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

*Prices are inclusive of all government taxes.

✓✓ Signature dish

PINOY BREAKFAST

LONGSILOG PHP 480
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)

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)

TOCILOG 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)

ARROZ CALDO PHP 600
Chicken and rice porridge served with boiled egg, toasted garlic, a sprinkle of fish sauce and topped with spring onions

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SALAD & APPETIZER

WATERFRONT CAESAR SALAD ✓✓ Romaine, bacon, parmesan, pecorino	PHP	400
DERBY SALAD Chicken, egg and potato salad with pickles and mayonnaise	PHP	420
CHEF'S SALAD 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
GAMBAS AL AJILLO Paprika-marinated shrimp tails sautéed in lemon garlic butter	PHP	890
BEEF SALPICAO Soy and chilli-marinated U.S. beef tenderloin (150g) sautéed in garlic, butter and spices	PHP	730
LUMPIANG SHANGHAI Fried ground pork with spices wrapped in spring roll wrapper served with sweet and sour sauce.	PHP	380
PICADILLO EMPANADA 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

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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 (also known as cellophane noodles or glass noodles topped 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 broth.	PHP	250

PASTA

CARBONARA Bacon, egg, cream and Parmesan cheese	PHP	450
BOLOGNESE Pasta in rich tomato beef sauce	PHP	480
WATERFRONT LASAGNA BOLOGNESE ✓✓ Meat ragu, prosciutto di parma, mornay	PHP	680
AGLIO OLIO A classic Italian pasta dish that translates to "garlic and oil." It's known for its simplicity and rich, garlicky flavour.	PHP	375

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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
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.	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

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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

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HEIRLOOM / FILIPINO

PANCIT CANTON / BIHON OR BAM-I Stir-fried noodles served with fresh vegetables in soy and oyster sauce with pork, chicken and seafood.	PHP	550
SINIGANG 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	PHP	950
BABOY / PORK	PHP	900
ISDA / FISH	PHP	1,100
KARE-KARE 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
CRISPY PATA 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
PINAKBET Mixed local vegetables cooked in fermented shrimp sauce and topped with crispy pork belly	PHP	650

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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
GRILLED PORK LIEMPO 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
PORK DINAKDAKAN A traditional Ilocano 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
PORK CHIK CHIK 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
TOKWA'T BABOY Deep-fried pork and tofu with soy vinegar sauce.	PHP	350

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ASIAN CORNER

BIBIMBAP 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
BEEF WITH BROCCOLI 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
SAMGYEOPSAL Korean style grilled pork belly served with garlic slices, kimchi, lettuce, rice and sesame soy garlic sauce.	PHP	680
BEEF GOULASH 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
SHEPHERD'S PIE SWEET POTATO 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

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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 Ube Mango	PHP	170

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