**Breakfast**

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

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

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

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

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

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

**NICE AND EASY BREAKFAST**
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**
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**
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**
- Purée of mixed vegetables
- served with croutons
- **P200**

**MUSHROOM SOUP**
- Purée of mixed mushroom
- topped with herbed croutons
- **P295**

**Hot Appetizers**

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

**GAMBAS**
- Prawns sautéed in garlic, chorizo, and chili
- **P450**

**CALAMARES FRITOS**
- Everyone’s favorite pica-pica–squid rings with creamy aioli
- **P450**

**CRISPY TOFU**
- Served with homemade chili sauce
- **P275**

**Cold Appetizers**

**SMOKED SALMON**
- Served with capers, onion rings, and horseradish
- **P475**

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

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

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

**Salads**

**MILLIE’S GARDEN SALAD**
- Grilled chicken breast, capsicum, and sweet mango chunks on a bed of mesclun
tossed in a delightful mango vinaigrette
- **P375**

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

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

**GREEK SALAD**
- With feta cheese, oregano, and olive oil
- **P295**

**Burgers & Sandwiches**

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

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

**CHICKEN SANDWICH**
- Roast chicken with lettuce, tomatoes, and cucumber
- **P300**

**TUNA SANDWICH**
- Tuna with sliced egg on whole wheat bread
- **P275**

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

**CLASSIC AMERICAN BURGER**
- Pure lean beef grilled to your heart’s desire
- **P530**

**VEGETABLE PANINI**
- Grilled mixed vegetables with cheddar cheese
- **P250**

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Filipino Corner

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

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

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

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

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

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

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

CHICKEN INASAL  
Grilled chicken in lemongrass and annatto oil  
*good for two persons  
P310

Pasta and Noodles

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

SEAFOOD MARINARA  
 Linguine in rich tomato sauce with assorted seafood  
P350

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

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

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

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

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

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

Fish and Seafood

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

SICILIAN TUNA STEAK  
Fresh tuna served with peperonata  
P650

GRILLED PRAWNS  
Marinated in lemon, garlic, and chili  
P950

TROPICAL GRILLED MARLIN  
Topped with exotic salsa  
P595

PRAWNS THERMIDORE  
Prawns in mustard and cream sauce  
P950

V - Vegetarian

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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

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