter
- Deep-fried Squid in Salt & Pepper •
- Fried Rice "Fokkien" Style •
- Fresh Fruit Platter







(Good for 10 persons)

### Set Menu A ----- PHP 11,670

- Taro Ring
- Fishlip with Chicken Soup
- Deep-fried Garoupa with Ginger and Soya Sauce
- Deep-fried Pork with Sweet and Sour Sauce
- Steamed Chicken with Tong Kwai and Kieche Herbs
- Braised Beancurd with Black Mushroom
- Ampalaya with Three Kinds of Meat
- Tomato Beef Fried Rice
- Chinese Pancake with Watermelon

### Set Menu B ----- PHP 10,880

- Two Variety Hot and Cold Appetizer
- Sweet Corn Soup
- Deep-fried Fish Fillet with Sweet and Sour Sauce
- Stir-fried Beef with Siakoy
- Braised Beancurd with Shrimp
- Deep-fried Spareribs with Plum Sauce
- Stir-fried Chicken with Garlic and Onions in Black Bean Sauce
- Chicken Shang Hai Fried Rice
- Sesame Balls with Watermelon

### Set Menu C ----- PHP 17,880

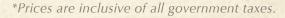
- Dimsum Platter (Three items)
- Dried Scallop with Chicken & Crabmeat Soup •

TIN GOW

- Steamed Live Garoupa with Soya Sauce •
- Sautéed Seasonal Vegetable in X.O. Sauce •
- Braised Pork in Shanghai Style with Cua Pao •
- Tin Gow Roasted Chicken
- Braised Abalone with Mushroom in Oyster Sauce •
- Stir-fried Prawns in Tomato Sauce •
- Fried Rice with Seafoods •
- Fresh Fruit Platter .

### Set Menu D ----- PHP 21,880

- Prawn Salad •
- Fresh Scallop with Seafood Soup •
- Homemade Steamed Live Garoupa •
- Braised Abalone with Tendon and Mushroom •
- Stir-fried Beef with Black Pepper
- Deep-fried Chicken with Crispy Onions in Kimtu Sauce (Two Way) ٠
- Deep-fried Beancurd with Fruit Sauce •
- **Tin Gow Fried Rice** •
- Fresh Fruit Platter
- Sesame Ball





#### ANTIPASTI (APPETIZER)

<b>Carpaccio di polpo con aglio olio e crema di limone </b> Octopus Carpaccio with roasted garlic, cherry tomato, extra virgin olive oil & lemon	PHP 380
Carpaccio alla Cipriani 🐨 🗫 🚳 The original beef carpaccio	PHP 515
<b>Prosciutto e melone con gorgonzola e riduzione di balsamico ি 🗟 🚳</b> Melon, Parma ham, gorgonzola cheese & balsamic reduction	PHP 545
<b>Caprese di bufala con Balsamico di modena 📀 🚱</b> Buffalo mozzarella tomato,basil, extra virgin olive oil, balsamic reduction	PHP 545
<b>Parmigiana</b> <a>Subscription 6</a> Baked layer of deep-fried eggplant with tomato sauce and Parmesan cheese	PHP 405
Affettati misti 🚳 📀 🚱 🥔 A selection of freshly slice Italian cold cuts served	PHP 750
Frittura mista di pesce e verdure 😵 🥸 🔗 🤌 🤌 Deep-fried assorted seafood and vegetable served with lemon and arrabbiata sauce	PHP 690
<b>Bruschetta </b>	PHP 320
Antipasti platter (Assorted cheese and cold cuts) 💿 🌀 📎 🥔 Prosciutto Cotto, salami milano, mortadella, Parma ham, mozzarella cheese, parmesan cheese and gorgonzola cheese with olives and cherry tomato	PHP 750





#### INSALATE (SALAD)

Insalata di Cesare ি 🕼 🥔 🔞 🗞 Fresh Romaine lettuce tossed with Caesar dressing and topped with Parmesan cheese croutons and bacon bits	PHP	360
Insalata di Cesare pollo 🦻 🚳 🥙 🐻 🌮	PHP	485
Insalata di Cesare gamberi 🐶 🕼 🥔 🚳 🕜 With Lemon marinated prawns	PHP	590
Insalata Mista 🛜 Fresh assorted lettuce tossed with balsamic reduction and extra virgin olive oil, served with tomato, onion & carrots	PHP	310
Insalata di Rucola con formaggio e pere 📎 🚱 Fresh arugula salsa served with pear cheese and sweet balsamic reduction	PHP	420





#### ZUPPE (SOUP)

<b>Minestrone ি ি</b> 🚳 A tomato-based vegetable soup with pesto Genovese	PHP	240
<b>Zuppeta di mare 😵 🧐 🥙 </b> 🕼 A light chili and tomato seafood soup	PHP	550
<b>Fregola con arselle 🥺 🥝 </b>	PHP	420
<b>Crema di funghi al profumo di tartufo ি 🖓 😒</b> Mushroom truffle soup	PHP	480





#### PASTA SECCA (DRY PASTA)

Choice of pasta and combine with your favorite sauce Spaghetti, Penne, Linguine, Fusilli

<b>All'Amatriciana 🥝 💿 🐼 📀</b> With Matriciana, guanciale ham, onion, tomato sauce, pecorino cheese	PHP	450
Alla Puttanesca 🥝 😵 🥺	PHP	410
<b>Alla Bolognese 🐨 🥝 </b> With bolognese sauce rich tomato beef sauce	PHP	455
<b>Alla Carbonara 🚳 💿 🧭</b> With carbonara sauce, bacon, egg, cream & Parmesan cheese	PHP	410
Al Prosciutto, Funghi e Panna 🚳 🕼 🤣 ⊳ With cooked ham, mushrooms and cream	PHP	440
Arrabbiata 🦻 🥙 🍪 With tomato sauce, chili, garlic and parsley	PHP	360
Aglio Olio e Peperoncino 🦻 🥙 🥙 With garlic, chili, olive oil and parsley	PHP	345
Seafood Pasta 🥝 🛜 🚱 🚱 🕼 With tomato sauce and mix seafood	PHP	440



Shellfish Seafood Beef Pork Chicken Lamb Dairy Egg Gluten Nuts Spicy Vegetarian



#### PASTA FATTA IN CASA HOMEMADE PASTA

<b>Spaghetti alla bottarga con pomodorini e sedano 😵 💿 🧶 💿 📎</b> Homemade spaghetti chitarra, fish roe, cherry tomatoes and celery	PHP 450
Tortelli di vitello e spinaci con salsa ai funghi e tartuffo 🐨 🕼 🥝 💿 🤝 Homemade tortelli pasta filled with veal and spinach, served with mushroom truffle sauce	PHP 485
La vera Carbonara (The Original) 🚳 🚱 🥝 💿 Homemade spaghetti guanciale ham, pecorino Romano, egg, black pepper	PHP 570
Culurgiones Sardi ripieni di patate all'aglio e menta servita con salsa al pomodoro e pecorino sardo 🐼 🚱 🥝 Classic Sardinian ravioli filled with potato, garlic oil and mint served with tomato sauce and pecorino sardo cheese	PHP 405
Lasagna Bolognese 🐨 🚱 🥝 💿 A multiple layers of fresh homemade pasta, bolognese sauce, béchamel sauce, Parmesan cheese and mozzarella cheese, baked in the oven to perfection	PHP 480
<b>Spaghetti con salsiccia e funghi                                    </b>	PHP 550
<b>Pappardelle Filanti</b> 🚳 🥔	PHP 415
<b>Trio di pasta Tortelli di vitello e spinaci con salsa di tartuffo e funghi,</b> <b>gnocchi di patate al gorgonzola e Penne all'arrabbiata </b> (a) (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c	PHP 565





#### RISOTTO

<b>Al nero con filleti di seppia e crema di piselli 🞯 🕼 📎</b> Black ink risotto, cuttlefish, green peas cream	PHP	580
Ai Ricci con pesto di rucola 📀 😵 🚳 💿 Sea urchin risotto with arugula pesto	PHP	550
Ai frutti di mare 🧶 🕲 🚱 Seafood risotto in a light tomato sauce	PHP	750
Alla Salsiccia 🚳 🚱 銢	PHP	790
<b>Ai funghi con crema di pecorino Sardo </b> Sono Sardo <b>Sono Sardo Sono Sardo</b> Sono Sardo cheese	PHP	670
Al Gorgonzola e balsamico 🕼 😒 🎯 Gorgonzola cheese risotto with balsamic reduction	PHP	650





#### SECONDI DI PESCE (MAIN FISH AND SEAFOOD)

Polletto alla diavola con patate e spinaci 🕥 🕼 🥔 🥸 🚳 PH Roasted whole chicken, marinated in red chili and served with potatoes and spinach	IP	900	
<b>Chicken parmegiana</b> (5) (a) (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c	IP	730	
Petto di pollo alla griglia con salsa al rosmarino, pure di cavolfiore e funghi trifolati 📀 🕼 🥝 銢 Roasted chicken breast, rosemary juice, cauliflower pure, wild mushrooms	P	920	
Costolette di agnello alla griglia con patate al rosmarino salsa alla menta e mostarda 🎯 🕼 🤣 🏷 Grilled lamb chop, press potatoes, mint mustard sauce	IP 1,	,780	
<b>Rib Eye Steak 🐨 🕼 🤌 🛜 PH</b> Grilled ribeye with arugula salad and black pepper corn sauce	IP 3,	,300	
<b>Sirloin Steak 🐨 🕼 🥔 🦻 PH</b> Grilled sirloin with black pepper, corn sauce, French beans, truffle potatoes, and confit tomato	P 2,	,500	
Filetto di manzo con crema di asparagi, Riduzione di Madeira e patate al tartuffo 🐨 🕼 🥝 📎 Seared beef tenderloin, cream of asparagus, Madeira wine reduction, truffle potato	IP 2,	,100	
(MAIN MEAT)			
Gamberoni all forno con pomodoro e zucchine 🧐 🚱 🦻 Baked Prawns with tomato & zucchini	P 1,	,420	
<b>Sgombro alla griglia con limone e insalata di pomodoro 🕝 📎 PH</b> Grilled mackerel with lemon and tomato salad	IP 1	,100	
Salmone alla piastra con spinaci, cous cous e salsa al limone 😵 ি 🤣 🗫 PH Seared salmon fillet with spinach, couscous and lemon sauce	P	940	
Dentice alla piastra con crema di pepperoni e fasolari al burro 🥙 🖓 🚳 - PH Seared red snapper, smoked pepper coulis and garlic butter clams	P 1,	,100	





#### P I Z Z A

<b>Margherita </b> 	PHP	440
<b>Quattro Formaggi</b> (b) (b) (c) Pizza sauce, mozzarella cheese, gorgonzola cheese, cheddar cheese and Parmesan cheese	PHP	530
<b>Diavola (20) (30)</b> Pizza sauce, mozzarella cheese, salami calabrese (spicy salami) and black olives	PHP	580
Hawaiian 🔞 🚱 🤣 🗫 Pizza sauce, mozzarella cheese, cooked ham, pineapple	PHP	520
<b>Sarda                                   </b>	PHP	490
<b>Prosciutto &amp; Rucola ( ) ()</b> () () Pizza sauce, mozzarella cheese, parma ham, arugula and Parmesan cheese	PHP	580
<b>Ortolana</b> (a) (b) (c) Pizza sauce, mozzarella cheese, assorted grilled vegetables	PHP	435



\*I prezzi sono comprensivi di tutte le tasse governative.



<b>Prosciutto e Funghi @ @ Ø</b> Pizza sauce, mozzarella cheese, cooked ham and mushrooms	PHP	435
Mare e Monti 🧐 🚱 🚱 🌮 Pizza sauce, mozzarella cheese, seafood and mushrooms	PHP	435
<b>Carnivora 🐻 🚱 🤌</b> Pizza sauce, mozzarella cheese, bacon, pepperoni and Milano salami	PHP	560
Marinara 🦻 🥔 Pizza sauce, garlic and oregano	PHP	410
<b>Quattro Stagioni @ @                                </b>	PHP	590
<b>Tonno e Cipolla 🞯 🧐 🛜</b> Pizza sauce, mozzarella cheese, tuna, red onion	PHP	550
<b>La Gondola</b> (a) (b) Pizza sauce, mozzarella cheese, shrimp, mussels, squid, roasted garlic, fried onion, cherry tomato and arugula	PHP	630
<b>Cream cheese and spinach </b>	PHP	550





#### **DOLCE (DESSERT)**

<b>Tiramisu</b> (a) (b)	PHP 305
<b>Panna cotta alla vaniglia con mango e salsa di lamponi </b> Soo	PHP 330
<b>Profiterole </b>	PHP 300
Tortino caldo di cioccolato con gelato al pistacchio e salsa alla vaniglia 🕼 🥝 📀 🌀 Hot chocolate cake with pistacchio gelato and vanilla sauce	PHP 450

#### GELATO

Gelato per gusto 🙆	PHP 285
Gelato by scoop	

Mascarpone, Limone, Pistacchio Mascarpone, lemon, and pistachio



Madeleine



CAKE	Large	Medium
Choco Delice	1,200	650
Choco Moist	1,000	530
Red Velvet	1,150	580
Tiramisu	1,650	820
CHEESECAKE	Large	Medium
Mango	1 200	700
Iviango	1,390	720
Strawberry	1,390	720
0		
Strawberry	1,390	720
Strawberry Blueberry	1,390 1,390	720 720

#### MADELEINE

Almond	50
Coconut	40
Double Choco	50
Pistachio	50

#### SANDWICH

Tuna	165
Chicken	150
Ham and Cheese	150

#### CROISSANT

Almond	170
Butter	170
Chocolate	170

DAI	NISH

100
100
100

#### PANDESAL

Asado Tuna	115 115
Ube Cheese	125
ENSAYMADA	
Cheese	135
Ube	165

Ube	165
Chocolate	135
Whole Wheat	135



SOURDOUGH BREAD	
Walnut	210
Little Battard	105
Turmeric	155
Malunggay	130
KAKANIN	
Torta	65
Biko	85
Maja Blanca	80
CHOCOLATE COOKIES	
Chocolate Chip	75
Double Chocolate	85
Pistachio Chip	120
GRISSINI	
Garlic	85
Parmesan	105
Paprika	85
CRUNCH	
Matcha	185
Chocoffee	185
BAGEL	
Oatmeal	25
Parmesan	30
Rosemary	25
Sesame Seed	25
Poppy Seed	35
Cinnamon Rolls Bun	70
Ciabatta	50
Brownies	75



Bevernge Menu

#### HOT COFFEE

Café Mocha	180
Cappuccino	180
Mocha Latte	180
Café Latte	180
Americano	150
Espresso	130

#### **COLD COFFEE**

Latte on the Rocks	230
Iced Cappuccino	200
Mocha Iceberg	240
Iced Americano	150

#### HOT CHOCOLATE

Black Choco	250
Mexican Mix Choco	200
Frio Mix Choco	200





#### FRESH FRUIT JUICES

Orange	300
Mango	280
Pineapple	240
Watermelon	240
Carrot	240
Buko	240
Calamansi	240

#### FRESH FRUIT SHAKES

Mango	280
Banana	250
Pineapple	280
Watermelon	250

#### MILK

Fullfat Milk	120
Skimmed Milk	120
Soya Milk	120

#### WATER Evian

290
90



#### SOFTDRINKS

Ginger Ale	220
Coke regular	150
Coke light	160
Coke zero	160
Royal	150
Sprite regular	150
Tonic water	150
Soda water	160



### **BURGER AND SANDWICH**



#### WATERFRONT CLUB SANDWICH VV Php 570

Pulled chicken, honeycured bacon, sweet ham

WATERFRONT BEEF BURGER VV

Double patty, brioche, aged

Php 910

cheddar, arugula





#### PHILLY CHEESESTEAK **WRAP** Php 625

Classic philly cheesesteak wrapped in tortilla and french fries

#### **PEPPERY HUNGARIAN** Php 580

Hungarian sausage spread with mustard in a bun, topped with caramelized onions, served with french fries on the side.

#### **FRIED CHICKEN AND CHEDDAR WRAP** Php 580

Fried chicken fillet, cheddar cheese, lettuce, tomato, guacamole and french fries

#### **SPICY TUNA SANDWICH** Php 430

Classic tuna sandwich with cucumbers, tomatoes and greens sprinkled with hot sauce and served with chips and dip





#### GRILLED **VEGETABLE PANINI** Php 530

Grilled eggplant, zucchini, bell pepper, tomatoes, and onion tossed in pesto and feta cheese in ciabatta bread served with french fries.

#### BLT Php 520

Toasted sourdough bread with bacon, lettuce and tomato



### NACHOS **OVERLOAD**

Php 490

Beef sauce, cheese sauce, peppers, cilantro, tomatoes, guacamole and jalapeños



#### **BUFFALO CHICKEN WINGS** Php 625

A classic favourite served with french fries and blue cheese dip









#### CRISPY CALAMARES Php 930

Deep-fried, breaded calamari served with lemon, tomato-chili sauce and tartar sauce





#### FRENCH **FRIES BASKET** Php 440

Served with mustard, ketchup and mayonnaise

#### **BUFFALO CHICKEN LOLLIPOP** Php 580

With blue cheese, sour cream and remoulade dip.



#### **DYNAMITE CHILI LUMPIA** Php 370

Finger chili peppers filled with cheese wrapped in an egg roll wrapper

\*Prices are inclusive of all government taxes.

**APPETIZERS** 

#### PIZZA

### DESSERT











#### MARGHERITA Php 470

Pizza sauce, mozzarella cheese and fresh Italian basil

#### QUATTRO FORMAGGI Php 560

Pizza sauce, mozzarella, Gorgonzola, Cheddar and Parmesan cheese

#### DIAVOLA Php 610

Pizza sauce, mozzarella cheese, salami Calabrese (spicy salami) and black olives

#### HAWAIIAN Php 550

Pizza sauce, mozzarella cheese, cooked ham and pineapple

#### **CARNIVORA** Php 590

Pizza sauce, mozzarella cheese, bacon, pepperoni and Milano salami

#### **ORTOLANA** Php 465

Pizza sauce, mozzarella cheese, assorted grilled vegetables









#### **ICE CREAM SELECTIONS** Php 185

- Strawberry Mango
- Ube Vanilla Chocolate

Select 1 scoop of any flavor with 1 topping and 1 sauce to create your own ice cream combination

- Toppings:
- Chocolate chips Rice Krispies
- Chocolate Sprinkles 
   Cookies
- Whipped Cream

#### Sauce:

- Chocolate Strawberry
- Caramel Mango

#### **BANANA SPLIT** Php 350

Chocolate, vanilla and strawberry ice cream with a caramelized banana topped with whipped cream, chocolate sauce and cherries

#### **HALO-HALO SURPRISE** Php 360

Shaved ice, assorted compote fruits, jellies, and sweet beans with ube ice cream

#### **FRESH FRUITS** Php 495

A selection of seasonal fresh fruits

### **BEVERAGE LIST**

#### FRESH JUICES

• Orange ----- PHP 300 • Mango ----- PHP 280 • Buko ----- PHP 240 • Pineapple ----- PHP 240 • Watermelon ----- PHP 240

#### 

COFFEE		
• Espresso	PHP	130
Cappuccino	PHP	180
• Americano	PHP	150
• Cafe Mocha	PHP	180
• Cafe Latte	PHP	180

#### BEER

•	San	Miguel	Super Dry	PHP	1
	-				

- San Miguel Light ----- PHP 160 • San Miguel Pale Pilsen ------ PHP 160
- San Miguel Apple Flavor --- PHP 170
- San Miguel Lemon Flavor -- PHP 170
- 70

**TEQUILA** 

- Jose Cuervo Gold ----- PHP 210 • Sauza Saz ----- PHP 190
- SCOTCH
  - JW Black ----- PHP 260
    - JW Red ----- PHP 190

----- PHP 240 Calamansi -----

#### SHAKES

Watermelon	 PHP 250	
• • • • • • •	000 0110	

- Mango ----- PHP 280 • Pineapple ----- PHP 280
- Banana ----- PHP 250

#### **ICED DRINKS**

- Iced Cappuccino ----- PHP 200 • Latte on the Rocks ------ PHP 230 • Iced Americano ----- PHP 150
- French Vanilla ----- PHP 240 • Mocha Iceberg ----- PHP 240

#### HOUSE BLEND ICED TEA

• Iced Tea ----- PHP 130 • Waterfront Special Iced Tea - PHP 180

#### WATER

• Bottled Water	PHP	90
• Perrier	PHP	290
• Evian	PHP	280

• Mocha Latte ----- PHP 180 • Irish Coffee ----- PHP 340

#### TEA

- English Breakfast ----- PHP 210 • Green Tea ----- PHP 210
- Moroccan Mint ----- PHP 210
- The Original Earl Grey ----- PHP 210
- Pure Chamomile ----- PHP 210

#### SOFTDRINKS

- Soda Water ----- PHP 160
- Tonic Water ----- PHP 150 • Coke Light ----- PHP 160
- Coke Zero ----- PHP 160
- Sprite ----- PHP 150
- Coca-Cola ----- PHP 150
- Royal Tru Orange ----- PHP 150
- Ginger Ale ----- PHP 320

• Red Horse Stallion ----- PHP 160

#### IMPORTED BEERS

- Asahi ----- PHP 340
- Heineken ----- PHP 340 • Corona ----- PHP 340

#### GIN

• Tangueray ----- PHP 180 • Gilbey's ----- PHP 170

#### RUM

- Bacardi Gold ----- PHP 180
- Bacardi Light----- PHP 190
- Tanduay Superior ----- PHP 140

#### VODKA

- Stolichnaya ----- PHP 180
- Absolut Blue ----- PHP 170
- Gilbev's ----- PHP 170

#### COCKTAILS

- BLACK RUSSIAN ----- PHP 295 Vodka, Kahlua
- LONG ISLAND ICED TEA PHP 330 Gin, Tequila, Vodka, Rum, Calamansi Juice
- MAI TAI ----- PHP 295 Rum, Pineapple, Orange
- MARGARITA ------ PHP 295 Tequila, Triple Sec, Calamansi, Lime Juice
- PIÑA COLADA ------ PHP 330 Rum, Malibu, Triple Sec, Coconut Cream, Pineapple Juice

• MOJITO	PHP	295
Bacardi, Mint, Lemon		





#### WESTERN BREAKFAST

#### AMERICAN BREAKFAST ( ----- Php 820

Two fresh eggs cooked in any style, bacon, pork sausage, hash brown, grilled tomatoes, pancakes. Seasonal fruit platter. *Juice of your choice: orange, apple, watermelon or mango. Selection of coffee, tea or hot chocolate.* 

#### ENGLISH BREAKFAST ------ Php 790

Eggs, bacon, breakfast sausage, tomato, mushroom, baked beans, bread. *Juice of your choice: orange or mango. Selection of coffee, tea or hot chocolate.* 

#### CONTINENTAL BREAKFAST @------ Php 680

Choice of: cornflakes, homemade granola, Koko Krunch or oatmeal. Milk or yogurt. Toasted bread and freshly baked pastries. Seasonal fruit platter. Juice of your choice: orange, apple, watermelon or mango. Selection of coffee, tea, or hot chocolate. All breads are served with portioned butter, selection of jam, marmalade and honey.

#### HEALTHY BREAKFAST 🖓 ------ Php 1,180

Egg white omelette with grilled vegetables and baked salmon. Fresh fruit compote. Toasted rye bread. *Juice of your choice: carrot, apple and carrot, watermelon or orange. Selection of decaffeinated coffee, herbal tea or skimmed milk (hot or cold).* 

#### CLASSIC FILIPINO BREAKFAST

#### **TAPSILOG** ------ Php 620 Pan-seared premium U.S. beef marinated in calamansi (*Philippine lime*) and soy sauce served with garlic rice, sunny-side up eggs and homemade atchara (*pickles made from grated raw papaya*)

**ARROZ CALDO** ..... Php 420 Chicken and rice porridge served with boiled egg, toasted garlic, a sprinkle of fish sauce and topped with spring onions

**TOCILOG** (27) ------ Php 595 Pan-seared pork marinated in pineapple juice and coconut sugar served with garlic rice, sunny side-up eggs and homemade atchara (pickles made from grated raw papaya)

#### LONGSILOG C Php 480 Pan-seared sweet pork sausage cooked to

Pan-seared sweet pork sausage cooked to perfection served with garlic rice, sunny-side up eggs and homemade atchara (pickles made from grated raw papaya)

**BANGSILOG** ----- Php 470 Milkfish marinated in calamansi (*Philippine* 

*lime)* and soy sauce served with garlic rice, sunny-side up eggs and homemade atchara (pickles made from grated raw papaya)

#### SANDWICHES

WATERFRONT ----- Php 880 BEEF BURGER ( X

Double patty, brioche, aged cheddar, arugula

WATERFRONT ----- Php 540 CLUB SANDWICH A V Pulled chicken, honeycured bacon, sweet ham

#### GRILLED VEGETABLE PANINI ------ Php 500

Grilled eggplant, zucchini, bell pepper, tomatoes, and onion tossed in pesto and feta cheese in ciabatta bread served with french fries.

#### GRILLED CHEESE SANDWICH ------ Php 570

Cheddar, edam, and gruyere on pan-toasted brioche loaf served with french fries.

#### CUBAN SANDWICH ----- Php 750

A delicious and hearty sandwich that originated in Cuba. The sandwich is made with Cuban bread, which is slightly sweet, soft, and has a crisp crust. It includes layers of roast pulled pork.

#### **APPETIZERS**

BUFFALO CHICKEN ------ Php 550 LOLLIPOP With blue cheese, sour cream and remoulade dip.

NACHOS OVERLOAD ----- Php 460 Beef sauce, cheese sauce, peppers, cilantro, tomatoes, guacamole and jalapeños

GAMBAS AL AJILLO ----- Php 890 Paprika marinated shrimp tails sautéed in garlic and lemon butter

**BEEF SALPICAO** ------ Php 730 Soy and chilli-marinated U.S. beef tenderloin (150g) sautéed in garlic, butter and spices

GREEN MANGO, SHRIMP ------ Php 325 PASTE / MANGGANG HILAW AT BAGOONG Green mango served with shrimp paste.

**CRISPY CALAMARES** ------ Php 900 Deep-fried calamari served with Arrabbiata and tartar sauce

**DYNAMITE LUMPIA** ------ **Php 340** Finger chili peppers filled with cheese wrapped in lumpia wrapper

CHICKEN NUGGETS ----- Php 360 Served with french fries

Gambas Al Ajillo



**CORNED BEEF HASH** ------ Php 480 Homemade premium U.S. corned beef served with fresh farmed poached eggs and hash brown

#### WATERFRONT ----- Php 450 PANCAKE ✓✓ Whipped ricotta, candied pecans, berries, fruits

FRENCH TOAST ----- Php 550 Served with crispy bacon, berries compote and fresh fruits

WATERFRONT ----- Php 620 EGGS BENEDICT 💉 Brioche, hollandaise, bacon jam

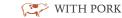




WATERFRONT Php 400
CAESAR SALAD 🚧
Romaine, bacon, parmesan, pecorino
CHEF'S SALAD Php 790
Fresh mixed greens, roasted beef, ham,
grilled chicken and cheddar cheese served
with a light orange mustard dressing
ORIENTAL SALAD Php 360
(ASIAN SALAD)
Fresh produce with deep-fried noodles,
roasted chicken and sesame soy dressing.

#### SIGNATURE DISH

🥝 VEGETARIAN 🛛 🏷 SPICY



#### MAIN

WATERFRONT FISH ------ Php 720 AND CHIPS ✓✓ Beer battered fish, mushy peas, tartar sauce

WATERFRONT Php 560 FRIED CHICKEN VV Marinated chicken, mac and cheese, biscuit

GALBI JIM ------ Php 580 Beef short ribs braised in soy sauce, mirin and daikon.

**THAI GREEN**Php 620**CHICKEN CURRY**Chicken stewed in green curry with peppers,<br/>mushroom, and coconut milk.

**BEEF RENDANG** ------ Php 560 Beef braised in curry cooked with a spicy paste and coconut milk.

NASI GORENG ------ Php 575 Spicy Indonesian fried rice served with chicken satay and peanut sauce.

CHILI PRAWNS ------ Php 980 Singaporean style stir-fried prawns with chili.

**BIBIMBAP** ------ Php 630 A Korean rice bowl served with an array of vegetables and beef served with a gochujang sauce

**SAMGYEOPSAL C Php 650** Korean style grilled pork belly served with garlic slices, kimchi, lettuce, rice and sesame soy garlic sauce.



#### FROM THE GRILL

SALMON FILLET Php 98	50
PORKCHOP Php 74	45
PRAWNS Php 1,80	00
MACKEREL Php 90	00
CHICKEN BREAST Php 70	00
BEEF TENDERLOIN Php 2,10	00
GRILLED SQUID Php 98	80
BEEF KEBAB Php 44	80
CHICKEN INASAL Php 33	80
BARBECUE PORK RIBS Php 44	80



#### **FILIPINO**

#### SINIGANG NA BAKA, ----- Php 820 BABOY, OR ISDA (

Tamarind-based traditional Filipino soup with kangkong, tomato, radish, string beans and okra, served with steamed or garlic rice. Your choice of meat: beef, pork or fish.

vegetables and potatoes served with steamed rice

**POCHERONG CEBUANO** ----- Php 960 Lemongrass-flavored beef shank soup with native

**PINAKBET** A constraint of the second shrimp sauce and topped with crispy pork belly

CRISPY PATA

Deep-fried pork knuckles served with native soy sauce and homemade atchara (pickles made from grated raw papaya)

CHICKEN AND ----- Php 500

**PORK ADOBO** Slow-cooked chicken and pork stew in vinegar, garlic and soy sauce served with steamed rice

#### LUMPIANG SHANGHAI WITH ------ Php 350 SWEET AND SOUR SAUCE

Fried ground pork with spices wrapped in spring roll wrapper served with sweet and sour sauce.

**KARE-KARE** ----- Php 1,190 Beef oxtail braised in sweet peanut sauce served with native vegetables and homemade shrimp paste

**TOKWA'T BABOY** A constrained by the solution of the solution

**UTAN BISAYA** ------ **Php 620** A simple Filipino vegetable dish that is composed of a variety of veggies, the vegetables are boiled in water.

CHOPSUEY ------ Php 620 Stir-fried seafood, mixed vegetables, chicken and pork

#### PASTA / NOODLE

<b>CARBONARA</b> Bacon, egg, cream and Parmesan cheese	Php 450
<b>BOLOGNESE</b> Pasta in rich tomato beef sauce	Php 480
<b>WATERFRONT LASAGNA</b> <b>BOLOGNESE V</b> Meat ragu, prosciutto di parma, mornay	Php 680
<b>PANCIT BAM-I / CANTON</b>	Php 550
<b>PANCIT PALABOK</b>	Php 500
MI GORENG Indonesian style stir-fried noodles	Php 580

### DESSERT

WATERFRONT CHOCOLATE ------ Php 290 DELICE V Sponge, ganache

HALO HALO SURPRISE ...... Php 350 Shaved ice, assorted compote fruits, jellies, and sweet beans, with ube ice cream

**LECHE FLAN WITH MACAPUNO** Light-milk custard served with caramel sauce and sweet coconut string

<b>ICE CREAM</b>	 Php	170
Chocolate	P	
Strawberry		
Vanilla		
Ube		
Mango		

CHEESECAKE \_\_\_\_\_ Php 285 Light creamy cheesecake with berries compote and whipped cream.

SEASONAL FRESH FRUITS ..... Php 480 A selection of assorted fresh fruits



All grilled dishes are served with one choice from each of the 3 types of side orders

#### VEGETABLES

Insalata mista (Mixed greens) Buttered vegetable selection Grilled mixed mushrooms

#### POTATOES & RICE

Mashed potatoes Roasted potatoes French fries Steamed rice

#### SAUCE

Mushroom sauce Dijon mustard sauce Béarnaise/ Hollandaise sauce Black pepper sauce

#### SOUP

PUMPKIN SOUP ------ Php 280 Roasted sage & butter pumpkin cream

TOMATO SOUP ----- Php 280

Homemade hearty tomato cream topped with pesto sauce and parmesan cheese

MUSHROOM SOUP ------ Php 305

Three mushroom cream soup

served with garlic croutons

SOUP OF THE DAY ----- Php 250 Please ask our dedicated servers





We're at the center of it all.

#### **V** SIGNATURE DISH







#### BREAKFAST

#### WATERFRONT PANCAKE 📈 **PHP 450**

Whipped ricotta, candied pecans, berries, fruits

#### FRENCH TOAST

**PHP 550** Served with crispy bacon, berries compote and fresh fruits

#### **CORNED BEEF HASH PHP 480**

Homemade premium U.S. corned beef served with fresh farmed poached eggs and hash brown

#### WATERFRONT EGGS BENEDICT 📈 **PHP 620**

Brioche, hollandaise, bacon jam

#### **TAPSILOG PHP 620**

Pan-seared homemade marinated premium U.S. beef in calamansi and soy sauce served with garlic rice, two sunny side-up eggs and homemade atchara

#### TOCILOG 泽 **PHP 595**

Pan-seared homemade marinated pork in pineapple juice and coconut sugar served with garlic rice, two sunny side-up eggs and homemade atchara

#### LONGSILOG **PHP 480**

Pan-seared homemade sweet pork sausage cooked to perfection served with garlic rice, two sunny side-up eggs and homemade atchara

#### BANGSILOG **PHP 500**

*Milkfish marinated in calamansi (Philippine lime)* and soy sauce served with garlic rice, sunny-side up eggs and homemade atchara (pickles made from grated raw papaya)



XAN





SALAD AND APPETIZER

WATERFRONT CAESAR SALAD **PHP 400** Romaine, bacon, parmesan, pecorino

**CHEF'S SALAD** Fresh mixed greens, roasted beef, ham, grilled chicken and cheddar cheese served with a light orange mustard dressing

#### **SMOKED SALMON** PLATTER

PHP 1,100 Smoked Norwegian salmon served with mini bagels, orange-dill cream cheese and condiments

CHEESE PLATTER 4 PHP 1,360 Selection of assorted cheese, served with honey, marmalade dried fruits and bread

NACHOS OVERLOAD *Beef sauce, cheese sauce, peppers,* cilantro, tomatoes, guacamole and jalapeños

GAMBAS AL AJILLO *Paprika marinated shrimp tails* sautéed in garlic and lemon butter

**BEEF SALPICAO** Soy and chilli marinated U.S. beef tenderloin sautéed in garlic, butter and spices

**PHP 900** 

**CRISPY CALAMARES** *Deep-fried calamari served with* arrabbiata and tartar sauce

DYNAMITE CHILI LUMPIA **PHP 340** Finger chili peppers filled with cheese wrapped in lumpia wrapper

**BUFFALO CHICKEN WINGS PHP 595** A classic favourite served with french fries and blue cheese dip

FRENCH FRIES BASKET 🧳 **PHP 410** Served with mustard, ketchup and mayonnaise

### PASTA / NOODLE

<b>CARBONARA</b> Bacon, egg, cream and Parmesan	PHP 450 cheese
<b>BOLOGNESE</b> <i>Pasta in rich tomato beef sauce</i>	PHP 480
<b>AGLIO OLIO</b> <i>Garlic, chili, olive oil and parsley</i>	PHP 345
<b>PANCIT BAM-I</b> Stir-fried noodles served with fresh vegetables in soy and oyster sauce with pork, chicken and seafood.	

📿 Vegetarian Spicy Contains Pork • 🖌 Signature dish

\*Prices are inclusive of all government taxes.

**PHP 790** 

**PHP 460** 

**PHP 890** 

**PHP 730** 







## **BURGER AND SANDWICH**

## WATERFRONT

CLUB SANDWICH 🖙 🖌 PHP 540 Pulled chicken, honey cured bacon, sweet ham

WATERFRONT BEEF BURGER 🖙 📈 Double patty, brioche, aged cheddar, arugula

PHP 880

**PHP 490** 

**BLT** (*Procession of the state of the state* 

#### FRIED CHICKEN & CHEDDAR WRAP

CHEDDAR WRAP PHP 550 Fried chicken fillet, cheddar cheese, lettuce, tomato, guacamole and french fries

#### PHILLY CHEESESTEAK WRAP

CHEESESTEAK WRAP PHP 595 Classic philly cheesesteak wrapped in tortilla and french fries

## GRILLED VEGETABLE PANINI

Grilled eggplant, zucchini, bell pepper, tomatoes, and onion tossed in pesto and feta cheese in ciabatta bread served with french fries.

## SPICY TUNA SANDWICH

Classic tuna sandwich with cucumbers, tomatoes and greens sprinkled with hot sauce and served with chips and dip

## CUBAN SANDWICH

A delicious and hearty sandwich that originated in Cuba. The sandwich is made with Cuban bread, which is slightly sweet, soft, and has a crisp crust. It includes layers of roast pulled pork.

## GRILLED CHEESE SANDWICH

A delightful fusion of flavors, combining the classic comfort of a grilled cheese sandwich with the savory richness of picadillo. PHP 500

**PHP 400** 

## PHP 780

PHP 595

Spicy • 😭 Contains Pork • 📈 Signature dish

\*Prices are inclusive of all government taxes.







#### WATERFRONT CHOCOLATE DELICE 🗸 **PHP 290** Sponge, ganache

#### HALO HALO SURPRISE **PHP 350**

Shaved ice, assorted compote fruits, *jellies, and sweet beans with* ube ice cream

#### LECHE FLAN WITH MACAPUNO

*Light milk custard served with* caramel sauce and sweet coconut string

**PHP 290** 

## **STRAWBERRY / BLUEBERRY**

**CHEESECAKE** 

**PHP 285** 

*Light creamy cheesecake with* strawberry compote and whipped cream

#### **PHP 400** CAKE AND COFFEE OR TEA

A combination of cake of the day with a choice of freshly brewed coffee or tea

### **ICE CREAM SELECTION** (Per scoop) **PHP 170**

- Chocolate
- Strawberry • Ube • Vanilla
- Mango

SELECT 1 TOPPING AND 1 SAUCE TOPPING: chocolate chips, croquantine, crumbled cookies

SAUCE: chocolate, strawberry, caramel

**FRESH FRUITS PHP 480** A selection of seasonal fresh fruits

#### SWEET BIBINGKA WITH SALTED EGG

**PHP 290** 

A traditional Filipino rice cake. made from rice flour, coconut milk, sugar, and eggs.

## **UBE HALAYA WITH** MUSCOVADO GLAZE

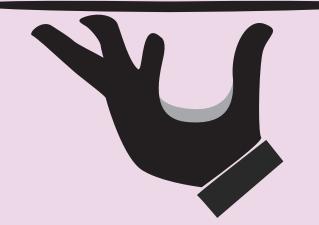
**PHP 290** 

Halayang ube or purple yam jam, made from boiled and mashed purple yam. The yam is cooked with coconut milk, condensed milk, butter, and sugar.

Spicy • 🖙 Contains Pork • 📈 Signature dish

## WELCOME TO





## WESTERN BREAKFAST

AMERICAN BREAKFAST Two fresh eggs cooked in any style, bacon, pork sausage, hash brown, grilled tomatoes. Toasted bread. Seasonal fruit platter. Juice of your choice: orange, apple, watermelon or mango. Selection of coffee, tea or hot chocolate.	PHP	820
WATERFRONT PANCAKE 🚧 Whipped Ricotta, candied pecans, berries, fruits	PHP	450
<b>CORNED BEEF HASH</b> Homemade premium U.S. corned beef served with fresh farmed poached eggs and hash brown	PHP	480



## **PINOY BREAKFAST**

LONGSILOG Pan-seared sweet pork sausage cooked to perfection served with garlic rice, sunny-side up eggs and homemade atchara (pickles made from grated raw papaya)	PHP	480
<b>BANGSILOG</b> Milkfish marinated in calamansi (Philippine lime) and soy sauce served with garlic rice, sunny-side up eggs and homemade atchara (pickles made from grated raw papaya)	PHP	470
<b>TAPSILOG</b> Pan-seared premium U.S. beef marinated in calamansi (Philippine lime) and soy sauce served with garlic rice, sunny-side up eggs and homemade atchara (pickles made from grated raw papaya)	PHP	620
<b>TOCILOG</b> Pan-seared pork marinated in pineapple juice and coconut sugar served with garlic rice, sunny side-up eggs and homemade atchara (pickles made from grated raw papaya)	PHP	595
ARROZ CALDO Chicken and rice porridge served with boiled egg, toasted garlic, a sprinkle of fish sauce and topped with spring onions	PHP	600

Signature dish

## SALAD & APPETIZER

WATERFRONT CAESAR SALAD 🚧 Romaine, bacon, parmesan, pecorino	PHP	400
<b>DERBY SALAD</b> Chicken, egg and potato salad with pickles and mayonnaise	PHP	420
<b>CHEF'S SALAD</b> Fresh mixed greens, roasted beef, ham, grilled chicken and cheddar cheese served with a light orange mustard dressing	PHP	790
THAI POMELO SALAD Marinated beef tenderloin with sweet, chilli, and sour dressing	PHP	590
BUFFALO CHICKEN LOLLIPOP With blue cheese, sour cream and remoulade dip	PHP	680
CRISPY CALAMARES Deep-fried calamari served with Arrabbiata and tartar sauce	PHP	900
<b>CAMBAS AL AJILLO</b> Paprika-marinated shrimp tails sautéed in lemon garlic butter	PHP	890
<b>BEEF SALPICAO</b> Soy and chilli-marinated U.S. beef tenderloin (150g) sautéed in garlic, butter and spices	PHP	730
<b>LUMPIANG SHANGHAI</b> Fried ground pork with spices wrapped in spring roll wrapper served with sweet and sour sauce.	PHP	380
<b>PICADILLO EMPANADA</b> Empanadas are made by folding a sheet of dough over a filling, which can include a variety of ingredients such as meat, cheese, vegetables,	PHP	450



SOUP		
Soup of the day	PHP	250
PUMPKIN SOUP Roasted sage & butter pumpkin cream served with garlic croutons	PHP	280
FORTUNA SPECIAL LOMI Miki noodles with assorted seafood, chicken and pork in a thick chicken broth	PHP	620
SOTANGHON GUISADO A popular Filipino noodle dish made with sotanghon Calso known as cellophane noodles or glass noodles ropped with fresh sauté vegetables.	PHP	250
CRAB AND CORN EGG DROP SOUP A comforting and flavorful dish that combines the delicate sweetness of crab meat with the crunch of corn kernels, all enveloped in a silky, egg-infused	<b>PHP</b> d broth.	250
PASTA		
<b>CARBONARA</b> Bacon, egg, cream and Parmesan cheese	PHP	450
BOLOGNESE Pasta in rich tomato beef sauce	PHP	480
WATERFRONT LASAGNA BOLOGNESE が Meat ragu, prosciutto di parma, mornay	PHP	680
AGLIO OLIO	PHP	375

V Signature dish

## SANDWICHES

JOKER'S CHOICE (WATERFRONT BEEF BURGER) 📈 Double patty, brioche, aged cheddar, arugula	PHP	880
TRIPLE-DECKER (WATERFRONT CLUB SANDWICH) 💉 Pulled chicken, honey cured bacon, sweet ham	PHP	540
SPICY TUNA Classic tuna sandwich with cucumbers, tomatoes and greens sprinkled with hot sauce and served with chips and dip	PHP	400
HAM & CHEESE Cooked ham with cheddar & mozzarella cheese on pan-roasted bread served with a side of chips and dip	PHP	520
BLT Bacon, lettuce and tomato sandwich	PHP	490
<b>CUBAN SANDWICH</b> A delicious and hearty sandwich that originated in Cuba. The sandwich is made with Cuban bread, which is slightly sweet, soft, and has a crisp crust. It includes layers of roast pulled pork.	PHP	780
CHICKEN AND VEGETABLE PANINI A delicious and hearty sandwich that combines tender chicken with a variety of fresh vegetables, all pressed between slices of crusty panini bread	PHP	520

V Signature dish

## FROM THE GRILL

BEEF TENDERLOIN (200g)	PHP	2,100
NORWEGIAN GRILLED SALMON (180g)	PHP	950
MACKEREL STEAK	PHP	900
GRILLED SQUID	PHP	950
BEEF KEBAB	PHP	480
CHICKEN INASAL	PHP	480
BARBECUE PORK RIBS	PHP	480



HEIRLOOM / FILIPINO		
<b>PANCIT CANTON / BIHON OR BAM-I</b> Stir-fried noodles served with fresh vegetables in soy and oyster sauce with pork, chicken and seafood.	PHP	550
<b>SINIGANG</b> Sour tamarind broth with tomato, radish, eggplant, okra, string beans, green chili and swamp spinach with a choice of beef, pork or fish served with steamed rice		
BAKA / BEEF BABOY / PORK ISDA / FISH	php php php	950 900 1,100
<b>KARE-KARE</b> A Filipino stew with thick savory peanut sauce made of oxtail, string beans, eggplant, bok choy and banana blossoms	PHP	1,190
POCHERONG CEBUANO Lemongrass-flavored beef shank soup with native vegetables and potatoes served with steamed rice	PHP	960
<b>CRISPY PATA</b> Deep-fried pork knuckles served with native soy sauce and homemade atchara (pickles made from grated raw papaya)	PHP	1,280
CHICKEN AND PORK ADOBO Slow-cooked chicken and pork stew in vinegar, garlic and soy sauce served with steamed rice	PHP	500
<b>PINAKBET</b> Mixed local vegetables cooked in fermented shrimp sauce and topped with crispy pork belly	PHP	650



WATERFRONT FRIED CHICKEN 🚧 Marinated chicken, mac and cheese, biscuit	PHP	680
HUMBA A local favorite of stewed pork with salted black beans and soy sauce served with steamed rice	PHP	580
<b>GRILLED PORK LIEMPO</b> Grilled pork belly served with pickled papaya, native soy sauce and steamed rice	PHP	650
GOAT KALDERETA Goat stew with vegetables served with steamed rice	PHP	1,100
BEEF STEAK TAGALOG Sirloin beef sautéed with onion rings, calamansi juice and soy sauce	PHP	780
WATERFRONT FISH AND CHIPS 🕢 Beer battered fish, mushy peas, tartar sauce	PHP	720
BALBACUA Hearty beef stew with oxtail and beef tripe	PHP	650
<b>PORK DINAKDAKAN</b> A traditional llocano dish from the Philippines, known for its unique combination of flavors and textures, consisting of pork and pork liver, and mixed with mayo.	PHP	650
<b>PORK CHIK CHIK</b> An ancient dish from the northern Philippines consists of crispy pork `served with a sweet and spicy sauce, and mixed with julienned vegetables.	PHP	350
<b>TOKWA'T BABOY</b> Deep-fried pork and tofu with soy vinegar sauce.	PHP	350

V Signature dish

## ASIAN CORNER

<b>BIBIMBAP</b> A Korean rice bowl served with an array of vegetables and beef, and served with a gochujang sauce	PHP	630
GALBI JIM Beef short ribs braised in soy sauce, mirin and daikon.	PHP	580
BULGOGI RICE BOWL Sliced barbecued beef with vegetables served with plain rice	PHP	690
PRAWN TEMPURA Deep-fried prawn with tonkatsu sauce	PHP	850
ASSORTED TEPPANYAKI Pan-grilled tuna, salmon, squid and prawn in teppanyaki sauce	PHP	1,100
YANGCHOW FRIED RICE Served with roasted pork, shrimps, spring onions and peas	PHP	600
CHINESE CHOPSUEY Stir-fried seafood, mixed vegetables, chicken and pork	PHP	620
<b>BEEF WITH BROCCOLI</b> Stir-fried beef with broccoli and ginger in oyster sauce served with steamed rice	PHP	700
KOREAN FRIED CHICKEN WINGS Deep-fried breaded chicken wings tossed in special korean sauce	PHP	430
<b>SAMGYEOPSAL</b> Korean style grilled pork belly served with garlic slices, kimchi, lettuce, rice and sesame soy garlic sauce.	PHP	680
<b>BEEF GOULASH</b> A hearty and flavorful stew that originates from Hungary. It's known for its rich, paprika-infused broth and tender chunks of beef.	PHP	680
<b>SHEPHERD'S PIE SWEET POTATO</b> A comforting and nutritious twist on the classic shepherd's pie. The filling typically consists of ground beef, sautéed with onions, garlic, carrots, and peas topped with creamy mash sweet potato.	PHP	390
CHICKEN CORDON BLEU A classic dish that combines tender chicken, savoury ham, and melted cheese, all encased in a crispy breadcrumb coating each chicken breast is layered with a slice of ham and a slice of cheese.	PHP	490
es are inclusive of all government taxes.	<b>V</b>	Signature c

Signature dish

## DESSERT

WATERFRONT CHOCOLATE DELICE 🚧 Sponge, ganache	PHP	290
HALO HALO SURPRISE Shaved ice, assorted compote fruits, jellies, and sweet beans, with ube ice cream	PHP	350
LECHE FLAN WITH MACAPUNO Light-milk custard served with caramel sauce and sweet coconut string	PHP	290
STRAWBERRY CHEESECAKE Light creamy cheesecake with strawberry compote and whipped cream	PHP	300
SEASONAL FRESH FRUITS A selection of assorted fresh fruits	PHP	480
ICE CREAM SELECTION (PER SCOOP) Chocolate Strawberry Vanilla	PHP	170

Strawberry Vanilla Ube Mango

\*Prices are inclusive of all government taxes.





## **BEVERAGE LIST**

## **NON-ALCOHOLIC DRINKS**

#### **HOT COFFEE**

Espresso	Php	130
Cappuccino	Php	180
Americano	Php	150
Café Mocha	Php	180
Café Latte	Php	180
Mocha Latte	Php	180
Irish Coffee	Php	340

#### **BLENDED AND ICED COFFEE**

Iced Cappuccino	Php	200
Latte on the Rocks	Php	230
Iced Americano	Php	150
French Vanilla	Php	240
Mocha Iceberg	Php	240

IEA BAGS		
English Breakfast	Php	210
Green Tea with Jasmine Petals	Php	210
Moroccan Mint Tea	Php	210
Earl Grey	Php	210
Pure Chamomile Flowers	Php	210

TEA BAGS

#### **HOUSE BLENDED ICED TEA**

Iced Tea Waterfront Special Iced Tea		130 180
MILK (Served hot or ch	illed)	
Soya Skimmed Full Fat	Php Php Php	120
FRESH FRUIT JUICES (B)	y the gla	iss)

Orange Mango Buko Pineapple Watermelon Calamansi Carrot	Php Php Php Php Php	300 280 240 240 240 240 240 240	
FRESH FRUIT SHAKES (By the glass)			
Watermelon Mango		250 280	

Pineapple

Banana

SOFTDRINKS	(330ml)
Soda Water	Php

Soda Water	Php	160
Ginger Ale	Php	220
Tonic Water	Php	150
Coke Light	Php	160
Coke Zero	Php	160
Coca-Cola	Php	150
Sprite	Php	150
Royal Tru Orange	Php	150

#### **CHOCOLATE DRINK**

Black Choco Mix Pure and healthy Philippine choco		<b>250</b> nk
Mexican Mix A special blend of Philippine choos spices for the perfect sensation or richness	colate ai	<b>200</b> nd
Frio Mix The best chocolate cooler experie		200

#### **MINERAL WATER**

Perrier (350 ml)	Php	290
Evian (500 ml)	Php	280
Bottled Water (500 ml)	Php	90



## **MOCKTAILS**

Ρ

Pineapple-Ginger Passion Pineapple juice, honey, ginger	Php	240
Fruit Fantasy Chilled carrot, apple and pineapple juices with honey	Php	240
Red Rapture Smooth mixture of cranberry, pomegranate, apple juices	Php	240
Pink Lady Apple juice, lemon juice, grenadine and egg white	Php	240



#### **COCKTAILS**

<b>Kamikaze</b> Vodka, lime,triple sec	Php 295
<b>Bloody Mary</b> Vodka,tomato juice, Tabasco, Worcestershire sauce	Php 295
<b>Black Russian</b> Vodka, Kahlua	Php 295
<b>White Russian</b> Vodka, Bailey's	Php 295
Screwdriver	Php 295

## **ALCOHOLIC DRINKS**

Php 280

. Php 250

<b>Cosmopolitan</b> Grand Marnier, vodka, cranberry ju	Php 295 uice, lime
<b>Mai Tai</b> Rum, pineapple, orange juice	Php 295
<b>Margarita</b> Tequila, triple sec, calamansi, lime	Php 295 juice
<b>Piña Colada</b> Rum, Malibu, triple sec, coconut cream, pineapple juice	Php 330
Amaretto Sour Amaretto, slightly sweetened calamansi juice	Php 310
<b>Side Car</b> Cognac, Cointreau, lemon juice	Php 295
<b>Espresso Martini</b> Vodka, kahlua, espresso	Php 295
Old Fashioned Bourbon, Angostura bitters	Php 295
<b>Negroni</b> Gin, sweet Vermouth, campari	Php 295

I	IQUEUR		RUM	(By the Glass)	(By Bottle)
Cointreau Drambuie Grand Marnie Sambuca Bailey's Irish C Kahlua Jagermeister	Php 200 Tanduay 5 Years n Cream Php 200 Havana Club Php 180 Añejo 3 Years		Php 180 Php 190 Php 140 Php 120 Php 230	Php 2,800 Php 2,900 Php 2,400 Php 2,100 Php 4,000	
Tequila Rose		Php 230	SCOTCH WHISKEY	(By the Glass)	(By Bottle)
BRANDY	(By the Glass,	) (By Bottle)	JW Blue	Php 1,600	Php 27,000
Carlos 1 Fundador	Php 320 Php 160	Php 5,500 Php 2,700	JW Gold Label JW Black Label JW Red Label	Php 420 Php 260 Php 190	Php 7,000 Php 3,800 Php 3,150
COGNAC	(By the Glass	s) (By Bottle)	Dewar's Chivas Regal J&B Rare	Php 250 Php 260 Php 200	Php 3,700 Php 4,500
Hennesy XO Hennessy VSOP Remy Martin XO Remy Martin VS0	Php 980	Php 23,000 Php 12,000 Php 20,000 Php 10,000	WORLD	Php 200 (By the Glass)	Php 2,600 (By Bottle)
TEQUILA	(By the Glass	s) (By Bottle)	Jameson Irish Southern Comfort	Php 240 Php 190	Php 4,100 Php 2,900
Sauza Zaz	Php 190	Php 3,200	Suntory Kaku Suntory Old	Php 290 Php 330	Php 4,700 Php 5,300

Vodka, orange ju	ice
------------------	-----

<b>Tom Collins</b> Gin, calamansi juice, soda water	Php	295
Long Island Iced Tea Gin, tequila, vodka, rum, calamansi	Php juice	330
<b>Dry Martini</b> Gin, dry Vermouth	Php	295

Php 295

Php 295

Mojito	
Bacardi, mint, lemon, sugar	

Tequila Sunrise	Php 295
Tequila, orange juice, grenadine	

Gold Rush	Php 295
Tequila, triple sec,	grapefruit, passion fruit

Manhattan	Php 295
Jim Beam and sweet Vermouth	

Daiquiri	
Rum, calamansi juice	

San Miguel Apple Flavor Php 170 San Miguel Lemon Flavor Php 170 Php 160 San Miguel Pale Pilsen Php 170 San Miguel Super Dry **Red Horse Stallion** Php 160

San Miguel Light

**LOCAL BEER** 

Php 160

IMPORTE	D BEER
Heineken Corona Asahi Kirin	Php 340 Php 340 Php 340 Php 340
APER	ITIF

APERITIF	
Campari Sweet Vermouth	Php 200 Php 150
Dry Vermouth	Php 150

Chibey'sThip 170Thip 2,830TanquerayPhp 180Php 3,100GlenfiddichPhp 380PhpVODKA(By the Glass)(By Bottle)GlenfiddichPhp 380Php 1Belvedere Pure StolichnayaPhp 350Php 6,100 Php 180BOURBON(By the Glass)(By Bottle)Belvedere Pure StolichnayaPhp 180Php 3,100Php 3,000 Php 170Php 3,000 Php 3,100Jim Beam WhitePhp 280Php		Sauza Zaz Jose Cuervo Golc	Php 190 Php 210	Php 3,200 Php 3,500	Suntory Jack Da		Php 330 Php 280	Php 5,3 Php 4,9
Bombay SapphirePhp 270Php 4,600BeefeaterPhp 180Php 3,100Gilbey'sPhp170Php 2,850TanquerayPhp 180Php 3,100VODKA(By the Glass)(By Bottle)Belvedere PurePhp 350Php 6,100StolichnayaPhp 180Php 3,100Absolut BluePhp 170Php 3,100Absolut CitronPhp 180Php 3,100Gilbey'sPhp 160Php 3,100Gilbey'sPhp 160Php 2,700Smirnoff RedPhp 170Php 2,850		GIN	(By the Glass)	(By Bottle)			(By the Glass)	(By Bottle
Gilbey's TanquerayPhp170 Php180Php 2,850 Php 3,100Glenlivet 12 Years Php 380Php 380 Php 380Php Php 380VODKA(By the Glass)(By Bottle)Glennorangie StolichnayaPhp 350 Php 180Php 6,100 Php 3,100 Php 180BOURBON(By the Glass)(By Bottle)Belvedere Pure StolichnayaPhp 350 Php 180Php 6,100 Php 3,100 Php 170Php 3,100 Php 3,100 Php 3,100BOURBON(By the Glass)(By B Php 180Jim Beam White Gilbey's 		Bombay Sapphire	e Php 270	Php 4,600	WHI	SKEY		
VODKA(By the Glass)(By Bottle)10 yearsBelvedere Pure StolichnayaPhp 350 Php 180 Php 180 Php 170 Absolut CitronPhp 350 Php 180 Php 3,100 Php 180 Php 3,100 Php 180 Php 180 Php 3,100 Php 180 Php 170 Php 3,100 Php 3,100 Php 180 Php 180 Php 170 Php 2,700 Smirnoff Red10 yearsBOURBON (By the Glass)(By the Glass) (By B (By the Glass)(By B (By B) (By B) Php 2,800 Php Php 2,850	Beefeater Gilbey's		Php170	Php 2,850	Glenfic Special	ddich I Reserve	Php 380	Php 8,20 Php 8,20
StolichnayaPhp 180Php 3,100Absolut BluePhp 170Php 3,000Absolut CitronPhp 180Php 3,100Gilbey'sPhp 160Php 2,700Smirnoff RedPhp 170Php 2,850		VODKA	(By the Glass)	(By Bottle)		0		Php 10,5
Absolut CitronPhp 180Php 3,100Jim Beam WhitePhp 280PhpGilbey'sPhp 160Php 2,700Jim Beam BlackPhp 300PhpSmirnoff RedPhp 170Php 2,850					BOU	IRBON	(By the Glass)	(By Bottle
		Absolut Citron Gilbey's Smirnoff Red	Php 180 Php 160 Php 170	Php 3,100 Php 2,700 Php 2,850				Php 5,1 Php 5,3

\*Prices are inclusive of all government taxes.

WINE OF THE MONTH							
	By the Glass	By Bottle					
• RED	PHP 355	PHP 1,650					
• WHITE	PHP 355	PHP 1,650					
HOUSE WINE							
	By the Glass	By Bottle					
• RED	PHP 350	PHP 1,550					
WHITE	PHP 350	PHP 1,550					

#### **CHAMPAGNE & SPARKLING WINE**

Classical minerality soft and perfectly intelligible, there are the usual

DOM PERIGNON

PHP 24.000

PHP 2,450

PHP 3,200

PHP 4,700

herbs, but also a sinuous pastry sweetness and freshness of	citrus.
MOET & CHANDON PH It has a balanced blend of three wine varieties, revealing a b succession of sensations, a soft maturity and elegant line mature aroma of white fruits like peaches and pears with a b	es. Soft and
ROMIO PROSECCO DOCPHPale yellow, with a fine perlage. On the nose, this prosecco of classsical, fresh citrus and apple aromas. On the palate, the c is balanced by sweeter fruity flavours of pear and peach.	
DUET BRUT Pl Pale yellow color, with a fine and constant bubble, aromas nuts, white fruit and a touch of fresh herbs, taste of critics and good acidity and pleasant texture.	
DUET ROSE PH Light pink colour with orange reflections, and a fine ar bubble. It has a smooth texture and moderate acidity. It aromas of strawberries and other red berries.	



AR	DEC	CHE	SAUVI	GNON	ΒL	.AN	C,	
FR/	ANC	CE						
	-		- 1					

This Sauvignon Blanc exudes vibrant ripe citrus notes, crunchy greens and hints of tropical guava on the nose.

TAVERNELLO TRIBBIANO	PHP 2,200
CHARDONNAY, ITALY	
Light straw yellow color, tending to golden, prev	ailing aromas of citrus
fruit, hint of broom and mimosa, mineral, here	b. Aftertaste of bitter

fruit, hint of broom and mimosa, mineral, herb. Aftertaste of bitte almond.

#### ELDERTON EDEN VALLEY REISLING, AUSTRALIA

Citrus blossom and passion fruit with floral notes; minerally passion fruit.

CHEVAL QUANCARD RESERVE	PHP 3,000

PHP 4,400

**BORDEAUX BLANC, FRANCE** A delicate wine on the nose that marvelously combines notes of grapefruit, white peach, blackcurrant buds and toasted bread. The sappy and ample mouth gives way to pretty woody and floral scents.

THE BETTER HALF	PHP 3,400
SAUVIGNON BLANC, NEW	ZEALAND
	Malborough Sauvignon Blanc is nouth-watering tropical fruit and a lip

MALBOROUGH PEBBLE LANE	PHP	3,200
SAUVIGNON BLANC, NEW ZEALAND		

Intense and complex with a beautifully lifted nose of gooseberry, passion fruit, lemon sherbet and green herb aromas.

#### **RED WINE**

RICHEBARON VIN DE FRANCE, FRANCE		2,700
Dominant spicy Syrah and juicy full grenache. This w nose of red fruits, with delicious mocha herbs and spic		rs a ripe
TAVERNELLO SANGIOVESE RUBICONE, ITALY	PHP	2,200
Complex, intense bouquet hint of red berries, prune ja of tobacco and licorice, powerful structure with rou tannins. Very persistent in the finish.		
CUESTA DEL MADERO CABERNET SAUVIGNON, ARGENTINA	PHP	2,000
Dark ruby in color, this excellent Cabernet Sauvignon h nose of cherries and plums. Flavours or red currant fru Green bell pepper, combined with truffle and casis ageing, lead into a long vibrant finish.	it with s	hades of
E-SERIES SHIRAZ, AUSTRALIA Aroma of plum, cherry, cassis with hints of vanilla.	PHP	3,400
PARKER INTERLOPER CABERNET MALBEC - AUSTRALIA	PHP	4,200
The resulting Inteloper Cabernet Malbec is a fresh a wine, showing a well-balanced palate of vibrant acidit and a bramble savouriness that aptly reflects the regio	ty, lush i	
GROWERS GATE SHIRAZ, AUSTRALIA	PHP	2,200
Vibrant, dark berry and spice aromas and a palate blackberry and white pepper flavours combine beaut rich and complex wine.		
GROWERS GATE	рнр	2 200

# WINE LIST

#### CHEVAL QUANCARD R ESERVE HVE3 MERLOT, FRANCE

PHP 2,900

A generous wine with a dark colour. It is immediately appealing with its aromas of lovely ripe soft red fruit backed by hints of vanilla. Perfectly balanced on the palate with a long finish embellished by silky tannins.

BELVENTO SANGIOVESE	PHP	3,800
TOSCANA IGT, ITALY		
Each provid allowed with desiring terrains but wells.		a a fuerite

Fresh, sapid, elegant, with decisive tannins but well-woven into a fruity taste and with lingering mineral finish.

i	PEBBLE LANE PINOT NOIR	PHP 3,600
	NEW ZEALAND	

Vibrant purple hues, supple wine with good weight fruit intensity.

PEBBLE LANE MERLOT	PHP	3,200
NEW ZEALAND		

New Zealands alluvial plains, dry river beds and cool maritime climate produce these wines of character. Over the millenia rocks and stones have been transported from the mountains by glaciers and rivers before being deposited to form the valley floors. These pebbles capture the warm sun during the day and radiate heat at night to ripen the grapes producing a well balanced wine with berry fruit flavors.

FINCA EL ENCINAL ROBLE	PHP 3,200
SPAIN	

The wine is of cherry red with a scent of red fruits with wooden flavour. It tastes velvety, soft in the mouth with a persistent aftertaste.

RIOJA LACC	RT TEM	PRANILLO		PHP	2,700	
SPAIN						

The wine shows an intense and bright ruby which is a typical color of wines of Tempranillo. A light fruity smell is sensed. It's slightly unctuous with a good persistence in the mouth.

#### MONTEREY HAHN CABERNET SAUVIGNON, USA

PHP 4,500

Inviting red cherry, blackberry and blueberry aromas are complemented by notes of vanilla, tobacco and toasted oak. Rich and robust tannins frame flavors of blackberry cream and black currant, leading to a smooth, opulent finish.

ROSÉ

#### ROSE OF SYRAH CHERUB, MONTES, CHILE

PHP 2,900

A fresh and dry-style rose wine of bright vivid pink-red color. Both on the nose and palate it has a distinct Syrah character, with plenty of body juicy ripe fruit and with hints of spice and fresh, bright acidity. The wine is nicely textured and full-bodied with good fruit concentration, crisp and lively fruit. Showing richness across the palate that leads to a delightfully long finish.

GENESIS ROSE SYRAH,		PHP 1,900
CHILE		

Genesis Rose Syrah has a bright cherry color. The aroma is fresh and sweet, with strawberries and cherries notes. The palate is balanced with a red fruit character. At its finish is fresh and long.

LACORT ROSADO,	PHP 2,700
SPAIN	

An "onion skin" colour with orangey hues. Very bright. Hints of raspberry and citrus fruits stand out in the nose. Refreshing, tasty and intense. Very persistent.

#### SANTA ANA CLASSIC TORRONTES, PHP 2,200 ARGENTINA

Soft aroma of tropical fruits, elegant apricot and pineapple bouquet. The palate has soft hints of grapefruit and lime with a very zesty ending.

#### E-SERIES CHARDONNAY, AUSTRALIA

Elderton E Series Chardonnay is a medium bodied, crisp, subtle wine. Medium straw, light gold color. Aromas of peach, melon, and mango. A deliciously rich, balanced and uncomplicated Chardonnay.

#### FAVOURITE SON CHARDONNAY, PHP 3,000 AUSTRALIA

Fine-tuned acid with smooth mid palate, flavours of peach and citrus and buttered toast. Lovely freshness and drinks easily.

#### VICKERY WATERVALE REISLING, AUSTRALIA

Crisp acid with a chalky texture, smooth midpalate fruit sweetness with some grassy notes on the finish. Lime and lemon sorbet, hints of nutmeg and spice, good intensity, juicy and buoyant.

#### GENESIS RESERVA CABERNET SAUVIGNON, CHILE

CABERNET SAUVIGNON, AUSTRALIA

Genesis Reserva Cabernet Sauvignon has an intense ruby color. It is a fine sample of a complex wine with ripe fruits and hints of hazelnut and chocolate. It is powerful and concentrated wine tannins that are ripe and elegant. It matches red meats, roast beef and strong cheese.

Aromas of fresh, lifted mint and blackcurrant combine with ripe, dark

berry flavours to provide a rich wine with an elegant, silky finish.

#### GENESIS RESERVA MERLOT, CHILE

Genesis Merlot Reserva has an intense red ruby color. It is a fine sample of complex wine with dry fruits and truffle. In mouth it has a spicy and humid soul taste. Its tannins are mellow and soft with a pleasant and silky aftertaste. A great match to pasta, lightly spiced red meats, and soft cheese.

#### CHATEAU LE ROC ROUGE BORDEAUX 2017, FRANCE

PHP 3,600

PHP 3,400

#### A beautiful garnet colour. It displays a great aromatic complexity ranging from notes of red fruit to vanilla. Well-balanced with silky tannins, this is a mouth-watering frink-now Bordeaux that punches well above its weight.

#### PHP 3,400 |

#### **SWEET & DESSERT WINE**

#### DOLCETO & SYRAH SWEET LIPS GOSSIPS, AUSTRALIA

#### PHP 1,900

Crimson in color. A bouquet of fresh strawberries, raspberry and mulberries. A young, luscious wine with a balance of mixed berries in a palate and finishes with light fizz.

#### PINK MOSCATO SWEET LIPS GOSSIPS, AUSTRALIA

#### PHP 1,900

Vivid rose pink color. It has an aroma of freshly cut strawberries. Flavors of ripe strawberry and cherry finishing with a light spritz.

#### MOSCATO SWEET LIPS GOSSIPS, AUSTRALIA

#### PHP 1,900

This is a great example of the popular Moscato style. Fresh grapey with a touch of spritz on the palate.

\*Prices are inclusive of all government taxes.