

ROOM SERVICE MENU

ALL-DAY BREAKFAST

INTERNATIONAL BREAKFAST

Two farm-fresh eggs any style
Choice of longganisa (Philippine breakfast sausage), bacon, beef tapa, corned beef,
or luncheon meat | Garlic fried rice or toast | Coffee, tea, or canned juice. 520

CONTINENTAL BREAKFAST

Tropical fruit slices | Basket of bread and pastries
Butter and marmalade | Cereal or yogurt | Coffee, tea, or canned juice. 520

ENTRÉE (10:00 AM - 6:00 AM)

CHILDREN’S MENU

NEMO’S NIGHTMARE

Fish nuggets served with fries. 380

TWEETY’S TREAT

Tender fried chicken. 380

DORA’S ADVENTURE

Small ham and cheese pizza. 380

LIGHT SELECTIONS

SWEET CHILI LOLLIPOPS

Deep-fried chicken-wing drumettes in a perfect chili sauce. 520

CHEF’S SALAD

Julienne of Ham, chicken, cheese, and sliced egg on lettuce. 520

PASTA SELECTION

SPAGHETTI, LINGUINE, SEASHELL, PENNE

With your choice of Amatriciana, Bolognese, Marinara, or Creamy Carbonara. 580

SPAGHETTI AGLIO, OLIO, E PEPERONCINO

One bite and this will be your new favorite pasta! Garlic, chili, finely-diced bell peppers, and pesto. 580

FETTUCCINE WITH SHRIMPS IN TRUFFLE CREAM

With chicken, mushroom, and pancetta, for a satisfyingly decadent taste. 580

SANDWICHES WITH SOUL

ROUND-THE-WORLD BURGER

Home-made US beef patties, a precise blend of lean and fat, and two-stage charbroiling over a real fire. Cheese on the bottom (not the top). Find out how good an American cheeseburger can be, and add a touch of globalization while you’re at it. A Plantation Bay Delicious Dozen Must-Try.720

Add egg. 50

Upgrade choices, add 80:

Banzai Burger, Blue Cheese Burger, Peking Plum Burger, Bibimburger, Pizza Burger, or Texas Mesquite

CONTEMPORARY CLUB

The iconic sandwich re-engineered! Won’t fall apart in your hands, and delicious to the last mouthful. 480

BEVERAGES

1 Liter of UHT Milk (whole or 2% fat). 200

Chilled Juices. 180

Soft Drinks. 220

San Miguel. 220

House Red or White Wine. Glass 320. Bottle 1,500

Jacob’s Creek Shiraz Cabernet or Chardonnay.

MAIN COURSES

CATALINA SNAPPER

Lightly-breaded pan-fried fish in Plantation Bay’s own salsa. 780

PAN-SEARED NORWEGIAN SALMON

Cooked “rare”, with a delicate texture and a far-better taste than “well-done” salmon. 780

GARLIC BEEF

Beef cubes sautéed in garlic. 780

TWICE FRIED PORK BELLY

When French cooks make pork-belly dishes, they’re “daring”. When Filipino cooks make a far-better pork-belly dish, they’re “greasy”. This is a Plantation Bay original — if you like pork, call us greasy but don’t leave without trying this dish. 680

VEGAN SALISBURY STEAK

With mushroom gravy. Acclaimed by many vegetarian guests. 480

DEVILISH DESSERTS

UBE (OOOH-BEH) POUND CAKE

The Filipino Flavor that’s conquering the world, *ube* (wrongly called Purple Yam by some) tastes deliciously familiar but isn’t quite like anything you’ve ever had before. A Must-Try for visitors, and for Filipinos who want to finally taste an ube cake Done Right, like everything in Plantation Bay. 380

THE GREAT NEW YORK CHEESECAKE

A classic baked cheesecake, with blueberry preserves. 380

FRUITY FIBROUS FINISH

A light personal meal-ender. Ask for the Chef’s Combination or a single type of fruit. Generally, these would include mango, watermelon, Fuji apple, native banana, dwarf sweet pineapple, pomelo, papaya, and guava (but not all of them on any given day). Pitted Medjool dates (about 4), California prunes (about 6), and Filipino fruit salad always available. 260

20% delivery charge on orders over P1,500.

P300 delivery charge for orders amounting to less than P1,500.