

Breakfast

American Breakfast

600

Choice of Chilled fruit juice: Orange, Mango or pineapple

Or selection of fresh tropical fruits in season:

Papaya, Banana, Mango, Pineapple, or Tropical Fruit Platter

Your choice of cereals:

Cornflakes, Rice Crispies, Honey Stars, or Koko Crunch served with cold milk, sugar, and your choice of fresh fruit topping

Two country eggs of any style with your choice of:

Bacon, Breakfast Sausage, or Ham

Baker's Basket

Choose a combination of the following items (maximum of 3):

Danish Pastries, Ensaymada, Croissants, Doughnuts, Rye Bread, Muffins, Pan de sal, Toasted Bread, 8 grain Bread, Multi- seed bread

Served with butter, jam, marmalade or honey

Choice of:

Freshly brewed coffee, tea or hot chocolate

Filipino Breakfast

600

Choice of chilled fruit juice:

Orange, Mango, or Pineapple

Or selection of fresh tropical fruits in season:

Papaya, Banana, Mango, Pineapple, or Tropical Fruit Platter

Two country eggs of any style with your choice of:

Boneless daing na Bangus, Beef Tapa, Danggit, Pork Tocino, Pork Longaniza or Corned Beef

Served with garlic fried rice

Choice of:

Freshly brewed coffee, tea or hot chocolate

Continental Breakfast

550

Choice of chilled fruit juice: Orange, Mango, or Pineapple

Or selection of fresh tropical fruits in season:

Papaya, Banana, Mango, Pineapple, or Tropical Fruit Platter

Baker's Basket

Choose a combination of the following items (maximum of 3):

Danish Pastries, Ensaymada, Croissants, Doughnuts, Rye Bread, Muffins, Pan de sal, Toasted Bread, 8 Grain Bread, Multi-seed Bread

Freshly brewed coffee, tea or hot chocolate

Extras

Seasonal Fruits and Chilled Juices

Your choice of chilled juice:

Orange, Mango, Pineapple, or Calamansi 120

Your choice of fresh fruit:

Papaya, Banana, Mango, Pineapple, or Watermelon 230

Freshly Squeezed Orange or Apple Juice 280

Seasonal Fruit Platter 310

Farm Fresh Eggs

Two country eggs prepared to your liking with your choice of:

Bacon, Breakfast Sausage or Ham 320

Three-egg Omelette:

Plain 310

Or

Choice of Ham, Swiss Cheese, Mushroom or Asparagus 340

Served with toast and butter with your choice of jam:

Orange, strawberry, apricot, blackberry, or honey

Breakfast Beverages:

Brewed Coffee 120

Hot Tea 120

Hot or Cold Chocolate 130

Hot or Cold Milk 130

Cold Appetizers

Kinilaw na Bariles 385

Davaoeños specialty of fresh tuna fish marinated in vinegar, ginger, lemon and chilli

Shrimp Cocktail 480

Chilled shrimps on mango cucumber and jicama salad with Marie Rose sauce

Cold Roast Beef 500

Platter of thin sliced roast beef with potato salad, horseradish cream, gherkins, deli mustard and rye bread

Chicken Liver Pate 280

Brandied chicken liver pate in ramekin pots with onion marmalade and toasted multi-grain bread

Charcuterie and Cheese Platter

Combination of Salami, Mortadella, Ox tongue sausage, smoked ham with Emmental, Malagos feta and fresh goat cheese 560

Above prices are subject to applicable Government tax and service charge.

Hot Appetizers	
Calamares Fritos	440
Tender squid rings in crispy batter in two dips: Remoulade and Chili-lime dip	
Gambas Al Ajillo	530
Sautéed shrimps with garlic, pepper flakes, parsley and lemon	
Salpicao	420
Seared fried tender beef cubes with mushrooms, capsicums, toasted garlic served with pita bread	
Vegetable Samosa	250
Indian savory appetizer with spiced vegetable filling served with mango chutney and cucumber raita	
Chili Chicken Wings	350
Harissa spiced chicken wings with Romesco Sauce	
Salad	
Chicken Waldorf Salad	420
Dice cooked chicken salad with apples, celery and walnuts in a yoghurt-mayo dressing	
Yam Nuer	390
Spicy Thai beef and glass noodle salad with shallots, lime, chili, fish sauce and fresh coriander leaves	
Pomelo and Green Mango Salad	320
Melange of Pomelo and green mango in a sweet and spicy dressing topped with crisp fried shrimps	
The Garden Salad	310
Fresh and crisp seasonal lettuce complemented with choice of dressings: Thousand Island, Vinaigrette, Oriental or Balsamic	
Caesar Salad	390
Classic salad of crunchy Romaine lettuce, crisp bacon, 8 grains croutons, shaved parmesan cheese, and garlic anchovy dressing	
Mixed Salad	360
Mixed green and vegetables salad with onions, bell peppers, mushrooms, olives, tomatoes, cucumber and boiled eggs with your choice of dressing.	

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Soups

Sotanghon Soup 250
Crystalline noodle soup with flakes of chicken, shredded carrots and cabbage topped with spring onions and toasted garlic

Red Wine Onion Soup 200
Caramelized onions with thyme and reduced red wine in rich beef broth baked with Emmental crouton

Nilagang Baka 380
A one-meal soup of diced beef in ginger broth with potatoes and cabbage

Soup of the Day 220

Sandwiches

Marco Polo Club 400
Our version of the famous club sandwich with grilled chicken, bacon, Swiss cheese, egg, lettuce and tomato

Prime Beef Burger 500
A tender beef patty with Swiss cheese and mushrooms complemented with French fries

Cheese Steak Sandwich 450
Seared thin slices of beef tenderloin with sautéed onions, bell peppers, mushrooms and cheddar cheese on a French Baguette

Creamed Tuna and Swiss Cheese Panini 350
Grilled Emmental Cheese and tuna salad on Ciabatta bread

Wienerli Sausage 340
Served on a hotdog bun with pickled relish, onions, ketchup, deli mustard and potato salad

Sandwich Board 360
Your choice of filling: tuna salad, chicken salad, grilled chicken, BLT, ham and egg, roast beef, salami on plain or toasted white bread, whole wheat, rye or French bread

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Pizza and Pasta	
Pizza Margherita	310
With tomato, pesto and mozzarella cheese	
Pizza Napoli	360
Anchovies, capers, garlic, tomato, oregano, and mozzarella	
Tex Mex Pizza	340
Spicy chili con carne, refried beans, onions and mozzarella cheese	
Mamma Mia	420
Pepperoni, mushrooms, tomato, green peppers and mozzarella cheese	
Pasta al Dente	400
Our choice of spaghetti, tagliatelle or penne pasta with Pesto, Bolognese, Carbonara, Seafood or Napoletana sauce	
Main Course	
Grilled Tangigue	430
Pan fried darne and mackerel with lemon, capers, butter and parsley	
Wiener Schnitzel	360
Pan-Fried Breaded Pork Escalope with French Fries	
Grilled Prawns	660
Grilled tiger prawns complimented with pineapple and cucumber salsa	
Grilled Entrecote	
Grilled 108 gm. U.S. Sirloin Steak with Café de Paris Butter	970
Grilled Sausage	340
Choice of Hungarian, Schublig, Cervelat or Veal sausage with sautéed cabbage served with deli mustard	

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Desserts

Apple Pie	200
Warm caramel crusted baked apple pie with cinnamon and raisins complimented with a scoop of vanilla ice cream	
Crepes Samurai	220
Baked strips of sweet mango wrapped in crepes napped with crème Anglaise and confectioner's sugar	
Blueberry Cheesecake	200
Chilled cream cheesecake topped with blueberries	
Chocolate Moist Cake	200
Rum soaked chocolate cake with poached berries and chocolate swirls	
Halo-Halo	240
Candied fruits and beans topped with shaved ice with your choice ice cream: ube, vanilla, strawberry or mango	
Banana Split	310
Scoops of vanilla, chocolate and strawberry ice creams embedded in banana laced with chocolate sauce and topped with crushed nuts and whipped cream	
Ice Cream	200
Two scoops of your favorite ice cream; vanilla, chocolate, mocha, strawberry, ube or mango	
Seasonal Fruit Platter	310
Treats of Asia	
Singaporean Laksa	370
A one-meal coconut curry soup with egg noodles, shrimps, fried tofu, squid balls, beans sprouts topped	
Ikan Kukus	290
Nonya style steamed fish fillets with ginger soya, Chinese mushrooms, greens vegetables served with steamed rice	
Ca Ri Ga	350
Saigonese mild hot chicken curry with sweet potatoes	
Bhindi Lamb Curry	540
Spicy Indian lamb curry with okra served with mango chutney and crisp poppadums	
Indonesian Satays	370
Choice of grilled chicken, pork or beef skewers marinated in sweet soya served with spicy peanut sauce, and a cucumber – onion relish	
Ton Katsu	360
Deep – fried breaded pork cutlet with tonkatsu sauce, shredded cabbage, tomato, cucumber, lemon wedge and a miso soup	
Bistek Tagalog	510
Pan-fried beef tenderloin marinated in soya, garlic, and lemon smothered with onion rings	
Bistek Tagalog	510
Traditional Filipino beef steak marinated in soya sauce, lemon juice and garlic smothered with onion rings	
Pritong Manok	385
Crisp-fried cut pieces of chicken with pickled papaya and steamed rice	

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Japanese Dishes

Seafood Ramen	240
Fresh Seafood and Wheat Flour noodles on Dashi Broth with Hakusai	
Miso Ramen	265
Wheat Flour noodle soup with soya marinated rolled pork belly meat	
Kakiagi Soba	190
Mix Vegetable Tempura and Buckwheat Noodle Soup on Soba Broth	
Tempura Ebi Udon	420
Udon Noodle Soup on Dashi Broth with Prawn Tempura	
Yosenabe	190
Hot Pot Meal of Chicken, Seafood and Mix Vegetables on Dashi Broth	

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