

BELMONT
HOTEL
MANILA



IN ROOM DINING MENU

Dial 1705/1706 to place your order

Savor the Moment

ALL-DAY BREAKFAST

Continental Breakfast ^(D, E, G)

Selection of pastries and bread with butter, jam, and fresh fruits. 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

P600

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

P820

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



International Breakfast (Bacon)



*Filipino Breakfast (Tocino)
with Fruits and Juice*

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Saga 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 barbecue 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 Mango Salsa

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

SalMaRRa | P320

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

Paraw Regatta | P200

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



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

Tuna Salad ^(Y)

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

P680

Chicken Caesar Salad ^(C, D, E)

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

P350

P400

Farmer's Salad ^(E, N)

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

P300

Extra Dressing P60



Beef Thai Salad

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

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APPETIZER

Cevichow ^(S)

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

Fresh Lumpia ^(N)

Freshly Cooked Crepe with Vegetable and Peanut Sauce

Pork Sisig ^(E)

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

Chicharon Bulaklak

Slow Cooked Crispy Ruffled Fat served with Pinakurat Vinegar

Mozzarella Sticks ^(D)

Crispy Fried Mozzarella Cheese Sticks served with Pomodoro Sauce

P480

Beef Salpicao(Good for Sharing) ^(D)

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

P1,350

P260

Calamares ^(S)

Crispy Fried Breaded Squid with Garlic Aioli

P280

P550

Gambas Al Ajillo ^(S, G)

Prawn with Garlic and Chili Flakes served with Olive Focaccia Bread

P620

P570

P420

Mozzarella Sticks



Pork Sisig

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INTERNATIONAL

U.S. Choice Rib Eye^(D)

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

P3,190

Tomahawk Pork Chop^(D)

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

P1,980

Tasmanian Salmon^(D)

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

P1,100

Spice Rub Baby Back Ribs^(D, V)

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

P1,760

Extra Sauce P60 Extra Mouseline Potato P110 Steamed Rice P110

Tomahawk Pork Chop



PASTA/ NOODLES

Classic Carbonara^(D, G)

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

P500

Spicy Prawn^(S, G)

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

P480

Penne Pesto^(D, G)

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

P570

Pansit Guisado^(E, G)

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

P495

Extra Parmesan P40 Olive Focaccia P40

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Chicken Karaage Burger

SANDWICH

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 Sriracha Dressing served with Potato Wedges or French Fries

Club Sandwich ^(E, G) P630

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

Chicken Karaage Burger ^(C, G) P700

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

Add on:

Onion Rings P70

Bacon P90

Jalapeno P40

PIZZA

Hand Tossed, 12 inches

Quattro Formaggi ^(G, D) P570

Mozzarella, Cheddar, Brie, and Blue Cheese served with Garlic Aioli

Meat Lovers ^(G, D) P680

Pepperoni, Smoked Bacon, Ham, Ground Beef, and Capsicum served with Garlic Aioli

Pepperoni ^(G, D) P520

Pepperoni, Cheddar, and Mozzarella Cheese served with Garlic Aioli

Margherita ^(G, D) P400

Pomodoro Sauce, Cherry Tomato, Fresh Basil and Bufala Mozzarella.

Extra Garlic Aioli P40



Meat Lovers

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LOCAL FAVORITES

Crispy Pata (Good for sharing)

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

Pork Humba^(V)

Braised Pork in Sweet Soy Banana Blossom with Fried Sweet Plantain

Pinakbet^(S)

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

P1,380

Lechon Kawali^(V)

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

P520

P570

Chicken Inasal^(C)

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

P540

P440

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

P520

LOCAL SOUP

Sinigang na Salmon sa Miso (Good for Sharing)

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

P1,050

Beef Kansi

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

P760

DESSERT

Calamansi "No Bake" Cheesecake^(G, D)

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

P200

Choc Nut Turones^(G, D)

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

P300

Halo Halo^(D)

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

P200

Banana Split^(D)

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

P350



Calamansi "No Bake" Cheesecake

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KIDS' MEAL

Mini Burger with Nuggets and Fries ^(C, G) P420

Spaghetti with Nuggets and Fries ^(C, G) P350



*Mini Burger
with Nuggets
and Fries*



*Spaghetti
with Nuggets
and Fries*

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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 Mayo ^(E, S)	P480
Pan Seared Tuna Loin, Asian Fried Egg, Fish Cracker, Coleslaw, Sliced Local Tomato, Cucumber and Sesame Mayo	
Chicken Satay ^(C, E, N)	P480
Grilled Chicken Satay, Asian Fried Egg, Fish Crackers, Coleslaw, Sliced Local Tomato, Cucumber, and Peanut Sauce	

SANDWICH

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

Add on:

Onion Rings P70 *Bacon* P90 *Jalapeno* P40

PIZZA

Hand Tossed, 12 Inches

Quattro Formaggi ^(G, D)	P570
Mozzarella, Cheddar, Brie, and Blue Cheese served with Garlic Aioli	
Meat Lovers ^(G)	P680
Pepperoni, Smoked Bacon, Ham, Ground Beef, and Capsicum served with Garlic Aioli	

Add on: *Extra Garlic Aioli* P40

LOCAL SOUP

Sinigang na Salmon sa Miso (Good for Sharing)	P1,050
Norwegian Salmon in Miso Tamarind Broth with Local Tomato, Red Onion, Green Chili	

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



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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

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

FRUIT SHAKES

Banana	P200
Watermelon	P200
Melon	P220
Mango	P300
Strawberry	P300

HOT CHOCOLATE / COFFEE

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

TEA

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

IMPORTED BEERS

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

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WINE MENU

SPARKLING

	Bottle / Glass
Duet Brut Airen, Viura	P2,700
Duet Rose Tempranillo	P2,700
Piccini Prosecco Doc 'Venetian Dress' Glera	P12,000

RED

Richebaron Rouge Grenache	P2,700 / P460
Ardeche Pinot Noir Buis d'Als	P4,900
Les Classiques Cabernet Sauvignon	P3,800
Les Classiques Merlot	P3,800
Casa Albali Tempranillo - Shiraz	P3,300 / P460

WHITE

Les Classiques Sauvignon Blanc	P3,800
Les Classiques Chardonnay	P3,800
Casa Albali Airen Verdejo - Sauvignon Blanc	P3,300 / P460

SWEET WINE

Barefoot Moscato	P1,800 / P430
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HOUSE WINES

RED

	Bottle / Glass
Tisdale Merlot	P1,800 / P430
Naked Grape Cabernet Sauvignon	P1,900 / P430
Gallo Family Cabernet Sauvignon	P1,800 / P430
Barefoot Merlot	P1,900 / P430
Carlo Rossi Cabernet Sauvignon	P1,900 / P430

WHITE

Starborough Sauvignon Blanc	P2,500 / P530
Barefoot Sauvignon Blanc	P1,900 / P430
Gallo Family Chardonnay	P1,800 / P430
Canyon Road Chardonnay	P1,800 / P430

Other Dining Options

*Cafe
Belmont*

Lobby Level, 6 AM to 10 PM



ROOFTOP 11

Rooftop, 9 am to 9 pm, via 10th Floor Stairway



Tell us About Your Food

BELMONT
HOTEL
M A N I L A

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