

VIENNE

LOBBY LOUNGE

HALAL MENU

قائمة الطعام الحلال

Qā'imāt aṭ-ṭa'ām al-ḥalāl

APPETIZERS

Moutabal – P250 🥗🌿

Smoky roasted eggplant dip blended with garlic, olive oil, and creamy yogurt, served with warm kouboush for the perfect scoop

Labneh – P268 🥛🌿🍋

Tangy strained yogurt dip with a hint of lemon, served with soft, warm kouboush on the side.

Vegetable Cake – P350 🥕🌿

Golden pan-fried vegetable fritters made of carrots, potato, and cabbage, delicately seasoned with mild spices for a crispy bite

Hummus with Pita – P480 🍷🌿

Silky hummus made from chickpeas and tahini, served with warm pita bread and smoked paprika

Vegetable Samosa – P450 🌿

Golden, crispy samosas stuffed with spiced vegetables, a savory mix of potatoes, peas, and carrots

SOUPS

Tomato and Basque Garlic – P200

Hearty tomato soup simmered with garlic, cumin, and olive oil, then topped with fresh parsley and a touch of heat

Hot and Sour Soup – P520 🥕🌿🍷🍋

Savory and tangy soup with silken tofu, shiitake mushrooms, and egg, simmered in a bold vinegar-soy broth with a spicy kick

Tiyula Itum – P200 🌿🍋

Tausug beef stew with burnt coconut, lemongrass, and spices, a rich and aromatic Sulu delicacy

Imbaw Soup – P120 🍷

Visayan clam soup with ginger, tomato, and lemongrass, warm and briny with local flavors

Moroccan Spiced Lentil and Chickpea Soup – P300

A comforting blend of green lentils and chickpeas, spiced with cumin, paprika, and cinnamon, and finished with fresh cilantro

Chicken Tinola – P650 🍷🌿🍋

Sauteed chicken in ginger, garlic, and onion broth, a soothing Filipino favorite

Allergen Information

🌿 Gluten 🍷 Nuts 🥛 Dairy 🥕 Egg 🌿 Soy 🍷 Sesame 🍷 Shellfish
🍷 Chicken 🌿 Garlic 🥛 Coconut Milk 🍷 Onion 🍷 Goat Meat

🍷 For Sharing

All prices are inclusive of 12% Value-Added Tax (VAT).

SALADS

Tabbouleh – ₱450 🌿

Vibrant mix of fresh parsley, mint, bulgur, and tomato, tossed in zesty lemon juice and olive oil

Lebanese Salad – ₱320

A medley of tomato, cucumber, onion, romaine, iceberg, and parsley, tossed in a bright and tangy lemon-olive dressing

Fattoush – ₱320 🌿

Flavorful blend of crispy croutons, capsicum, fresh herbs, and warm spices, tossed in olive oil and tangy sumac

Arugula Salata – ₱350

Mix of arugula leaves, mint, tomato, and crisp bean sprouts, brought to life with a zesty lime juice dressing

Chopped Salad – ₱530 🥛

Green lettuce, cucumber, onion, and feta cheese, served with honey-balsamic vinaigrette on the side

Ensaladang Guso – ₱150

Seaweed salad from coastal Visayas and Mindanao, tossed with tomato, onion, and vinegar

MAIN COURSES

Broasted Chicken with Pita Bread – ₱830 🌿🥙🍷

Tender, crispy spiced chicken, served with warm, freshly baked pita bread

Fisherman's Pie – ₱380 🥛🌿🍷

Hearty seafood bake made of shrimp, squid, and mussels, layered with fluffy mashed potatoes and rich, creamy béchamel

Kabsa Faham – ₱1,450 🥛🍷

Succulent chicken, perfectly spiced and roasted, served with a bold and zesty tomato-Tabasco kabsa sauce

Beef Biryani – ₱1,160 🥛🍷

Aromatic basmati rice paired with tender, slow-cooked beef, infused with a rich blend of spices and herbs

Lamb Shank Kare Kare – ₱1,250 🍷🥙

Tender lamb shank slow-cooked in a rich peanut sauce, with eggplant, string beans, and Chinese cabbage

Roasted Vegetable Curry – ₱399 🍷🥙

Seasonal vegetables roasted to perfection, simmered in a flavorful curry sauce

Kalderetang Kambing – ₱280 🍷🌿🍷

Luzon-style goat stew with liver and vegetables, in a rich tomato sauce with local spices

Spicy Chicken Gizzard & Liver – ₱200 🌿🍷

Pulutan-inspired stir-fry with chili and vinegar, tossed with savory spices and aromatics

Beef Salpicao – ₱550 🌿🍷

Spanish-Filipino stir-fry of beef tenderloin and garlic, seasoned with soy and chili

DESSERTS

Baklava – ₱400 🌿🍷🥛

Layers of flaky pastry filled with almonds, walnuts, and pistachios, drenched in a honey-cinnamon syrup

Leche Flan – ₱280 🍷🥛

Classic Filipino egg custard with milk and vanilla, smooth, creamy, and melt-in-your-mouth

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BEVERAGES

SMOOTHIES – ₱220

Tropical Wave

Mango, pineapple, banana, yogurt & honey

Pineapple Sunrise

Pineapple, strawberry, banana, mint leaves, yogurt

FRESH FRUIT SHAKES – ₱220

Fresh Ripe Mango

Fresh Pineapple

Apples

Banana

Fresh Watermelon

Fresh Papaya

COFFEE – ₱160

Espresso

Americano

Café Latte

Cappuccino

HOT TEA – ₱120

Chamomile

Earl Grey

English Breakfast

Sencha Green

Peppermint

HOUSEBLEND ICED TEA – ₱150

SODAS & SPARKLING WATER – ₱150

Coca-Cola Coke | Zero

Sprite | Royal

Tonic Water

Ginger Ale

San Pellegrino Sparkling Water 750ml – ₱570

San Pellegrino Sparkling Water 250ml – ₱270

BELMONT
HOTEL
BORACAY



MEGAWORLD
HOTELS & RESORTS

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