

All-day Dining

Soups

CREAMY VEGETABLE SOUP P190.00
Purée of mixed vegetables topped with drops of olive oil

MUSHROOM SOUP P295.00
Purée of mixed mushroom topped with croutons

Hot Appetizers

BEEF SALPICAÓ P450.00
Beef cubes served with lots of crushed garlic and deglazed with sherry

GAMBAS P450.00
Prawns sautéed in garlic, chorizo and chili

CALAMARES FRITOS P375.00
Everyone's favorite pica-pica-- squid rings with creamy alioli

TAGLIATELLE BOLOGNESE P275.00
Flat ribbon pasta in traditional meat sauce topped with parmesan cheese

SEAFOOD MARINARA P325.00
Linguine in rich tomato sauce and assorted seafood

Salads

CHICKEN CAESAR SALAD P250.00
Crisp romaine lettuce and chicken

GREEK SALAD P290.00
With feta cheese, oregano and olive oil

MEDITERRANEAN QUINOA BOWL P385.00
Roasted vegetables on a bed of quinoa with nuts and feta cheese

Burgers & Sandwiches

MICROTEL CLUB SANDWICH P350.00
Layers of chicken, crisp bacon, cheese and egg

TUNA SANDWICH P250.00
Tuna with sliced egg served on whole wheat bread

CLASSIC AMERICAN BURGER P400.00
Pure lean beef grilled to your heart's desire

Pasta & Noodles

SPAGHETTI CARBONARA P295.00
Classic Carbonara sauce with bacon, egg yolk, and parmesan cheese

PANCIT GUISADO P295.00
Your choice of bihon, canton or sotanghon nodles tossed in stir-fried vegetables, shrimp, squid, pork, and chicken

Prices are subject to 10% service charge

Filipino Corner

SEAFOOD SINIGANG* P400.00

in tamarind broth

KARE-KARE* P550.00

An exotic dish of ox tail, tripe and assorted vegetables in annatto peanut sauce served with sautéed shrimp paste

CRISPY PATA* P675.00

Pork knuckles braised in spices, deep-fried to a golden crispy crust

CHICKEN AND PORK ADOBO P350.00

Chicken and pork stewed into succulent perfection with vinegar, soy sauce, garlic and bay leaf

BEEF STEAK TAGALOG P495.00

Beef tenderloin cooked in soy sauce, calamansi and topped with onion rings

**good for two persons*

International Dishes

BEEF KEBAB P595.00

Marinated prime beef cuts skewered with onions, tomatoes and bell peppers

FRIED CHICKEN P450.00

Marinated with lemon, garlic and olive oil served with french fries

BABY BACK RIBS P600.00

Tender and smoky, packed with flavor from our secret marinade

GRILLED PRAWNS P695.00

Marinated in lemon, garlic and chili

PAN FRIED SALMON P695.00

Salmon steak in lemon, capers and butter sauce

FROM THE GRILL P1,500.00

Grilled ribeye with lemon and olive oil served with French fries

Desserts

TIRAMISU P275.00

Traditional Italian cake with mascarpone cheese and rum

LECHE FLAN P150.00

Creamy custard in rich caramel syrup

PANNA COTTA P195.00

Classic Italian dessert in mango coulis

FRESH FRUIT PLATTER P195.00

Assorted slices of fruits in season

ICE CREAM P125.00

Two scoops from our selection of ice cream flavors

Prices are subject to 10% service charge