

*Cafe
Belmont*

BELMONT HOTEL
MANILA



11:00am to 10:00pm

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

P550

Filipino Breakfast

Served with two eggs prepared to your liking, pickled papaya and fresh fruits, served with garlic or steamed rice. Choice of chilled juice or coffee

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

P750

Longganisa (Local Sausage) ^(E)

P500

Tocino (Sweet Cured Pork) ^(E)

P550

Daing na Bangus

(Deep Fried Marinated Milk Fish) ^(E)

P550

Beef Tapa (Dried Cured Beef) ^(E)

P750

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

P620

Chicken Caesar Salad ^(C, D, E)

P320

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

Tuna Salad ^(Y)

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

P360

Farmer's Salad ^(E, N)

P280

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

Extra Dressing P50

SOUP

Cream of Pumpkin ^(D)

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

P220

Seafood Laksa ^(S)

P360

8 hours simmered Spicy Coconut Broth with Prawn, Crab Meat, Tofu, Bean sprout, Vermicelli and Cilantro served with Lime Wedge

Soup of the Day

P160

APPETIZER

Cevichow ^(S)

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

P440

Beef Salpicao(good for sharing) ^(D)

P1,230

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

Fresh Lumpia ^(N)

Freshly Cooked Crepe with Vegetable and Peanut Sauce

P240

Calamares ^(S)

P260

Crispy Fried Squid with Garlic Aioli

Pork Sisig ^(E)

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

P500

Gambas Al Ajillo ^(S, G)

P560

Prawn with Garlic and Chili Flakes served with Olive Focaccia Bread

Chicharon Bulaklak

Slow cooked Crispy Ruffled Fat served with Pinakurat

P280

Mozzarella Stick ^(D)

P380

Crispy Fried Mozzarella Cheese Stick served with Pomodoro Sauce

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INTERNATIONAL

U.S. Choice Rib Eye^(D)

P2,900

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

Tasmanian Salmon^(D)

P1,000

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

Spiced Rub Baby Back Ribs^(D,Y)

P1,600

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

Tomahawk Pork Chop^(D)

P1,800

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

Extra Sauce P50 Extra Mousseline Potato P100 Steamed Rice P100

PASTA/ NOODLES

Pansit Guisado^(E,G)

P450

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)

P520

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

Spicy Prawn^(S,G)

P440

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

Classic Carbonara^(D,G)

P460

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

Extra Parmesan P30 Olive Focaccia P30

Pizza

Quattro Formaggi^(G,D)

P520

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

Meat Lovers^(G)

P620

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

Pepperoni^(G,D)

P480

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

Margherita^(D)

P360

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

Extra Garlic Aioli P30

SANDWICH

Club Sandwich^(E,G)

P580

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

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

P820

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

Pulled Pork Burger^(E,G)

P540

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)

P640

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

Add on:

Onion Rings P60

Bacon P80

Jalapeno P30

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LOCAL SOUP

Sinigang na Salmon sa Miso (good for sharing)

P960

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

Beef Kansi

P690

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

LOCAL FAVORITES

Chicken Inasal ^(C)

P490

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

Pork Humba ^(Y)

P520

Braised Pork in Sweet Soy Banana Blossom with Fried Sweet Plaintain

Lechon Kawali ^(Y)

P480

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

Pinakbet

P400

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

Crispy Pata (Good for Sharing)

P1,260

4 hours Crispy Pork Knuckle with Pickled Papaya and Pinakurat Vinegar

Laing ^(S)

P480

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)

P320

Strawberry, Vanilla & Chocolate Ice Cream with fresh banana, Chocolate Wafer Stick and Chocolate Sauce

Choc Nut Turones ^(D)

P280

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

Halo Halo ^(D)

P180

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

Calamansi "No Bake" Cheesecake ^(D)

P180

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

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DRINKS

BOTTLED WATER

Summit (330 ml)	P220
Sparkling Water (330 ml)	P220
Perrier (750 ml)	P425

SODA

Coke	P150
Coke Zero	P150
Sprite	P150
Royal Tru Orange	P150
Soda Water	P150
Tonic Water	P150
Ginger Ale	P180

CHILLED JUICES

Orange	P150
Pineapple	P150
Four Seasons	P150
Cucumber Lemonade	P150
Mango	P170
Cranberry	P170
Belmont Iced Tea	P180

HOT CHOCOLATE / COFFEE

Hot Chocolate ^(D)	P180
Brewed Coffee	P150
Americano	P150
Espresso	P150
Cafe Mocha ^(D)	P180
Cafe Latte ^(D)	P180
Cappuccino ^(D)	P180

TEA

English Breakfast	P180
Earl Grey	P180
Jasmine	P180
Chamomile	P180
Strawberry & Kiwi	P180
Mango & Pineapple	P180

FRUIT SHAKES

Banana	P190
Watermelon	P190
Melon	P210
Mango	P275
Strawberry	P275

LOCAL BEERS

San Miguel Pale Pilsen ^(G)	
<i>Bottle</i>	P195
<i>Can</i>	P198
San Miguel Light ^(G)	
<i>Bottle</i>	P195
<i>Can</i>	P198
Red Horse ^(G)	
<i>Bottle</i>	P195
<i>Can</i>	P210
Cerveza Negra <i>(Bottle)</i> ^(G)	P240
Smirnoff <i>(Bottle)</i> ^(G)	P195
San Miguel Apple <i>(Can)</i> ^(G)	P190
San Miguel Lemon <i>(Can)</i> ^(G)	P190

IMPORTED BEERS

Heineken ^(G)	
<i>Bottle</i>	P260
<i>Can</i>	P260
Corona <i>(Bottle)</i> ^(G)	P260
Asahi <i>(Can)</i> ^(G)	P280

WINES

RED	Glass / Bottle
Gallo Family Cabernet Sauvignon	P390 / P1,700
Carlo Rossi Cabernet Sauvignon	P390 / P1,700
Barefoot Merlot	P390 / P1,800
WHITE	Glass / Bottle
Gallo Family Chardonnay	P390 / P1,700
Canyon Road Chardonnay	P390 / P1,700
Barefoot Sauvignon Blanc	P390 / P1,800
SWEET WINE	Glass / Bottle
Barefoot Moscato	P390 / P1,700

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Nga Handog

Sampaguita Menu

FROM THE BAKERY

Tinapay | P220

Our homemade focaccia bread is made even more flavorful with roasted Sampaguita petals, flaky salt, and herbs

Sampaguita Cheese | P320

Our Sampaguita cheese is made with Carabao's milk and loose Sampaguita flowers with a hint of citrus. It's a soft, spreadable cheese that may be stored in a jar and taken home

Sampaguita Jam | P350

Mangoes, Sampaguita petals, Lemon, and Sugar are the main components of this sweet & lemony blend that has a slight floral hint

APPETIZER

Sampaguita Boursin

& Salmon Tartlets | P850

Triple whipped and Sampaguita-infused cream cheese, salmon

Roasted Vegetable

& Sampaguita Terrine | P150

Sagada Highland Chargrilled Vegetables, Basil and Malunggay Pesto, Himalayan Salt, Sampaguita

MAIN COURSE

Sampaguita Rubbed

Pork Barbecue | P580

Pork belly, dried sampaguita buds, herbs, homemade barbeque sauce

Bistek Tagalog | P450

Roast Beef Belly, Grilled Cauliflower, Sous Vide Rustic Potato, Monggo and Sampaguita Caviar, Caramelized Calamansi and Lasuna Jus sauce

Gambas Royale | 450

Prawn Al Ajillo, Lucban Risotto, Sofrito, Sampaguita Au Gratin

DESSERT

Mango Sampaguita

Cheesecake | P320

Sampaguita cream cheese, mango jelly, blueberry, edible soil

Sampaguita Ice Cream | P220

Homemade and elevated with the addition of Sampaguita flavor

Sampaguita Polvoron | P100

BEVERAGES

Sampaguita & Lychee | P250

Sampaguita vanilla tea, lychee, lemon

Sampaguita Smoothies | P280

Sampaguita buds, vanilla ice cream, milk, vanilla extract

SaMaRRa | P320

Sampaguita tea, mango juice, organic tarragon leaves, organic peppermint leaves, vanilla extract

Paraw Regatta | P200

Jasmine tea, vodka, mango juice, blue curacao, grenadine

