

*Cafe  
Belmont*

BELMONT HOTEL  
MANILA

## ALL-DAY BREAKFAST

### Continental Breakfast <sup>(D, E, G)</sup>

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

P550

### International Breakfast <sup>(D, E, G)</sup>

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

### 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

**Longganisa** (Local Sausage) <sup>(E)</sup>

P500

**Tocino** (Sweet Cured Pork) <sup>(E)</sup>

P550

**Daing na Bangus** ☾

P550

(Deep Fried Marinated Milk Fish) <sup>(E)</sup>

**Beef Tapa** (Dried Cured Beef) <sup>(E)</sup> ☾

P750

## SALAD

### Beef Thai Salad <sup>(S)</sup> ☾

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

### Tuna Salad <sup>(Y)</sup> ☾

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

P360

### Chicken Caesar Salad <sup>(G, D, E)</sup> ☾

P320

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

### Farmer's Salad <sup>(E, N)</sup> ☾

P280

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

Extra Dressing P50

## SOUP

### Cream of Pumpkin <sup>(D)</sup> ☾

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

P220

### Seafood Laksa <sup>(S)</sup> ☾

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 <sup>(S)</sup> ☾

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

P440

### Fresh Lumpia <sup>(N)</sup>

Freshly Cooked Crepe with Vegetable and Peanut Sauce

P240

### Pork Sisig <sup>(E)</sup>

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

P500

### Chicharon Bulaklak

Slow cooked Crispy Ruffled Fat served with Pinakurat Vinegar

P520

### Beef Salpicao(good for sharing) <sup>(D)</sup> ☾

P1,230

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

### Calamares <sup>(S)</sup> ☾

P260

Crispy Fried Breaded Squid with Garlic Aioli

### Gambas Al Ajillo <sup>(S, G)</sup> ☾

P560

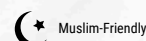
Prawn with Garlic and Chili Flakes served with Olive Focaccia Bread

### Mozzarella Stick <sup>(D)</sup> ☾

P380

Crispy Fried Mozzarella Cheese Stick served with Pomodoro Sauce

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11:00am to 10:00pm

## INTERNATIONAL

### U.S. Choice Rib Eye<sup>(D)</sup> ☾

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<sup>(D)</sup> ☾

P1,000

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

### Spiced Rub Baby Back Ribs<sup>(D,Y)</sup>

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<sup>(D)</sup>

P1,800

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

Extra Sauce P50 Extra Mousseline Potato P100 Steamed Rice P100

## PASTA/ NOODLES

### Pansit Guisado<sup>(E,G)</sup>

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<sup>(D,G)</sup> ☾

P520

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

### Spicy Prawn<sup>(S,G)</sup> ☾

P440

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

### Classic Carbonara<sup>(D,G)</sup>

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<sup>(G,D)</sup> ☾

P520

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

### Meat Lovers<sup>(G,D)</sup>

P620

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

### Pepperoni<sup>(G,D)</sup>

P480

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

### Margherita<sup>(D,G)</sup> ☾

P360

Hand Tossed 12 inches Pizza Dough with Pomodoro Sauce, Cherry Tomato, Fresh Basil and Bufala Mozzarella served with Garlic Aioli

Extra Garlic Aioli P30

## SANDWICH

### Club Sandwich<sup>(E,G)</sup>

P580

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

### U.S. Beef Burger<sup>(D,G)</sup> ☾

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<sup>(E,G)</sup>

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

### Chicken Karaage Burger<sup>(C,G)</sup> ☾

P640

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

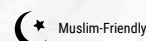
Add on:

Onion Rings P60

Bacon P80

Jalapeno P30

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## LOCAL SOUP

### Sinigang na Salmon sa Miso ☾ (good for sharing)

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

P960

### Beef Kansi ☾

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

P690

## LOCAL FAVORITES

### Chicken Inasal <sup>(C)</sup> ☾

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

P490

### Pork Humba <sup>(Y)</sup>

Braised Pork in Sweet Soy Banana Blossom with Fried Sweet Plantain

P520

### Lechon Kawali <sup>(Y)</sup>

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

P480

### Pinakbet

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

P400

### Crispy Pata (Good for Sharing)

4 hours Slow Cooked Crispy Pork Knuckle with Pickled Papaya and Pinakurat Vinegar

P1,260

### Laing <sup>(S)</sup>

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

P480

## DESSERT

### Banana Split <sup>(D)</sup>

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

P320

### Choc Nut Turones <sup>(D, G)</sup> ☾

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

P280

### Halo Halo <sup>(D)</sup>

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

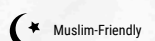
P180

### Calamansi "No Bake" Cheesecake <sup>(D, G)</sup>

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

P180

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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 <sup>(D)</sup>	P180
Brewed Coffee	P150
Americano	P150
Espresso	P150
Cafe Mocha <sup>(D)</sup>	P180
Cafe Latte <sup>(D)</sup>	P180
Cappuccino <sup>(D)</sup>	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 <sup>(G)</sup>	
<i>Bottle</i>	P195
<i>Can</i>	P198
San Miguel Light <sup>(G)</sup>	
<i>Bottle</i>	P195
<i>Can</i>	P198
Red Horse <sup>(G)</sup>	
<i>Bottle</i>	P195
<i>Can</i>	P210
Cerveza Negra <i>(Bottle)</i> <sup>(G)</sup>	P240
Smirnoff <i>(Bottle)</i> <sup>(G)</sup>	P195
San Miguel Apple <i>(Can)</i> <sup>(G)</sup>	P190
San Miguel Lemon <i>(Can)</i> <sup>(G)</sup>	P190

### IMPORTED BEERS

Heineken <sup>(G)</sup>	
<i>Bottle</i>	P260
<i>Can</i>	P260
Corona <i>(Bottle)</i> <sup>(G)</sup>	P260
Asahi <i>(Can)</i> <sup>(G)</sup>	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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# MEGAWORLD

HOTELS & RESORTS

BELMONT  
HOTELS

SAVOY  
HOTELS

  
RICHMONDE HOTELS

  
Kingsford Hotel  
MANILA  
BY MEGAWORLD HOTELS & RESORTS

  
HOTEL LUCKY CHINATOWN  
悦華酒店

  
TWIN LAKES  
HOTEL

  
GRAND WESTSIDE HOTEL

  
CHANCELLOR HOTEL  
BORACAY NEWCOAST



SAMPAGUITA MENU

[www.megaworldhotels.com](http://www.megaworldhotels.com)

## 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

