

## **APPETIZER**



French Fries	P 230
Potato fries served with 3 kinds of dipping sauce	

Potato Chips P 210
Crisp potato chips served with 3 kinds of dipping sauce

Squid Calamari P 350
Squid strips coated in panko mixture,

served with our special homemade dip

Buffalo Wings

Deep-fried chicken wings coated with chili rub
and buffalo sauce

P 390

Cheesy Chicken Quesadillas P 340
Layer of tortilla with grilled diced chicken breast,
mozzarella and cheese sauce

Chicken Tenders P 320
Chicken breast coated in special breading

and deep fried served with honey mustard sauce

Baked Chili Nachos P 390

Tortilla chips layered with Chili Con Carne and baked to perfection; served with sour cream and cheese sauce







### KIDS MENU



P 405

### Jr. Cheese Burger

Trio of junior size beef burgers with melted cheese and fresh greens

Chicken Lollipop

P 375

Deep-fried breaded chicken wingette in panko mixture, served with cocktail sauce

**Pinoy Spaghetti** 

P 340

Filipino flavor pasta with meat sauce and hotdog slices

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SOUP



Seafood Bouillabaisse

Seafood, saffron and cream

P 295

**Classic Tomato Soup** 

P 255

Hearty soup made with fresh tomatoes and herbs; served with garlic bread



GARDEN Café

Inclusive of Government Tax. No Service Charge
Prices are subject to change without prior notice





Classic Cheese Burger Juicy prime beef patty on a bun P 570

of melted cheese and greens

Garden Club Sandwich

P 530

Garden's Best Seller triple deck sandwich made with bacon, smoked ham and egg

Chicken Burger

P 530

150g hand-ground chicken meat patty with cheese, cucumber, tomato, and lettuce in sesame bun

Chicken Bacon Panini

P 490

Grilled chicken fillet, crispy bacon piled with cheese in between layers of grilled ciabatta bread with creamy spinach spread







## PASTA & NOODLES



**Linguine Seafood Pasta** 

P 440

Linguine pasta tossed with tender mixed seafood; cooked with garlic, chili and cherry tomatoes

Classic Ham Carbonara

P 405

Spaghetti pasta with bacon, finished with egg yolk cream sauce, served with garlic bread

**Baked Ziti Bolognese** 

P 385

Baked pasta in a hearty meat sauce, topped with melty mozzarella and parmesan cheese, served with garlic bread



### PI77A



Margherita

P 495

Fresh tomato, basil and oregano

Hawaiian Ham, pineapple, bell pepper and mushroom P 530

P 555

**Meat Lovers** Hungarian sausage, pepperoni and premium ground beef

P 545 Chili Con Carne Taco Mexican inspired pizza loaded with seasoned ground beef,

**Five Cheese** 

Combination of 5 kinds of cheese

melty cheese and tortilla chips topping

P 520







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### WESTERN CORNER



Fish and Chips

P 520

Deep-fried fish fillet, served with tartar and french fries

Prawn Al Ajillo

P 855

Jumbo tiger prawns cooked in chili and garlic infused olive oil

Southern Style Fried Chicken

P 535

Deep-fried, breaded chicken legs in a basket, served with potato chips

Pork Baby Back Ribs

**Beef Shank Kare-Kare** 

P 840

400 grams pork ribs in smokey barbecue sauce served with corn on cob



### FILIPINO FAVORITES



Classic Filipino stew in peanut based sauce with vegetables, served with shrimp paste

Chicken Nasi Lemak Indonesian style fried chicken with fragrant white rice, dried dilis,

ASIAN COLLECTION

boiled egg, roasted peanut, tomato, cucumber, kropeck, chili sauce and sweet soya

Kansi Bulalo Soup

P 695

P 695

Combined classic bulalo and sinigang soup made from sour broth of beef shank

Malay Laksa

Rich coconut broth with sweet potato korean noodles, soft tofu, beansprout, shrimp paste, fried shallots and boiled egg

**Crispy Pork Belly** 

P 590

Deep fried until crisp, served with salted egg, tomato salsa and spicy gochujang miso sauce Choice of:

Grilled Chicken P 460 · Grilled Pork Belly P 485 Mixed Seafoods P535

Chicken & Pork Adobo

P 570

Ultimate Filipino comfort food stewed in soy sauce, vinegar, garlic, bay leaves and peppercorn

Thai Steamed Fish Fish fillet with lime, ginger soya, coriander and sesame seeds

P 470

P 520 Chicken BBQ

Grilled chicken with honey BBQ sauce

Sizzling Bangus Ala Pobre

Bangus marinated in citrus, soy sauce and spices; pan fried and served in sizzling hot plate

with sauteed onion rings and toasted garlic

P 560

Sizzling Sisig

P 430

Pork mask and chicken liver seasoned with calamansi & chili pepper served on sizzling plate with fresh egg on top

Bam-i P 330

Filipino stir fry noodles dish with meat and vegetables

Sinigang

Popular Filipino Soup made with local vegetables, simmered in a sour-based broth

Choice of:

Pork P540 · Shrimp P580 · Salmon Head P580





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# SALAD & VEGETARIAN 30

Korean Kimchi P 200 Authentic Korean appetizers of cabbage marinated with spicy Korean sauce

Garden Caesar Salad P 435

Crisp greens tossed in our homemade Caesar dressing with grilled prawns, crispy baked bacon and shaved parmesan cheese

Fried Cheese Salad P 385 Warm crispy salad with meatfloss,

Sweet Chili Green Beans 🌭 & Mushroom P 320

Sauteed green beans and mushroom in sweet chili sauce topped with sesame seeds

pear and cherry tomato and mozzarella cheese

w/ Ginger Sesame Soya

and pork cracklings



# FRIED RICE

Japanese Fried Rice Fried rice cooked with ground pork, shrimp, vegetables, and egg

**Chinese Fried Rice** P 275 Fried rice cooked with shrimp, ground pork, ham, chinese sausage, vegetables and egg

**Adobo Fried Rice** P 275 Rice cooked in adobo sauce with meatfloss



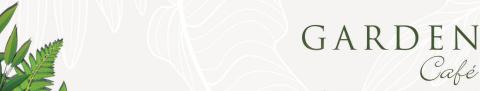


5	DESSERT
	DECELLI

Traditional Halo-Halo A medley of sweet delicacies on crushed ice and ube (purple yam) ice cream	P 310
Fresh Fruit Platter A plate full of tropical fruits in season	P 310
Banana & Mango Split Fresh banana and mango with ice cream and chocolate sauce	P 300

P 220 Ice Cream Delight 2 scoops of mouthwatering ice cream with marshmallow, almond, cherries and wafers

	EXTRAS	39
Plain Rice		P 60
Garlic Rice		P 70
Mashed Pota	to	P 125





P 285





FRESH FRUIT JUIC	E	FRESH FRUIT	MILKSHAH	Œ
Mango Pineapple Watermelon Orange	P 245 P 215 P 215 P 385	Mango Pineapple Watermelon Banana		P 268 P 238 P 238 P 268
Lemonade Calamansi Trapical	P 245 P 215 P 265	Tropical Chocolate Banana Mango Banana		P 288 P 248 P 268
Tropical Buko (Coconut)	P 195	Mango Banana Buko <i>(Coconut)</i> Chocolate		P 265 P 235
CHILLED JUICES				
Mango	P 170	COFFEE	COLD	НОТ
Pineapple Four Seasons Cranberry Brewed Homemade Iced Tea	P 155 P 155 P 225 P 195	Espresso Americano Cappuccino Café Latte Latte Macchiato Café Mocha	P 200 P 230 P 230 P 230 P 230	P 145 P 145 P 175 P 175 P 175 P 175
SOFT DRINKS		Hot Chocolate Irish Coffee		P 175 P 355
Coke (Regular, Zero, Light) Sprite	P 125 P 125	Coffee Milkshake	P 355	
Royal Canada Dry Ginger Ale Tonic Water	P 125 P 195 P 140	Add on: single shot espresso		P 55
Soda Water  Red Bull in can 250 ml  Red Bull bottle 150 ml  Gatorade  San Pellegrino - 500 ml	P 140 P 215 P 160 P 140 P 360	Tea (Black / Green / Chamom Peppermint)	nile /	P 145



P 65

**Bottled Water** 



### COCKTAILS

COCKTAILS			
Mojito	P 345	Weng Weng	P 525
Rum, Sprite, mint leaves, fresh lime, brown sugar	1 0 10	Rum, gin, vodka, tequila, scotch whisky, bourbon whisky,	. 020
Margarita	P 345	brandy, orange and pineapple juice, grenadine	
Tequila, triple sec, lemon juice		Midori Splice	P 365
Tequila Sunrise	P 325	Midori, Malibu, pineapple juice, fresh cream	1 000
Tequila, orange juice, grenadine		Screw Driver	P 305
Jager Bomb	P 360	Vodka, orange juice	1 000
Jagermeister, Red Bull	D 445	Caipirinha	P 345
Singapore Sling	P 445	Rum, fresh lime, brown sugar	1 010
Gin, cherry brandy, triple sec, lime, grenadine, soda water Piña Colada	P 405	Black/White Russian	P 365
Rum, Malibu, coconut powder, fresh pineapple	1 400	Vodka, Kahlua (fresh milk for WR)	1 000
Daiquiri (Mango)	P 345	Old Fashioned	P 370
Rum, triple sec, lime juice, fresh mango	1 0 10	Scotch whisky, bitters, citrus fruits, sugar	1 070
Cosmopolitan	P 485		P 385
Absolut Citron, Cointreau, cranberry, lime juice		Kamikaze	1 000
Long Island Iced Tea	P 445	Vodka, triple sec, fresh lime	P 445
Rum, gin, vodka, tequila, triple sec, lime juice, coke		White Sangria	F 445
Dry Martini (Gin based)	P 365	White wine, triple sec, schnapps, soda water, fresh fruits	P 445
Gin, dry vermouth	. 000	Red Sangria	P 443
Dry Martini (Vodka based)	P 305	Red wine, brandy, triple sec, sweet vermouth, orange juice,	
Vodka, dry vermouth	1 000	Sprite, fresh fruits	D 445
	P 345	Zombie	P 445
Mai Tai	1 040	Bacardi white, Bacardi gold, apricot brandy, pineapple juice,	
Rum, triple sec, pineapple, orange, calamansi, grenadine	P 405	grenadine	D 005
Tom Collins	F 400	Whisky Sour	P 325
Gin, soda water, calamansi juice, simple syrup	D 005	Whisky, calamansi juice, simple syrup	D 405
Espresso Martini	P 395	Amaretto Sour	P 405
Vodka, Kahlua, single espresso		Amaretto, calamansi juice, simple syrup	
SIGNATURE COCKTAILS	7//==1/	MOCKTAILS	
Henann Isle	P 295		P 245
Vodka, pineapple juice, grenadine, blue curacao		Sprite, mint leaves, fresh lime, brown sugar	. 2.0
Citron Coast (for him)	P 295	Minty Sunrise	P 245
Absolut Citron, triple sec, Sprite, blue curacao, calamansi			1 240
Sweet Citron (for her)	P 295	Fresh orange, mint leaves, simple syrup, grenadine Shirley Temple	D 045
Absolut Citron, Midori, pineapple juice, Sprite			P 245
		Sprite, grenadine	
SHOOTERS		Virgin Piña Colada	P 245
SHOOTERS		Fresh pineapple, coconut powder, simple syrup	
Blow Job	P 290		////////
Amaretto, Baileys, whipped cream		BOTTLED ALCOHOLIC	
B-52	P 310	BOTTLED ALCOHOLIC	IIIIIII
Kahlua, Baileys, Cointreau		San Miguel Pale Pilsen	P 125
Mud Slide	P 290		
Kahlua, Baileys, vodka		San Mig Light	P 125
Orgasm	P 395	San Mig Apple	P 125
Amaretto, Baileys, Cointreau		Red Horse Stallion	P 125
Flaming Lamborghini (Flaming tower)	P 525	Tanduay Ice	P 125
Kahlua, Baileys, blue curação, sambuça		randay 100	1 120



P 245

Heineken

Soju

P 195

P 275

Kahlua, Baileys, blue curacao, sambuca

Tequila Slammer

Tequila, Sprite



DED MALE		YAMILTE YAMATE			
RED WINE		WHITE WIN	NE .		
Montes Alpha Carmenere, Chile	P 3,680	Montes Alpha, Special Cuvee Chardonnay, Chile	P 3,680		
Woodbridge Robert Mondavi Cabernet Sauvignon, USA	P 2,300	Woodbridge Robert Mondavi White Zinfandel, USA	P 2,300		
Hardy's Varietal Range Cabernet Sauvignon, Australia	P 1,800/bottle P 435/glass	Woodbridge Robert Mondavi Chardonnay, USA	P 2,300		
		Hardy's Stamp Chardonnay Semillion, Australia	P 1,800/bottle P 435/glass		

CHAMPAGNE AND SPARKLIN	NG WINES
Veuve Clicquot Ponsardin, Brut Champagne, France	P 8,400
Moet Et Chandon, Brut Champagne, France	P 7,700
Freixenet, Cordon Negro Brut Sparkling, Spain	P 3,200
Zonin-Prosecco, Brut Special Cuvee Sparkling, Italy	P 2,500
Martini & Rossi, Asti Spumante Sparkling, Italy	P 2,900





LIQUEUR	SHOT	BOTTLE	WHISKY	SHOT	BOTTLE
Disaronno	P 255	P 3,600	Ballantines	P 205	P 2,800
Baileys	P 205	P 2,900	Chivas Regal	P 295	P 4,300
Cointreau	P 310	P 4,500	Jack Daniels	P 265	P 3,800
Jagermeister	P 205	P 2,800	Jim Beam	P 205	P 2,900
Kahlua	P 205	P 2,800	John Jameson	P 255	P 3,600
Malibu	P 205	P 2,800	Johnnie Walker Black	P 280	P 4,000
Walsh Melon	P 205	P 2,800	Johnnie Walker Double Black		P 5,700
Triple Sec	P 205	P 1,500	Johnnie Walker Red	P 205	P 2,600
Vaccari Sambuca	P 205	P 3,200	Glendfiddich Single Malt		P 7,500
APERITIF	SHOT	BOTTLE	VODKA	SHOT	BOTTLE
Vermouth Dry	P 205	P 2,900	Absolut Blue	P 205	P 2,800
Vermouth Sweet	P 205	P 2,900	Absolut Citron	P 225	P 2,800
vermouth Sweet	1 200	1 2,900	Belvedere	P 355	P 5,400
			Grey Goose	P 355	P 5,800
			Stolichnaya	P 205	P 2,800
COGNAC   BRANDY	SHOT	BOTTLE			
Hennessy VS	7/4///	P 5,500			
Hennessy VSOP		P 7,700	CINI	SHOT	POTTI E
Carlos 1		P 3,400	GIN	Snui	BOTTLE
Fundador	P 205	P 1,800	Bombay Sapphire	P 265	P 3,400
	18/		Tanqueray	P 230	P 3,100
TEQUILA	SHOT	BOTTLE			
Jose Cuervo Reposado	P 205	P 2,900	RUM	SHOT	BOTTLE
Patron Anejo	P 550	P 9,000		<u> </u>	<del>////////</del>
Patron Reposado	P 515	P 8,700	Captain Morgan	P 205	P 2,300
Patron Silver	P 500	P 8,250	Bacardi White	P 205	P 2,300
			Bacardi Gold	P 205	P 2,300
			Tanduay Superior	P 205	P 1,500

