

All-Day Breakfast

Flexible Filipino/Intl. Breakfast. *Two eggs, choice of meat/fish, fried rice or toast.* 490.

Eggs Benedict. *Fennel reduction with lots of butter, poached eggs on ham and hash browns instead of English muffins.* 490.

Fluffy Buttermilk Pancakes or Crunchy Waffles. 340
Add breakfast meat. 150

Continental. *Fresh fruits, yogurt or cereal, bread, and pastries of the day, Coffee, tea, or canned juice.* 490.

Breakfast Sandwiches. *Ham and Cheese Croissants* 490
Spam and Cheese 320 *Canned Corned Beef in two Pan de Sals* 320



Globetrotter Ham & Eggs. *Inspired by Barcelona, but distinctly Plantation Bay. Sweet and Salty CHINESE ham + Short-sliced FRENCH fries + SPANISH broken eggs + ITALIAN truffle oil + FILIPINO culinary magic = A Breakfast Dish Your Mouth Will Remember.* 490

DELI SALAD CORNER 380

Chicken Deli Salad

Tuna Nicoise Salad

Simple Egg Salad

*Comes with Simple Caesar Salad and choice of breads:
White, Whole Wheat, Very High Fiber, or Sourdough.*

SALADS

Mixed Green Salad 110

Macaroni Salad 90

Dill-Potato Salad 110

Coleslaw 90

ALL-IN-ONE LUNCH BOWLS 400

Pick your base:

Rice or Potatoes. Both are specially cooked to enhance Resistant Starch content and lessen effective calorie absorption

Pick your Main Flavor:

- Louisiana Spicy Jambalaya
- Ilonggo Adobo
- Australian Kare-Kare
- Cantonese Pork and Shrimp Dimsum
- Bicol Express
- Cebu Lechon

Pick your Topping:

- Pork Chicharon
- Crispy Spicy Dillis
- Lechon Flakes
- Adobong Kangkong with Pork Bits
- Filipino Pork Adobo Flakes
- Sautéed Shiitake Mushrooms

Inclusive of VAT and service charge.

SANDWICHES AND HOTDOGS



The Powerhouse Burger. A powerhouse cast of 6-oz. grilled beef burger, cheese, and a choice of bacon, mushroom, or fried egg. 520.

Hebrew National Hotdog. All-Beef. 380.

Armour Kielbasa. Beef, Pork, and Turkey. 380.

10-Ounce Hamburger. No fancy toppings, just a BIG, thick, juicy burger patty as it's supposed to be done. 680.

Hungarian Hotdog. Topped with Chile con Carne. 280.

BLT - Bacon, Lettuce, and Tomato. 380.

Grilled Ham and Cheese Sandwich. 380.

Classic Club Sandwich. 420.

DESSERTS

Home-made Ice Cream. 280.

Apple or Pecan Pie. 180.

Add 1 scoop of Vanilla Ice Cream. 100.

Choco Peanut Butter Cheesecake. 180.

Tropical Sandstorm. 180.

Chocolicious Cake. 180.

Fresh Fruits 200.

Inclusive of VAT and service charge.

ENTREES

Plantation Pork Ribs. Not sweet, not spicy, not drowned in sauce. Just the richest, porkiest-tasting, most tender ribs west of the Pacific. Or east of the Pacific. 680.

Irish Beef Stew. A rich, hearty, slow-simmered beef stew made with USDA Prime steak trimmings, dark beer, and garden vegetables. 560.

Home-Made Corned Beef with Cabbage. Twice-cooked brisket beef, dripping with savory goodness. 580.

Tita Bok's Spaghetti. A Bolognese-style sauce made with pork, beef, and chicken, seasoned to traditional Filipino family preferences. 360.

Chicken Nuggets. Crisp, fun, ideal for little fingers. 320.

Classic Chicken or Pork Barbecue. Juicy, garlicky, slightly sweet. 380.

Chile con Carne. Patiently stewed for several days with a perfect balance of Southwest spices and chile heat. Cup 200, Bowl 420

Tempura-Style Fish and Chips. Flaky, tender fish in a crunchy batter that will light up your mouth. 380.

Chicken Wings. Perfectly fried wings. 380.

USDA Prime Rib-eye 2200



SIDE ORDERS

Soup of the Day. 140.

Potato Wedges. 110.

Home-made French Fries. 200. **Banana Chips.** 110.

Crispy Shoestring Onions. 110.