Breakfast

MILLIE'S PANCAKES P350
Three pieces of pancake,
topped with whipped cream
and warm maple syrup
served with bacon or sausage

SAUSAGE AND EGGS P300
Grilled chicken frankfurter sausage
served with two eggs, any style

EGG OMELETTE P225
Fluffy three-egg omelette
with your choice of fillings: mushrooms,
ham, cheese, onions, and tomatoes

ASIAN CONGEE P185
Bowl of hot porridge
with flaked chicken, pork asado,
century egg, and crispy wanton flakes

BREAKFAST CEREALS P180
Oatmeal, cornflakes, or rice crispies
with fresh fruits served with hot or
cold milk and drizzled with honey

TROPICAL FRUIT MEDLEY P295
A platter of fresh fruits in season
with cottage cheese

NICE AND EASY BREAKFAST P295
Chilled fruit juice or fresh milk
Wheat or white toast, breakfast rolls, marmalade,
and butter complemented with fresh fruit salad
Freshly brewed coffee or tea

FILIPINO BREAKFAST P450
Chilled fruit juice (mango, orange or pineapple)
Choice of longganisa, tocino, beef tapa, or daing na bangus
Two (2) fresh farm eggs, any style
Steamed or garlic rice
Freshly brewed coffee or tea

AMERICAN BREAKFAST P450
Chilled fruit juice (mango, orange, or pineapple)
Choice of sweet ham, crispy bacon,
breakfast sausage, or corned beef
Two (2) fresh farm eggs, any style
Hashed brown potatoes
Whole wheat toast with butter, jam, or marmalade
Freshly brewed coffee or tea

Prices are subject to 10% service charge

All-day Dining

Soups

CREAMY VEGETABLE SOUP V — P200
Purée of mixed vegetables served with croutons

MUSHROOM SOUP V — P295
Purée of mixed mushroom topped with herbed croutons

Hot Appetizers

BEEF SALPICAO — P550
Beef cubes served with lots of crushed garlic and deglazed with sherry

GAMBAS — P450
Prawns sautéed in garlic, chorizo, and chili

CALAMARES FRITOS — P450
Everyone's favorite pica-pica– squid rings with creamy aioli

CRISPY TOFU V — P275
Served with homemade chili sauce

Cold Appetizers

SMOKED SALMON — P475
Served with capers, onion rings, and horseradish

PRAWNS CATALAN — P375
Prawns with mustard, tomato, potato, and olive oil

TUNA CARPACCIO — P375
Thin slices of tuna with lemon and olive oil

MARINATED MUSSELS — P275
Mussels in red wine vinegar, olive oil, and basil

V - Vegetarian

Salads

MILLIE'S GARDEN SALAD V — P375
Grilled chicken breast, capsicum, and sweet mango chunks on a bed of mesclun tossed in a delightful mango vinaigrette

NIÇOISE SALAD — P295
Fresh mixed greens with seared tuna, green beans, and soft boiled egg

CHICKEN CAESAR SALAD — P295
An all-time favorite — crisp romaine lettuce tossed in its classic creamy, tangy dressing and garnished with croutons

GREEK SALAD V — P295
With feta cheese, oregano, and olive oil

Burgers & Sandwiches

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

STEAK SANDWICH — P495
Ciabatta filled with slices of U.S. beef with mayo and two mustards - Dijon and U.S.

CHICKEN SANDWICH — P300
Roast chicken with lettuce, tomatoes, and cucumber

TUNA SANDWICH — P275
Tuna with sliced egg on whole wheat bread

MUSTARD-GLAZED SAUSAGE — P350
Served with caramelized onions on a traditional hotdog bun

CLASSIC AMERICAN BURGER — P530
Pure lean beef grilled to your heart's desire

VEGETABLE PANINI V — P250
Grilled mixed vegetables with cheddar cheese

Prices are subject to 10% service charge

Filipino Corner

PINAKBET* P430
Sautéed local vegetables in shrimp paste with fried pork belly

SINIGANG*
Pork or Seafood P495
U.S. Beef Brisket P685
in soured broth and local vegetables

TINOLANG MANOK* P450
Filipino chicken soup with ginger, green papaya, and sili leaves

KARE-KARE* P675
An exotic dish of ox tail, tripe and assorted vegetables in annatto peanut sauce served with sautéed shrimp paste

CRISPY PATA* P750
Pork knuckles braised in spices, deep-fried to a golden crispy crust

CHICKEN AND PORK ADOBO P375
Chicken and pork stewed into succulent perfection with vinegar, soy sauce, garlic, and bay leaf

BEEF STEAK TAGALOG P500
Beef tenderloin cooked in soy sauce, calamansi and topped with onion rings

CHICKEN INASAL P310
Grilled chicken in lemongrass and annatto oil

**good for two persons*

Pasta and Noodles

TAGLIATELLE BOLOGNESE P295
Flat ribbon pasta in traditional meat sauce topped with parmesan cheese

SEAFOOD MARINARA P350
Linguine in rich tomato sauce with assorted seafood

PENNE PUTTANESCA P300
Pasta in tomato and chili with capers, black olives, and anchovies

SPAGHETTI CARBONARA P295
Classic Carbonara sauce with bacon, white wine, egg yolk, and parmesan cheese

GNOCCHI IN GORGONZOLA AND PISTACHIOS V P300
Potato dumpling with gorgonzola cream and roasted chopped pistachios

RIGATONI ALLA NORMA V P295
Tube pasta in eggplant and tomato sauce

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

PAD THAI P295
Flat rice noodles flavored with fish sauce, sweet tamarind, red hot chili, garnished with bean sprouts, shrimp, chicken, crushed peanuts, and coriander

Fish and Seafood

PAN FRIED SALMON P700
Salmon steak in lemon, capers, and butter sauce

GRILLED PRAWNS P950
Marinated in lemon, garlic, and chili

PRAWNS THERMIDORE P950
Prawns in mustard and cream sauce

SICILIAN TUNA STEAK P650
Fresh tuna served with peperonata

TROPICAL GRILLED MARLIN P595
Topped with exotic salsa

V - Vegetarian

Prices are subject to 10% service charge

International Dishes

Meat

BEEF KEBAB P650
Marinated prime beef cuts
skewered with onions, tomatoes, and bell peppers

CHULETA DE CERDO P450
Pork chop in fresh bread crumbs and herbs
served with salad

BABY BACK RIBS P675
Tender and smoky, packed with flavor
from our secret marinade

CHICKEN PARMIGIANA P475
Chicken breast topped with mozzarella
and tomato sauce

FRIED CHICKEN P475
Marinated with lemon, garlic, and olive oil
served with French fries

CHICKEN SATAY P375
Traditional Thai chicken skewered
and served with peanut sauce

STEAK DIANE P950
U.S. Beef fillet with mushroom, mustard,
brandy, and red wine with choice
of mashed potato or rice

LAMB CHOPS P1,250
Marinated in garlic, rosemary, and lemon
served with French fries

FROM THE GRILL P1,650
Ribeye, Fillet or Sirloin steak
with your choice of one sauce:
black pepper, mushroom, or red wine
and your choice of one siding:
French fries, mashed potatoes,
steamed vegetables, or rice

Desserts

TIRAMISU P350
Traditional Italian cake with
mascarpone cheese and rhum

LECHE FLAN P150
Creamy custard in rich caramel syrup

PANNA COTTA P195
Classic Italian dessert in mango coulis

TRIPLE CHOCOLATE TRIFLE P200
With dark, white, and milk chocolate

FRESH FRUIT PLATTER P195
Assorted slices of fruits in season

ICE CREAM P125
Two scoops from our selection of ice cream flavors

HALO-HALO P250
Layers of assorted Filipino sweet delicacies
with crushed ice topped with leche flan, sweet ube,
and a scoop of ice cream

Prices are subject to 10% service charge