

*Cafe
Belmont*

BELMONT HOTEL
MANILA

ALL-DAY BREAKFAST

<p>Continental Breakfast ^(D, E, G) Selection of pastries and bread with butter, jam, and fresh fruits. Choice of chilled juice or coffee</p>	P550	<p>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</p>	
<p>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</p>	P750	<p>Longganisa (Local Sausage) ^(E) P500 Tocino (Sweet Cured Pork) ^(E) P550 Daing na Bangus ^(C) P550 (Deep Fried Marinated Milk Fish) ^(E) Beef Tapa (Dried Cured Beef) ^(E) ^(C) P750</p>	

SALAD

<p>Beef Thai Salad ^(S) ^(C) Pan Seared U.S. Choice Beef Sirloin with Green Papaya, Red Onion, Cucumber, Cherry Tomato, Dried Shrimp, Mint Leaves, Cilantro and Secret Thai Dressing</p>	P620	<p>Chicken Caesar Salad ^(G, D, E) ^(C) Grilled Brine Breast Chicken with Romaine, Smoked Bacon, Parmesan Shave, Poached Egg, Crouton and Caesar Dressing</p>	P320
<p>Tuna Salad ^(Y) ^(C) Half Cooked Tuna with Shredded Cabbage, Carrots, Cucumber, Cherry Tomato, Nori, and Sesame Dressing</p>	P360	<p>Farmer's Salad ^(E, N) ^(C) Turnip, Carrot, Mango, Papaya, Romaine, Crouton, Cracked Nut, Boiled Egg and Honey Mayo Dressing</p>	P280

Extra Dressing P50

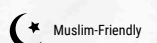
SOUP

<p>Cream of Pumpkin ^(D) ^(C) Baked Herbs Pumpkin Puree in Thick Cream Milk served with Focaccia Bread</p>	P220	<p>Seafood Laksa ^(S) ^(C) 8 hours simmered Spicy Coconut Broth with Prawn, Crab Meat, Tofu, Bean sprout, Vermicelli and Cilantro served with Lime Wedge</p>	P360
		<p>Soup of the Day</p>	P160

APPETIZER

<p>Cevichow ^(S) ^(C) GenSan Tuna with Grilled Shrimp, Squid in Calamansi Dressing served with Taro Chips</p>	P440	<p>Beef Salpicao(good for sharing) ^(D) ^(C) 250g U.S. Choice Tenderloin with Fresh Mushroom Garlic and Capsicum</p>	P1,230
<p>Fresh Lumpia ^(N) Freshly Cooked Crepe with Vegetable and Peanut Sauce</p>	P240	<p>Calamares ^(S) ^(C) Crispy Fried Breaded Squid with Garlic Aioli</p>	P260
<p>Pork Sisig ^(E) 2-way Pork Sisig Sauteed in Red Onion and Green Chili with Poached Egg</p>	P500	<p>Gambas Al Ajillo ^(S, G) ^(C) Prawn with Garlic and Chili Flakes served with Olive Focaccia Bread</p>	P560
<p>Chicharon Bulaklak Slow cooked Crispy Ruffled Fat served with Pinakurat Vinegar</p>	P520	<p>Mozzarella Stick ^(D) ^(C) Crispy Fried Mozzarella Cheese Stick served with Pomodoro Sauce</p>	P380

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INTERNATIONAL

<p>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</p>	<p>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</p>
<p>Tasmanian Salmon^(D) ☾ P1,000 Grilled Tasmanian Salmon with Sauteed French Beans, Carrot, Cauliflower, Cherry Tomato, Mousseline Potato and Tarragon Sauce</p>	<p>Tomahawk Pork Chop^(D) P1,800 Grilled Tomahawk Pork Chop with Sauteed French Beans, Carrot, Cauliflower, Cherry Tomato with Mousseline Potato and Chimichurri Sauce</p>

Extra Sauce P50 Extra Mousseline Potato P100 Steamed Rice P100

PASTA/ NOODLES

<p>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</p>	<p>Spicy Prawn^(S,G) ☾ P440 Spaghetti Noodles Tossed in Chiffonade Basil Pomodoro Sauce with Prawn and served with Olive Focaccia</p>
<p>Penne Pesto^(D,G) ☾ P520 Penne Pasta tossed in Pesto Sauce, Cherry Tomatoes, and Sweet Basil, topped with Grilled Chicken and served with Bread</p>	<p>Classic Carbonara^(D,G) P460 Spaghetti Pasta Tossed in Creamy White Sauce with Smoked Bacon, Parmesan Cheese served with Olive Focaccia</p>

Extra Parmesan P30 Olive Focaccia P30

Pizza

<p>Quattro Formaggi^(G,D) ☾ P520 Hand Tossed 12 inches Pizza Dough with Mozzarella, Cheddar, Brie, and Blue Cheese served with Garlic Aioli</p>	<p>Meat Lovers^(G,D) P620 Hand Tossed 12 inches Pizza Dough with Pepperoni, Smoked Bacon, Ham, Ground Beef, and Capsicum served with Garlic Aioli</p>
<p>Pepperoni^(G,D) P480 Hand Tossed 12 inches Pizza Dough with Pepperoni, Cheddar and Mozzarella Cheese served with Garlic Aioli</p>	<p>Margherita^(D,G) ☾ P360 Hand Tossed 12 inches Pizza Dough with Pomodoro Sauce, Cherry Tomato, Fresh Basil and Bufala Mozarella served with Garlic Aioli <i>Extra Garlic Aioli P30</i></p>

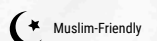
SANDWICH

<p>Club Sandwich^(E,G) P580 Sliced Grilled Chicken, Bacon, Romaine Lettuce, Tomatoes and Egg served with Potato Wedges or French Fries</p>	<p>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.</p>
<p>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 Sriracha Dressing. Served with Potato Wedges/ French Fries</p>	<p>Chicken Karaage Burger^(C,G) ☾ P640 Crispy Chicken, Iceberg Coleslaw with Brioche Bun and Goju Jang Dressing served with Potato Wedges or French Fries</p>

Add on:

Onion Rings P60 Bacon P80 Jalapeno P30

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LOCAL SOUP

<p>Sinigang na Salmon sa Miso ☾ (good for sharing) Norwegian Salmon in Miso Tamarind Broth with Local Tomato, Red Onion, Green Chili</p>	<p>P960</p>	<p>Beef Kansi ☾ Slow cooked Beef Shank in Fresh Batwan Fruit Broth with Langka and Lemongrass</p>	<p>P690</p>
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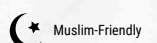
LOCAL FAVORITES

<p>Chicken Inasal (C) ☾ 18 Hours Grilled Marinated Boneless Chicken Thigh in Lemongrass, Soy, Ginger, and Calamansi</p>	<p>P490</p>	<p>Pork Humba (Y) Braised Pork in Sweet Soy Banana Blossom with Fried Sweet Plaintain</p>	<p>P520</p>
<p>Lechon Kawali (Y) 3-way Pork Belly Marinated in Soy Vinegar, Sugar, and Lemongrass with Liver Sauce</p>	<p>P480</p>	<p>Pinakbet Sautéed Local Tomato, Pumpkin, String Beans, Bitter Gourd, Eggplant, Okra, in Fish Sauce with Pork and Prawn</p>	<p>P400</p>
<p>Crispy Pata (Good for Sharing) 4 hours Slow Cooked Crispy Pork Knuckle with Pickled Papaya and Pinakurat Vinegar</p>	<p>P1,260</p>	<p>Laing (S) Dried Taro Leaves Braised in Freshly Pressed Coconut Milk for 3 hours. Enhanced with Scallops and Prawn Paste. Topped with Prawn and Lechon Kawali</p>	<p>P480</p>

DESSERT

<p>Banana Split (D) Strawberry, Vanilla & Chocolate Ice Cream with fresh banana, Chocolate Wafer Stick and Chocolate Sauce</p>	<p>P320</p>	<p>Choc Nut Turones (D, G) ☾ Banana, Tsoknut, Langka wrapped in Lumpia Wrapper, Tossed in Cinnamon Sugar with Warm Chocolate Sauce Dip and Vanilla Ice Cream</p>	<p>P280</p>
<p>Halo Halo (D) Saging Saba, Macapuno, Jackfruit, Red Kaong, Leche Flan, Ube Ice Cream, Full Cream Milk</p>	<p>P180</p>	<p>Calamansi "No Bake" Cheesecake (D, G) Cream Cheese, Calamansi, Graham Cracker Crumbs, Vanilla Bean and Calamansi Candy</p>	<p>P180</p>

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11:00am to 10:00pm

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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MUSLIM-FRIENDLY SELECTIONS

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Fragrant Basmati Rice with Al Faham Chicken | **Php 780**

Basmati rice, delicately infused with spices, fresh herbs, and cashew nuts, creating a dish rich in flavor. Served with marinated grilled chicken in yogurt and warm Arabic spices.

Salata Baladi | **Php 240**

Fresh salad with cucumbers, tomatoes, onions, and bell peppers in a zesty lemon-olive oil dressing, topped with parsley and mint.

Spice Hummus & Baked Flat Bread | **Php 198**

Smooth and creamy blend of chickpeas, tahini, lemon juice, and garlic, drizzled with extra virgin olive oil and a hint of paprika. Served with soft flatbread for dipping.

Roasted Stuffed Dates with Nuts | **Php 120**

A luxurious and naturally sweet dessert, featuring plump, premium dates generously stuffed with a selection of crunchy almond & walnuts.

Beverages | **Php 280 each**

Mango Delight Laban

A refreshing blend of creamy laban (fermented yogurt drink) and sweet, juicy mangoes

Lemon with Mint

Cool, refreshing blend of zesty lemon and fresh mint

Fresh Watermelon

Naturally sweet, ice-cold blend of fresh watermelon juice for a revitalizing boost



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TWIN LAKES
HOTEL


GRAND WESTSIDE HOTEL


CHANCELLOR HOTEL
BORACAY NEWCOAST



SAMPAGUITA MENU

MHR SIGNATURES

APPETIZER

Tuna Sinuglaw

Contains seafood

Tuna Loin, Coconut Calamansi Dressing, Cilantro Herb Oil, Pomelo Salsa

Php 450

ENTRÉE

Pochero de Cordillera

Contains seafood, pork, soy, wheat, gluten

Smoked Beef Belly, Chorizo, Braised White Beans, Market Vegetables, Banana Saba

Php 800

Grilled Beef Estofado

Contains soy, wheat, gluten

Slow Braised Beef Shortplate, Caramelized Soy-Vinegar-Pineapple Sauce, Fried Saba Banana, Carrots

Php 960

DESSERT

Mango Tres Leches with Pulot

Contains wheat, dairy & eggs

Mango Cream, Pulot Reduction, Mangoes, Milk Sponge

Php 320



SAMPAGUITA SIGNATURES

APPETIZER

Sampaguita Tartine

Contains seafood, dairy & eggs

Toast, Smoked Salmon, Cheese, Onion, Capers, Dehydrated Sampaguita

Php 520

ENTRÉE

Pan Seared Seabass with Rice Pilaf

Contains seafood, gluten

Local Seabass, Sampaguita Rice Pilaf, Mango Salsa, Dried Sampaguita

Php 600

DESSERT

Sampaguita Polvoron Mantecado

Contains wheat, dairy & eggs

Banana Sponge, Pandan Caramel, Chantilly Cream, Caramelized Sampaguita Blossoms, Candied Olives, Mango Compote

Php 250



BEVERAGES

NON-ALCOHOLIC

Tamarind Mojito

Tamarind Juice, Fresh Mint Leaves, Fresh Lime, Panutsa Syrup, Lemon-Lime Soda, Fresh Sampaguita

Php 180

Sampaguita Orange

Sampaguita Tea, Orange Puree, Lychee Nectar, Star Anise, Panutsa Syrup

Php 180

Sampaguita Bliss

Honey, Fresh Lemon Juice, Sampaguita Syrup, Passion Fruit Syrup, Jasmine Tea, Butterfly Pea Tea

Php 190

Sampa-Lamigulaman

Brewed Jasmine Tea, Jasmine Arnibal, Banana Extract, Sampaguita Gelatin

Php 170

Sampaguita Fruit Punch

Jasmine Tea, Apple Juice, Passionfruit, Grapes, Lemon Juice, Lemon-Lime Soda

Php 280

ALCOHOLIC

Sampaguita Green Grape

Sampaguita Tea, Vodka, Melon Liqueur, Panutsa Syrup

Php 230

Dilaw

Jasmine Syrup, Zabana Rum, Guyabano Concentrate, Turmeric Solution, Soda Water

Php 240

La Mestiza

Contains dairy

Jasmine Tea, Charles & James Whisky, Honey Lime Juice, Pineapple Juice, Condensed Milk, Fresh Milk, Cointreau, Angustura Bitters

Php 320

Sampaguita Harmony

Zabana 8 Rum, Coconut Cream, Sampaguita Syrup, Chilled Mango Juice

Php 230

Frozen Kamias Daiquiri

Kamias Fruits, Fresh Lime, Panutsa Syrup, Zabana Blanco Rum, Fresh Sampaguita

Php 260

SAMPAGUITA PANTRY ITEMS

Sampaguita Butterscotch Spread

Contains dairy

Creamed Butter, Caramelized Brown Sugar, Sampaguita Essence

Php 300

Sampaguita Gourmet Tuyo

Contains seafood

Pickled Vegetables, Olives, Brined Tuyo Fillets, Smoked Paprika, Chilies

Php 700

Sampaguita Olive Tapenade

Contains seafood

Extra Virgin Olive Oil, Black & Green Olives, Anchovies

Php 550

Sampaguita Bacon & Onion Marmalade

Contains pork

Homemade Smoke Bacon, Honey, Olive Oil, Red Wine

Php 390

Sampaguita Salsa Rosa

Smoked Red Peppers, Roasted Tomato, Garlic Confit, Red Wine Vinegar

Php 260

