



WESTERN BREAKFAST

AMERICAN BREAKFAST Php 820

Two fresh eggs cooked in any style, bacon, pork sausage, hash brown, grilled tomatoes, pancakes. Seasonal fruit platter. Juice of your choice: orange, apple, watermelon or mango. Selection of coffee, tea or hot chocolate.

ENGLISH BREAKFAST ----- Php 790

Eggs, bacon, breakfast sausage, tomato, mushroom, baked beans, bread. Juice of your choice: orange or mango. Selection of coffee, tea or hot chocolate.

CONTINENTAL BREAKFAST @----- Php 680

Choice of: cornflakes, homemade granola, Koko Krunch or oatmeal. Milk or yogurt. Toasted bread and freshly baked pastries. Seasonal fruit platter. Juice of your choice: orange, apple, watermelon or mango. Selection of coffee, tea, or hot chocolate. All breads are served with portioned butter, selection of jam, marmalade and honey.

HEALTHY BREAKFAST @ ----- Php 1,180

Egg white omelette with grilled vegetables and baked salmon. Fresh fruit compote. Toasted rye bread. Juice of your choice: carrot, apple and carrot, watermelon or orange. Selection of decaffeinated coffee, herbal tea or skimmed milk (hot or cold).

CORNED BEEF HASH ----- Php 480

Homemade premium U.S. corned beef served with fresh farmed poached eggs and hash

WATERFRONT ----- Php 450

PANCAKE W

Whipped ricotta, candied pecans, berries,

FRENCH TOAST ----- Php 550 Served with crispy bacon, berries compote

and fresh fruits WATERFRONT ----- Php 620

EGGS BENEDICT 🕢

Brioche, hollandaise, bacon jam

CLASSIC FILIPINO BREAKFAST

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)

ARROZ CALDO ----- Php 420 Chicken and rice porridge served with boiled

egg, toasted garlic, a sprinkle of fish sauce and topped with spring onions

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)

LONGSILOG 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)

SANDWICHES

WATERFRONT ----- Php 880

BEEF BURGER 💢 📈

Double patty, brioche, aged cheddar, arugula

WATERFRONT ----- Php 540 CLUB SANDWICH 💢 🃈

Pulled chicken, honeycured bacon,

sweet ham

GRILLED VEGETABLE PANINI ----- Php 500

Grilled eggplant, zucchini, bell pepper, tomatoes, and onion tossed in pesto and feta cheese in ciabatta bread served with french fries.

GRILLED CHEESE SANDWICH ----- Php 570

Cheddar, edam, and gruyere on pan-toasted brioche loaf served with french fries.

CUBAN SANDWICH ----- Php 750

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.



APPETIZERS

BUFFALO CHICKEN ----- Php 550 LOLLIPOP

With blue cheese, sour cream and remoulade dip.

NACHOS OVERLOAD ----- Php 460

Beef sauce, cheese sauce, peppers, cilantro, tomatoes, guacamole and jalapeños

GAMBAS AL AJILLO ----- Php 890

Paprika marinated shrimp tails sautéed in garlic and lemon butter

BEEF SALPICAO ----- Php 730

Soy and chilli-marinated U.S. beef tenderloin (150g) sautéed in garlic, butter and spices

GREEN MANGO, SHRIMP ----- Php 325 PASTE / MANGGANG HILAW

AT BAGOONG Green mango served with shrimp paste.

CRISPY CALAMARES ----- Php 900

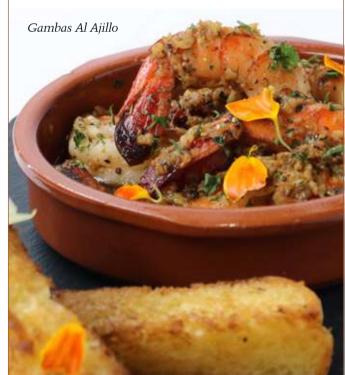
Deep-fried calamari served with Arrabbiata and tartar sauce

DYNAMITE LUMPIA ----- Php 340

Finger chili peppers filled with cheese wrapped in lumpia wrapper

CHICKEN NUGGETS ----- Php 360

Served with french fries



WATERFRONT ----- Php 400 CAESAR SALAD W

Romaine, bacon, parmesan, pecorino

CHEF'S SALAD ----- Php 790

Fresh mixed greens, roasted beef, ham, grilled chicken and cheddar cheese served with a light orange mustard dressing

ORIENTAL SALAD ----- Php 360

(ASIAN SALAD) Fresh produce with deep-fried noodles,

roasted chicken and sesame soy dressing.

MAIN

WATERFRONT FISH	Php 720
WATERFRONT	Php 560
GALBI JIM Beef short ribs braised in soy sauce, mirin and daikon.	Php 580
THAI GREEN CHICKEN CURRY Chicken stewed in green curry with peppers, mushroom, and coconut milk.	Php 620
BEEF RENDANG Beef braised in curry cooked with a spicy paste and coconut milk.	Php 560
NASI GORENG Spicy Indonesian fried rice served with chicken satay and peanut sauce.	Php 575
CHILI PRAWNS	Php 980
BIBIMBAP A Korean rice bowl served with an array of vegetables and beef served with a gochujang sauce	Php 630
SAMGYEOPSAL Served with garlic slices, kimchi, lettuce, rice and sesame soy garlic sauce.	Php 650



FROM THE GRILL

SALMON FILLET Php 950	
PORKCHOP Php 745	
PRAWNS Php 1,800	
MACKEREL Php 900	
CHICKEN BREAST Php 700	
BEEF TENDERLOIN Php 2,100	
GRILLED SQUID Php 980	
BEEF KEBAB Php 480	
CHICKEN INASAL Php 380	
BARBECUE PORK RIBS Php 480	

All grilled dishes are served with one choice from each of the 3 types of side orders

VEGETABLES

Insalata mista (Mixed greens) Buttered vegetable selection Grilled mixed mushrooms

POTATOES & RICE

Mashed potatoes Roasted potatoes French fries Steamed rice

SAUCE

Mushroom sauce Dijon mustard sauce Béarnaise/ Hollandaise sauce Black pepper sauce



FILIPINO

SINIGANG NA BAKA, ----- Php 820 BABOY, OR ISDA 🞏

Tamarind-based traditional Filipino soup with kangkong, tomato, radish, string beans and okra, served with steamed or garlic rice. Your choice of meat: beef, pork or fish.

POCHERONG CEBUANO ----- Php 960 Lemongrass-flavored beef shank soup with native

vegetables and potatoes served with steamed rice

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Mixed local vegetables cooked in fermented shrimp sauce and topped with crispy pork belly

CRISPY PATA (27 ----- Php 1,280

Deep-fried pork knuckles served with native soy sauce and homemade atchara (pickles made from grated raw papaya)

CHICKEN AND ----- Php 500 PORK ADOBO (\$\text{T})

Slow-cooked chicken and pork stew in vinegar, garlic and soy sauce served with steamed rice

LUMPIANG SHANGHAI WITH ----- Php 350 **SWEET AND SOUR SAUCE**

Fried ground pork with spices wrapped in spring roll wrapper served with sweet and sour sauce.

KARE-KARE ----- Php 1,190

Beef oxtail braised in sweet peanut sauce served with native vegetables and homemade shrimp paste

TOKWA'T BABOY (\$\sigma\$) ----- Php 320

Deep-fried pork and tofu with soy vinegar sauce.

UTAN BISAYA ----- Php 620

A simple Filipino vegetable dish that is composed of a variety of veggies, the vegetables are boiled in water.

CHOPSUEY ----- Php 620

Stir-fried seafood, mixed vegetables, chicken and pork

SOUP

PUMPKIN SOUP	Php	280
Roasted sage & butter pumpkin cream	_	
served with garlic croutons		

TOMATO SOUP ----- Php 280

Homemade hearty tomato cream topped with pesto sauce and parmesan cheese

MUSHROOM SOUP ----- Php 305

Three mushroom cream soup

SOUP OF THE DAY ----- Php 250

Please ask our dedicated servers

PASTA / NOODLE

CARBONARA	Php 450
BOLOGNESE	Php 480
WATERFRONT LASAGNABOLOGNESE ₩ Meat ragu, prosciutto di parma, mornay	Php 680
PANCIT BAM-I / CANTON/ / BIHON Stir-fried noodles served with fresh vegetables in soy and oyster sauce with pork, chicken and seafood.	Php 550
PANCIT PALABOK Rice noodles with shrimp sauce	Php 500
MI GORENG Indonesian style stir-fried noodles	Php 580

DESSERT

WATERFRONT	CHOCOLATE	 Php	290
DELICE 🕢		_	
Sponge, ganache			

HALO HALO SURPRISE Php 350 Shaved ice, assorted compote fruits,

jellies, and sweet beans, with ube ice cream

LECHE FLAN WITH MACAPUNO --- Php 290

Light-milk custard served with caramel sauce and sweet coconut string

ICE CREAM Php 170

Chocolate Strawberry

Vanilla

Ube Mango

CHEESECAKE _____ Php 285 Light creamy cheesecake with

berries compote and whipped cream.

SEASONAL FRESH FRUITS Php 480 A selection of assorted fresh fruits





We're at the center of it all.





