



ROOM SERVICE MENU

Our Online Food Ordering System is temporarily unavailable.
To place your order, please dial '1705' / '1706' on your guestroom phone.



6 AM to 10 PM

ALL-DAY BREAKFAST

Continental Breakfast ^(D, E, G)

Selection of pastries and bread with butter, jam, marmalade and fresh fruits. Choice of chilled juice or coffee

P600

International Breakfast ^(D, E, G)

Choice of ham, bacon or sausage with hashed browns, two eggs prepared to your liking and fresh fruits, served with white or wheat bread. Choice of chilled juice or coffee

P820

Filipino Breakfast

Choice of Tapa (Dried Cured Beef), Longganisa (Local Sausage), Daing na Bangus (Deep Fried Marinated Milk Fish), or Pork Tocino (Sweet Cured Pork) with two eggs prepared to your liking, pickled papaya and fresh fruits, served with garlic or steamed rice. Choice of chilled juice or coffee

Longganisa (Local Sausage) ^(E)

P550

Tocino (Sweet Cured Pork) ^(E)

P600

Daing na Bangus

(Deep Fried Marinated Milk Fish) ^(E)

P600

Beef Tapa (Dried Cured Beef) ^(E)

P820

SALAD

Beef Thai Salad ^(S)

Pan Seared U.S. Choice Beef Sirloin with Green Papaya, Red Onion, Cucumber, Cherry Tomato, Dried Shrimp, Mint Leaves, Cilantro and Secret Thai Dressing

P680

Tuna Salad ^(Y)

Half Cooked Tuna with Shredded Cabbage, Carrots, Cucumber, Cherry Tomato, Nori, Sesame Dressing

P400

Chicken Caesar Salad ^(C, D, E)

Grilled Brine Breast Chicken with Romaine, Crouton, Smoked Bacon, Parmesan Shave, Poached Egg and Caesar Dressing

P350

Farmer's Salad ^(E, N)

Turnip, Carrot, Mango, Papaya, Romaine, Crouton, Cracked Nut, Boiled Egg and Honey Mayo

P300

Extra Dressing P60

SOUP

Cream of Pumpkin ^(D)

Baked Herbs Pumpkin Puree in Thick Cream Milk served with Focaccia Olives

P240

Seafood Laksa ^(S)

8 hours Simmered Spicy Coconut Broth with Prawn, Crab Meat, Tofu, Beansprout, Vermicelli and Cilantro served with Lime Wedge

P400

Soup of the Day

P180

APPETIZER

Cevichow ^(S)

GenSan Tuna with Grilled Shrimp, Squid in Calamansi Dressing served with Taro Chips

P480

Fresh Lumpia ^(N)

Freshly Cooked Crepe with Vegetable and Peanut Sauce

P260

Pork Sisig ^(E)

2 way Pork Sisig Sauteed in Red Onion and Green Chili with Poached Egg

P550

Chicharon Bulaklak

Slow Cooked Crispy Ruffled Fat served with Pinakurat

P300

Beef Salpicao (Good for Sharing) ^(D)

250g U.S. Choice Tenderloin with Fresh Mushroom Garlic and Capsicum

P1,350

Calamares ^(S)

Crispy Fried Squid with Garlic Aioli

P280

Gambas Al Ajillo ^(S, G)

Prawn with Garlic and Chili Flakes served with Olive Focaccia Bread

P620

Mozzarella Stick ^(D)

Crispy Fried Mozzarella Cheese Stick served with Pomodoro Sauce

P420

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6 AM to 10 PM

INTERNATIONAL

U.S. Choice Rib Eye^(D)

P3,190

Grilled U.S. Choice Rib Eye with Sautéed French Bean, Carrot, Cauliflower, Cherry Tomato with Mousseline Potato and 18 hours Mushroom Au Jus

Tasmanian Salmon^(D)

P1,100

Grilled Tasmanian Salmon with Sautéed French Beans, Carrot, Cauliflower, Cherry Tomato with Mousseline Potato and Tarragon Sauce

Spice Rub Baby Back Ribs^(D,Y)

P1,760

24 Hours Spice Rub Baby Back Ribs with Sautéed French Beans, Carrot, Cauliflower, Cherry Tomato with Mousseline Potato and 8 Hours Smoked BBQ Sauce

Tomahawk Pork Chop^(D)

P1,980

Grilled Tomahawk Pork Chop with Sautéed French Beans, Carrot, Cauliflower, Cherry Tomato with Mousseline Potato and Tarragon Sauce

Extra Sauce P60 Extra Mousseline Potato P110 Steamed Rice P110

PASTA/ NOODLES

Pansit Guisado^(E,G)

P495

Stir Fry Vermicelli in Garlic Onion with Carrot, Cabbage, Crispy Lechon Kawali, and Prawn topped with Boiled Egg and served with Bread

Penne Pesto^(D,G)

P570

Penne Pasta tossed in Pesto Sauce, Cherry Tomatoes, and Sweet Basil, topped with Grilled Chicken. Served with Bread

Spicy Prawn^(S,G)

P480

Spaghetti Noodles Tossed in Chiffonade Basil Pomodoro Sauce with Prawn and served with Olive Focaccia

Classic Carbonara^(D,G)

P500

Spaghetti Pasta Tossed in Creamy White Sauce with Smoked Bacon, Parmesan Cheese served with Olive Focaccia

Extra Parmesan P40 Olive Focaccia P40

Pizza

Quattro Formaggi^(G,D)

P570

Hand Tossed 12 inches Pizza Dough with Mozzarella Cheddar Brie and Blue Cheese served with Garlic Aioli

Meat Lovers^(G)

P680

Hand Tossed 12 inches Pizza Dough with Pepperoni Smoked Bacon Ham Ground Beef and Capsicum served with Garlic Aioli

Pepperoni^(G,D)

P520

Hand Tossed 12 inches Pizza Dough with Pepperoni Cheddar and Mozzarella Cheese served with Garlic Aioli

Margherita^(D)

P400

Hand Tossed 12 inches Pizza Dough with Fresh Basil served with Garlic Aioli

Extra Garlic Aioli P40

SANDWICH

Club Sandwich^(E,G)

P630

Bread, Sliced Grilled Chicken, Bacon, Romaine Lettuce, Tomatoes and Egg served with Potato Wedges or French Fries

U.S. Beef Burger^(D,G)

P900

U.S. Choice Ground Beef Sirloin Patty, Melted Mozzarella, Tomato, Iceberg, Brioche Bun and Caesar Dressing served with Potato Wedges or French Fries

Pulled Pork Burger^(E,G)

P590

Slow Cooked Pulled Pork Butt in Sweet Soy Spices Sauce, Iceberg, Pickled Onion, Shredded Tortilla, Asian Fried Egg with Brioche Bun and Siracha Dressing served with Potato Wedges/ French Fries

Chicken Karaage Burger^(C,G)

P700

Crispy Chicken, Iceberg Coleslaw, Brioche Bun and Goju Jang Dressing served with Potato Wedges/ French Fries

Add on:

Onion Ring P70

Bacon P90

Jalapeno P40

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6 AM to 10 PM

LOCAL SOUP

Sinigang na Salmon sa Miso

P1,050

(Good for Sharing)

Norwegian Salmon in Miso Tamarind Broth with Local Tomato, Red Onion, Green Chili

Beef Kansi

P760

Slow cooked Beef Shank in Fresh Batwan Fruit Broth with Langka and Lemon Grass

LOCAL FAVORITES

Chicken Inasal^(C)

P540

18 Hours Grilled Marinated Boneless Chicken Thigh in Lemongrass Soy Ginger Calamansi

Pork Humba^(Y)

P570

Braised Pork in Sweet Soy Banana Blossom with Fried Sweet Plaintain

Lechon Kawali^(Y)

P520

3-way Pork Belly Marinated in Soy Vinegar, Sugar, and Lemongrass with Liver Sauce

Pinakbet^(S)

P440

Sauteed Local Tomato, Pumpkin, String Beans, Bitter Gourd, Eggplant, Okra, in Fish Sauce with Pork and Prawn

Crispy Pata (Good for sharing)

P1,380

4 Hours Crispy Pork Knuckle with Pickled Papaya and Pinakurat Vinegar

Laing^(S)

P520

Dried Taro Leaves Braised in Freshly Pressed Coconut Milk for 3 hours. Enhanced with Scallops and Prawn Paste. Topped with Prawn and Lechon Kawali

DESSERT

Banana Split^(D)

P350

Fresh Banana, Strawberry Ice Cream, Vanilla Ice Cream, Chocolate Ice Cream, Chocolate Wafer Stick, Chocolate Sauce

Choc Nut Turones^(D)

P300

Banana, Tsoknut, Langka wrapped in Lumpia Wrapper, Tossed in Cinnamon Sugar with Warm Chocolate Sauce Dip and Vanilla Ice Cream

Halo Halo^(D)

P200

Saging Saba, Macapuno, Jackfruit, Red Kaong, Leche Flan, Ube Ice Cream, Full Cream Milk

Calamansi "No Bake" Cheesecake^(D)

P200

Cream Cheese, Calamansi, Graham Cracker Crumbs, Vanilla Bean and Calamansi Candy

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10 PM to 6 AM

Rice Bowl

Beef Rendang ^(E) P520
Braised Beef in 5 Spice Gravy, Asian Fried Egg, Fish Cracker, Coleslaw, Sliced Local Tomato and Cucumber

Tuna Sesame ^(E, S) P480
Pan Seared Tuna loin, Asian Fried Egg, Fish Cracker, Coleslaw, Sliced Local Tomato, Cucumber and Sesame Mayo

Chicken Satay ^(C, E) P480
Grilled Chicken Satay, Asian Fried Egg, Fish Crackers, Coleslaw, Sliced Local Tomato, Cucumber, and Peanut Sauce

Sandwich

Club Sandwich ^(G, D) P630
Bread, Sliced Grilled Chicken, Bacon, Romaine Lettuce, Tomatoes and Egg served with Potato Wedges or French Fries

U.S. Beef Burger ^(G, D) P900
U.S. Choice Ground Beef Sirloin Patty, Melted Mozzarella, Tomato, Iceberg, Brioche Bun and Caesar Dressing served with Potato Wedges or French Fries

Filipino Breakfast

Choice of Tapa (Dried Cured Beef), Longganisa (Local Sausage), Daing na Bangus (Deep Fried Marinated Milk Fish), or Pork Tocino (Sweet Cured Pork) with two eggs prepared to your liking, pickled papaya and fresh fruits, served with garlic or steamed rice. Choice of chilled juice or coffee

Tocino (Sweet Cured Pork) ^(E) P600

Daing na Bangus (Deep Fried Marinated Milk Fish) ^(E) P600

Beef Tapa (Dried Cured Beef) ^(E) P820

Pasta / Noodles

Pansit Guisado ^(G, D) P500
Stir Fry Vermicelli in Garlic Onion with Carrot, Cabbage, Crispy Lechon Kawali, and Prawn topped with Boiled Egg and served with Bread

Classic Carbonara ^(G, D) P520
Spaghetti Pasta Tossed in Creamy White Sauce with Smoked Bacon, Parmesan Cheese served with Olive Focaccia

Add on:

Extra Parmesan P40 Olive Focaccia P40

Pizza

Quattro Formaggi ^(G, D) P570
Hand Tossed 12 inches Pizza Dough with Mozzarella Cheddar Brie and Blue Cheese served with Garlic Aioli

Meat Lovers ^(G) P680
Hand Tossed 12 inches Pizza Dough with Pepperoni Smoked Bacon Ham Ground Beef and Capsicum served with Garlic Aioli

Add on: Extra Garlic Aioli P40

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DRINKS

BOTTLED WATER

Summit (330 ml)	P240
Sparkling Water (330 ml)	P240
Perrier (750 ml)	P460

SODA

Coke	P160
Coke Zero	P160
Sprite	P160
Royal Tru Orange	P160
Soda Water	P160
Tonic Water	P160
Ginger Ale	P190

CHILLED JUICES

Orange	P160
Pineapple	P160
Four Seasons	P160
Cucumber Lemonade	P160
Mango	P180
Cranberry	P180
Belmont Iced Tea	P190

HOT CHOCOLATE / COFFEE

Hot Chocolate ^(D)	P190
Brewed Coffee	P160
Americano	P160
Espresso	P160
Cafe Mocha ^(D)	P190
Cafe Latte ^(D)	P190
Cappuccino ^(D)	P190

TEA

English Breakfast	P190
Earl Grey	P190
Jasmine	P190
Chamomile	P190
Strawberry & Kiwi	P190
Mango & Pineapple	P190

FRUIT SHAKES

Banana	P200
Watermelon	P200
Melon	P220
Mango	P300
Strawberry	P300

LOCAL BEERS

San Miguel Pale Pilsen ^(G)	
<i>Bottle</i>	P210
<i>Can</i>	P213
San Miguel Light ^(G)	
<i>Bottle</i>	P210
<i>Can</i>	P213
Red Horse ^(G)	
<i>Bottle</i>	P210
<i>Can</i>	P230
Cerveza Negra <i>(Bottle)</i> ^(G)	P260
Smirnoff <i>(Bottle)</i> ^(G)	P210
San Miguel Apple <i>(Can)</i> ^(G)	P200
San Miguel Lemon <i>(Can)</i> ^(G)	P200

IMPORTED BEERS

Heineken ^(G)	
<i>Bottle</i>	P290
<i>Can</i>	P290
Corona <i>(Bottle)</i> ^(G)	P290
Asahi <i>(Can)</i> ^(G)	P300

WINES

RED	Glass / Bottle
Gallo Family Cabernet Sauvignon	P430 / P1,800
Carlo Rossi Cabernet Sauvignon	P430 / P1,800
Barefoot Merlot	P430 / P1,900
WHITE	Glass / Bottle
Gallo Family Chardonnay	P430 / P1,800
Canyon Road Chardonnay	P430 / P1,800
Barefoot Sauvignon Blanc	P430 / P1,900
SWEET WINE	Glass / Bottle
Barefoot Moscato	P430 / P1,800

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WINE MENU

SPARKLING

Duet Brut Airen, Viura
Duet Rose Tempranillo
Piccini Prosecco Doc 'Venetian Dress' Glera

Bottle / Glass

P2,700
P2,700
P12,000

RED

Richebaron Rouge Grenache
Ardeche Pinot Noir Buis d'Aps
Les Classiques Cabernet Sauvignon
Les Classiques Merlot
Casa Albali Tempranillo - Shiraz

P2,700 / P460
P4,900
P3,800
P3,800
P3,300 / P460

WHITE

Les Classiques Sauvignon Blanc
Les Classiques Chardonnay
Casa Albali Airen Verdejo - Sauvignon Blanc

P3,800
P3,800
P3,300 / P460

House Wines

RED

Tisdale Merlot
Naked Grape Cabernet Sauvignon
Gallo Family Cabernet Sauvignon
Barefoot Merlot

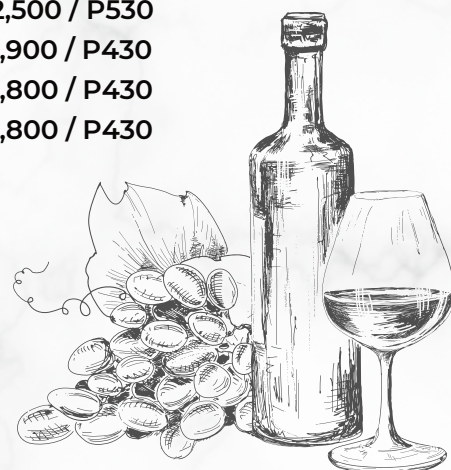
Bottle / Glass

P1,800 / P430
P1,900 / P430
P1,800 / P430
P1,900 / P430

WHITE

Starborough Sauvignon Blanc
Barefoot Sauvignon Blanc
Gallo Family Chardonnay
Canyon Road Chardonnay

P2,500 / P530
P1,900 / P430
P1,800 / P430
P1,800 / P430



*Cafe
Belmont*

Belmont Junior Meals

ALL-TIME KIDS FAVORITES
11 AM TO 10 PM DAILY

MINI BURGER WITH
NUGGETS AND FRIES
P420.00



SPAGHETTI WITH
NUGGETS AND FRIES
P350.00