

BREAKFAST MENU

EGG DISHES

Two eggs any style with crispy bacon,
Pork sausage, hash brown potatoes, tomatoes 645

Three egg omelette with choice of:
Ham, mushroom, tomato, cheese, asparagus,
Smoked salmon 645

MORNING BAKERIES 395

Danish pastries, pain au chocolat,
White or whole wheat toast
Butter, jam, honey and marmalade

YOGHURT, CEREAL AND FRESH FRUIT

Choice of cereals: corn flakes, rice krispies,
coco pops, all bran 355

Selection of seasonal fruits 385

Natural or fruit yoghurt 305

FRESH FRUIT JUICE

Orange, apple, watermelon, pineapple 305

BREAKFAST MENU

COFFEE, TEA AND HOT CHOCOLATE

Brewed coffee, espresso, decaffeinated	190
Cappuccino, café latte	220
Darjeeling, English breakfast, earl grey, Jasmine, sencha green tea, Moroccan mint	220
Hot chocolate	230

ALL DAY MENU

APPETIZER AND SALAD

In-house smoked salmon, capers, red onion, horseradish, sour cream	595
Nachos <i>Chili con carne, guacamole, tomato coriander salsa, jalapeño, cheddar cheese, sour cream</i>	595
Caesar salad <i>Romaine lettuce, anchovies, crispy bacon, parmesan flakes, garlic croutons</i>	535
With grilled chicken	615
(V) Quinoa salad, roasted seasonal vegetables	535

SOUP

(V) Minestrone soup <i>Roasted tomato broth, vegetables, risoni, herbs and spices</i>	335
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SANDWICH AND BURGER

BLT <i>Bacon, lettuce, tomato, mayonnaise</i>	545
Club sandwich <i>Smoked chicken breast, bacon, fried egg, lettuce, tomato, mayonnaise</i>	615
Caesar wrap <i>Soft flour tortilla, grilled chicken, bacon, romaine lettuce, parmesan, caesar dressing</i>	565

*(V) Vegetarian

US prime smoked beef burger 8oz	675
<i>Oatmeal bun, melted cheese, marinated tomato, avocado, lettuce, onion, barbeque sauce</i>	
With fried egg or bacon	715

All sandwiches are served with choice of French fries or green salad

PASTA

Spaghetti or penne pasta with choice of: Bolognese, arrabbiata or carbonara sauce	625
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STEAKS, CHOPS AND GRILL

Spring chicken	950
US prime beef tenderloin 8oz	1,550
Norwegian salmon steak	1,150

Sauces and condiments:

Black peppercorn, shallot-red wine, lemon butter

RICE, POTATO AND VEGETABLE

Steamed or garlic rice	195
French fries	235
Sautéed vegetables	235

FILIPINO AND ASIAN SPECIALTIES

Beefsteak Tagalog <i>Beef tenderloin, onions, soy sauce, calamansi</i> <i>Steamed rice</i>	595
Pancit canton <i>Stir-fried noodles, vegetables, chicken, shrimp</i>	595
Chicken or pork adobo <i>Braised in vinegar, soy sauce</i> <i>Steamed or garlic rice</i>	595
Nasi goreng <i>Indonesian fried rice, chicken satay, fried egg,</i> <i>prawn crackers</i>	645

DESSERTS

Three scoops of ice cream: Strawberry, vanilla, chocolate, mango, ube	280
Carrot cake slice Pistachio crust, cream cheese filling	350
New World cheesecake Blueberry jam, caramel sauce	350

JASMINE SPECIALTIES

DIM SUM

280

Barbeque pork buns (3 pieces)

Shao mai: pork, crab roe dumplings (4 pieces)

Mixed mushroom dumplings (4 pieces)

Barbecued pork puff pastry (3 pieces)

Shrimp dumplings, “Har gao” (4 pieces)

Chicken feet, tausi (4 pieces)

Pan-fried radish cake (3 pieces)

SOUP

320

Sweet corn, chicken

Shrimp dumpling soup

BARBEQUE

Crispy pork belly

280

Soya chicken

390

Honey roast pork

550

JASMINE FAVORITES

Sautéed assorted mushrooms, barbecue sauce	380
Fried rice “Yeung chow” style	390
Wok-fried rice noodles, beef, dark soy sauce	380
Wok-fried “Kong pao” chicken, cashew nuts	480
Pan-fried beef tenderloin, Chinese style	580
Fried rice “Fujian” style	580
Stewed e-fu noodles, fresh prawn, cheese sauce	820
Prawns, wok-fried mango salad	880
Sweet and sour pork	480

JASMINE DESSERTS

Chocolate, glutinous rice dumplings	228
Deep-fried sesame balls “Buchi”	228

CHAMPAGNE AND SPARKLING	Glass	Bottle
Henriot Brut Souverain, Champagne		5,280
Romio Proseco, DOC Extra Dry, Bolla, Italy		2,380
WHITE WINE		
Suvinon Blanc, Le Grand Noir, Languedoc-Roussillon, France	420	1,980
Chardonnay, Chain of Ponds Pilot Block, Australia	420	1,980
Pinot Grigio, Bolla Valdadige Retro, Italy	420	1,980
RED WINE		
Cabernet Sauvignon, Le Grand Noir, Languedoc-Roussillon, France	420	1,980
Shiraz, Chain of Ponds Pilot Block, Australia	420	1,980
Malbec, Kaiken Estate, Argentina	520	2,380

All prices are in PHP and include government taxes, subject to 10% service charge.

CLASSIC COCKTAILS

Negroni	550
Portobello Road No. 171, Mancino rosso, Rinomato L'aperitivo deciso, Scrappy's grapefruit bitter	
Mojito	550
Plantation 3 stars, fresh mint, lime juice, sugar syrup, Scrappy's aromatic bitter	
Caipirinha	550
Novo Fogo organic silver cachaça, fresh lime, sugar syrup, white pepper	
Rosita	600
Ocho reposado, Mancino rosso and secco, Rinomato L'aperitivo deciso, Scrappy's firewater	
Moscow mule	600
Crop artisanal organic, Fentimans ginger beer, lime juice	
Cosmopolitan	600
Crop meyer lemon organic, Pierre Ferrand dry curaçao, cranberry juice	
Whiskey sour	630
Michter's straight bourbon, lemon juice, sugar syrup, Scrappy's aromatic bitter	
Perfect Manhattan	630
Michter's straight bourbon, Mancino rosso, Scrappy's aromatic orange and mandarin bitters	

BEER

Draught

San Miguel Pale Pilsen, San Miguel light	260
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Bottle

Chimay, Belgium	360
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Corona, Mexico	360
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Heineken, Netherlands	360
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Hoegaarden, Belgium	360
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Sapporo, Japan	360
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Tsing Tao, China	360
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FRESH JUICE

Freshly squeezed juice 340

Coconut juice 200

SHAKE

Mango, banana or watermelon 350

CHOCOLATE

Hot chocolate, iced chocolate 250

COFFEE

Brewed coffee, espresso or decaffeinated 220

Cappuccino or café latte 240

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Coffee 250

Cappuccino or café latte 280

TEA

220

Black tea: English breakfast, darjeeling, earl grey

Green tea: Jasmine, sencha

Herbal infusion: Chamomile, peppermint

SOFT DRINK	220
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STILL WATER

Evian 330ml	260
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Aqua Panna 500ml	300
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SPARKLING WATER

San Pellegrino 250ml / 750ml	300 / 350
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Perrier 330ml / 750ml	310 / 350
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BLENDED

280

Frappease espresso, cheesecake snow cream and choice of flavor

Roasted Mocha - Chocolate & almond sauce

Caramel Hazelnut - Caramel & hazelnut sauce

Butter Pecan - Butterscotch & pecan praline sauce

MILK TEA

280

Classic Milk Tea - Assam black tea, salted caramel sauce, tapioca pearls

Brown Sugar Milk Tea - Assam black tea, salted caramel sauce, English toffee, tapioca pearls

Butter Milk Tea - Assam black tea, butterscotch sauce, tapioca pearls