



misto

Breakfast a la Carte

AVAILABLE 6:00 AM - 10:30 AM

Eggs & Omelette

Omelette to your Liking

Spanish, Vegetarian, Ham and Cheese, or Mushroom with grilled tomato, griddled potatoes and toast **350**

Two Eggs Cooked to your Liking

Scrambled, poached, fried, or boiled with your choice of crispy bacon, breakfast sausages or grilled ham served with grilled tomato, sautéed mushrooms, hash brown potatoes and toast **420**

Scrambled Eggs with Smoked Salmon

With baked tomato, bacon, and toasted pesto brioche **480**

Eggs Benedict

Sliced ham and two poached eggs with Hollandaise sauce layered on toasted English muffin and served with asparagus spears **450**

From the Griddle

French Toast

Cinnamon raisin French toast served with whipped cream and blueberry compote **360**

Belgian Waffle

With mango, honey-walnut butter, and maple syrup **360**

Pancakes and Bacon

Stack of pancakes and crispy bacon with grilled banana, whipped cream, and maple syrup **360**

Cereals & Yoghurt

Bircher Muesli

With grapes, mango, apple, and almonds **350**

Cereals

Corn Flakes or Koko Krunch served with low-fat or full cream milk **300**

Oatmeal

Hot oatmeal porridge with honey syrup and low-fat or full cream milk **270**

Notes:

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Seasonal Fruit Platter

Variety of sliced fresh fruits **350**

Assorted Breakfast Pastries

Choice of five pieces: Muffin, Butter Croissant, Chocolate Croissant, Fruit Danish, Banana Bread and Cinnamon Roll, served with butter and jam **380**

International Favorites

Salmon Bagel

Thinly-sliced smoked salmon on bagel bread with cream cheese **480**

Corned Beef Hash

Sautéed and served with two fried eggs, griddle potatoes, and toast **520**

Congee

Rice porridge with chicken or fish served with century eggs **250**

Beef Tenderloin

Grilled beef tenderloin steak with potato wedges, fried eggs, and Hollandaise sauce **650**

Continental Breakfast

- Basket of freshly-baked pastries, fresh fruit platter or cereals with low-fat or full-cream milk
- Choice of juice, coffee, or tea **480**

American Breakfast

- Toast with two fried eggs or omelette
- Choice of cereals or fresh fruits
- Choice of crispy bacon, ham or breakfast sausages
- Grilled tomato, sauteed mushrooms and hash brown potatoes
- Choice of juice, coffee, or tea **480**

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FILIPINO BREAKFAST

served with garlic rice, fried egg, pickled vegetables and
choice of juice, coffee, or tea



Boneless Daing na Bangus

Deboned Sarangani milk fish marinated in garlic vinegar **520**

Vigan Longganisa

Garlic-cured sausage **520**

Chicken or Pork Tocino

Sweet cured chicken or pork **520**

Beef Tapa

Marinated beef **550**

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Lunch & Dinner

Salads

Waldorf

Mixed apples, banana, grapes, marble potato, mangoes and romaine lettuce in creamy yogurt dressing and topped with dried figs, julienne celery and walnuts **460**

Niçoise

Mixed lettuce, marble potato, black olives, anchovy, quail eggs and grilled salmon flakes with balsamic vinaigrette **480**

Classic Caesar

Crispy romaine hearts tossed in Caesar dressing topped with croutons, shaved parmesan cheese and crispy bacon **380**

with smoked salmon	+ 250
with crunchy scallops	+ 280
with grilled chicken	+ 200
with grilled beef tenderloin	+ 250

Soups

Soup du Jour

Soup of the day **420**

Classic Tomato

Served with pesto and garlic croutons **320**

Crab and Corn

With white kernel corn, fresh crab meat and green onions **350**

Hokkaido Squash

With king prawn crostini **320**

Roasted Porcini

Mushrooms with truffle oil **420**

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Appetizers

Spinach Artichoke Dip

Spinach and artichoke in creamy Alfredo sauce with assorted breads and crackers **420**

Golden Calamari

Deep-fried squid with spicy garlic aioli sauce **420**

Fresh Vietnamese Spring Rolls

Shrimps and vegetables rolled in rice paper with sweet chili sauce **420**

Baked New Zealand Mussels

Served three ways with different toppings **550**

Gambas and Chorizo

Sautéed shrimps and Spanish chorizo **420**

Beef Salpicao

Sautéed U.S. beef tenderloin seasoned with garlic-infused olive oil **550**

Nachos

Corn tortilla with ground beef, fresh vegetables, and cheddar cheese topped with tomato coriander salsa **450**

Sandwiches

served with French fries and coleslaw

Tuna

With lettuce and tomato in whole wheat bread **350**

Grilled Chicken and Asparagus

With lettuce and tomato in whole wheat bread **480**

Classic Angus Cheeseburger

100% ground beef with lettuce, tomato, onion, bacon and cheddar cheese **650**

BLT Sandwich

Bacon, lettuce and tomato in white bread **420**

Club Sandwich

Bacon, ham and egg, with lettuce, tomato and cheddar cheese in white bread **480**

Adobo Pandesal

Shredded pork adobo with lettuce, tomato and cucumber in home-made pandesal **420**

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Pastas

Authentic Italian Carbonara

Guanciale, eggs, pecorino romano, black pepper in white cream sauce **520**

Spaghetti Bolognese

Italian meat sauce and fresh basil **520**

Porcini Mushroom Ravioli

Sautéed porcini mushrooms and onion cream **520**

Linguine Nest with Chicken Parmesan

In spicy, chunky tomato sauce with fried capers and chicken breast slices topped with parmesan **580**

Pasta Vongole

Linguini pasta with Manila clams, garlic and fresh parsley in white wine sauce **480**

Lasagna al Forno

Layered lasagne sheets alternated with beef in Italian meat sauce and mozzarella, served with garlic ciabatta **520**

Paccheri with Zucchini

Paccheri pasta with provolone cheese, zucchini, and fresh parmesan **580**

Vegetarian

Vegetable Lasagna

Layers of zucchini, eggplant, and roasted tomato topped with mornay sauce and served with pesto toast **580**

Pesto Pasta with Sun-Dried Tomatoes

Linguini pasta in a sauce made out of crushed basil, garlic, parmesan cheese, pine nuts and olive oil, topped with sun-dried tomatoes **420**

Vegetable Spring Rolls

Crispy spring rolls with bean sprouts, carrots, sweet potatoes, and green beans served with garlic vinegar **380**

Vegetable Wrap

Grilled vegetables with lettuce tossed in tomato vinaigrette and wrapped in tortilla, served with French fries and coleslaw **350**

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Pizzas

Marinara

Anchovies, tomato sauce, oregano **430**

Margherita

Mozarella, tomato sauce, basil **430**

Diavola

Mozarella, chili green, salami napoli, salami calabrese, basil **430**

Salsiccia

Italian sausage, mozzarella, olive oil, shitake mushroom, green chili **430**

Quattro Formaggi

Asiago, mozzarella, gorgonzola, grana padano **430**

Vegetarian

Mushroom, mozzarella, olive oil, red capsicum, artichoke, black olives **430**

Filipino Specialties

Salmon sa Miso

Salmon head and belly cooked in miso soup with mustard leaves, served with steamed rice **520**

Chili Prawns in Coconut Cream

Grilled prawns in spicy coconut cream seasoned with crab fat, served with vegetables and steamed rice **650**

Pancit Canton with Mini Pandesal and Kesong Puti

Noodles with mixed meat, seafoods, and vegetables **600**

Bagnet

Deep-fried pork belly with garlic fried rice and pickled vegetables **480**

Crispy Pata

Deep-fried pork knuckles with native sauce, served with pickled vegetables and garlic rice **1,100**

Kare-Kare

Traditional Filipino stew with vegetables in thick, savory peanut sauce, served with white rice and home-made shrimp paste **950**

Crispy Tadyang

Deep-fried beef ribs with pickled vegetables and garlic rice **650**

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Mains

Chicken a la Kiev

Deep-fried chicken fillet stuffed with herb butter and served with mashed potato and steamed vegetables **600**

Grilled Cedar Plank Salmon

With crispy shallots topping, served with risotto with shrimps, asparagus, and lemon saffron sauce **680**

Hickory Smoked Baby Back Ribs

Slow-cooked baby back ribs with java rice and buttered corn **700**

Osso Bucco Lamb Shanks

Braised lamb shanks with steamed vegetables and mashed potato **950**

Grilled Lamb Chop

With mashed potato, steamed vegetables and lamb jus **1,200**

Lengua con Salsa Blanca

Tender ox tongue in creamy mushroom, black olives and white wine sauce **850**

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Sweet Endings

Chocolate Opera Cake

Served with raspberry coulis and almond bieneta **320**

Chocolate Fudge Brownies

Decadent dark, dense chocolate brownies **380**

Apple Pie

Fresh apples in a blend of spices served with vanilla ice cream **420**

Red Velvet Cake

Layered chiffon and cream cheese frosting with chocolate cigars **350**

Baked Cheesecake

Choice of mango, strawberry or blueberry topping **380**

Salted Caramel Cake

Moist chocolate cake, salted caramel filling, chocolate ganache **420**

Gelato

A scoop of Salted Caramel, Pistachio, or Chocolate Hazelnut **200**

Gelato Trio

Gelato sampler topped with pistachios, hazelnuts and almond slices **450**

Leche Flan

Filipino-style caramel custard **320**

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Beverages

	GLASS	BOTTLE
<i>Red Wine</i>		
Colombelle Merlot Sauvignon	335	1380
Negroamaro	360	1440
Merlot Veneto	375	1500
Shiraz, Katherine Hills	350	1300

White Wine

Colombelle Ugni Blanc	420	1620
Semillion Chardonnay, Great Trail	350	1300
Sauvignon Blanc, Kapuka	450	1650
Pinot Grigio Friuli Latisana doc	300	1200

Sparkling Wine

Prosecco	420	1620
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Aperitifs

Dry Martini	230
Martini Rosso	230
Martini Bianco	230
Campari	280

Vodka

Absolut Blue	350
Stolichnaya	350
Smirnoff	280
Grey Goose	420

Tequila

Jose Cuervo Gold	350
Patron Silver	560

Gin

Bombay Sapphire	410
Tanqueray	350

Rum

Bacardi Superior	240
Bacardi Gold	280
Bacardi 151	315
Mount Gay	250

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GLASS

Whiskey

Chivas Regal 12 years	350
Johnnie Walker Black	350
ohnnie Walker Double	560
Johnnie Walker Blue	1220

Bourbon

Jim Beam Black	330
Jim Beam White	280
Jack Daniel's	350

Single Malt

Glenmorangie	490
Glenfiddich	480

Brandy

Fundador	280
Carlos 1	350

Cognac

Remy Martin VSOP	690
Hennessy VSOP	770
Remy Martin XO	1320
Hennessy XO	1730

Liqueurs

Kahlua	230
Bailey's	250
Amaretto	250
Jagermeister	280
Drambuie	350
Cointreau	420
Grand Marnier	420

Mocktails

Virgin Mojito	310
Shirley Temple	
Fruit Punch	
Seda Season	

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GLASS

Classic Cocktails

Campari Orange	350
Cuba Libre	
Gimlet	
Long Island Iced Tea	
Margarita	
Mojito	
Sangria	
Screwdriver	
Tequila Sunrise	

Beers

Heineken	350
Corona	350
Hoegaarden	460
San Miguel Premium	210
San Miguel Pale Pilsen	180
San Miguel Light	180
San Miguel Super Dry	210
Cerveza Negra	210

Coffee

Coffee	130
Caffe Latte	130
Caffe Macchiato	130
Mochaccino	130
Capuccino	130
Hot Chocolate	130
Brewed Coffee	110
Espresso	
Single Double	110
Hot Tea	130

Hot Tea

English Breakfast, Green Tea, Camomile, Peppermint, Earl Grey, Ginger	110
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Cold Drinks

Caffe Latte, Capuccino, Coffee, Mochaccino, Chocolate, Tea	155
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Fresh Juices

Mango, Orange, Apple, 300
Pineapple, Calamansi, Carrot,
Watermelon, Melon,
Dalandan (Seasonal)

Chilled Juices

Mango, Orange, Apple, 200
Pineapple, Guava, Cranberry

Smoothies

Strawberry Banana 300
Mixed Berries
Mango

Bottled Water

Perrier 330 ml 250
San Pellegrino 250 ml 190
Evian 190
Absolute 90

Soda

Coke, Coke Light, Coke Zero, Sprite 110
Tonic Water, Soda Water 150
Ginger Ale 220

Energy Drink

Red Bull 240

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