



ROOM SERVICE

MENU

Appetizer

Lumpia Napoleon

Our take on to a local favorite fresh lumpia, a mixture of palm heart and vegetable in season and nuts with garlicky, spicy sweet sauce on the side.

Php 250

Quesadilla

Homemade tortilla filled with 3 types of cheese, mexican seasoned beef and salsa sauce on the side.

Php 375

Fried Mozzarella Sticks

Deep fried breaded mozzarella cheese served with mild spicy tomato salsa dip.

Php 390

Beef Salpicao

Premium beef marinated in spices and sautéed in garlic, olive oil and mushroom. Served with garlic bread.

Php 590

Chicken Skin Nachos

freshly fried chicken skin and corn nachos topped with beef taco, salsa sauce, guacamole, cheese sauce and sour cream.

Php 440

Breaded Fish Finger

Deep fried breaded Mahi-mahi fish. Served with Aioli sauce.

Php 410

Soup

Pumpkin Soup

An indulgent rich puree of meripoix, local squash, cream and croutons.

Php 180

Seafood Bisque

A Creamy comforting bisque full of shrimps, scallops and fish.

Php 210

Broccoli Cheddar Soup

Satisfying, hearty and cheesy soup loaded with fresh broccoli and potato.

Php 240

Salad

Crispy Chicken

Avocado Caesar Salad

Mixture of green lettuce tossed in our homemade avocado Caesar dressing and topped with freshly grated parmesan, bacon bits and crutons.

Php 485

Green Salad and Chorizo Chips

Mixed greens with onion, tomato, dried mango, olives, fried chorizo, feta cheese drizzled with honey balsamic dressing.

Php 360

Asian Salad

A mixture of salad greens, vegetables in season topped with nuts and shredded chicken breast in spicy peanut dressing.

Php 450





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Main Course

Braised Short Ribs with Cauliflower and Celery

Php 680

Premium beef short ribs braised til fork tender, cauliflower and potato mousse topped with celery salad w/ apple and walnuts in sherry vinaigrette.

Pan Fried Chops

Php 590

Pan fried pork chops cook to perfection, flavoured with herbs and spices, served with mashed potato, vegetable greens and its natural pan juices.

Crispy Chicken Wings in Sticky Asian Sauce

Php 490

Deep fried chicken wings coated in honey, soya, garlic, sesame sauce.

Chicken Satay with Rice

Php 430

Tender and juicy Grilled marinated chicken skewers in asian flavour, served with spicy peanut sauce and rice.

Pan Fried Salmon in Teriyaki Sauce

Php 750

Pan fried salmon marinated and basted with our homemade teriyaki sauce. served with adlai rice and vegetable.

Fish and Chips

Php 550

Deep fried beer battered lamon- lamon fish served with homemade potato chips and tartare sauce.

Stir Fried Vegetable

Php 390

Stir fried Seasonal vegetables and mushrooms, seasoned with oyster sauce and sesame oil. (Good for sharing)

Pork Fiesta Humba with Egg

Php 480

A cebuano braised pork belly with black beans, spices and sweetend with muscovado sugar. served with bok choy and boiled egg on the side. (Good for sharing)

Crispy Pata

Php 1,200

Crispy fried fork tender pork hock, brushed with garlic butter, served with atchara and native sauce. (Good for sharing)

Bulalo Soup

Php 750

A delicious traditional filipino clear soup consisting of slowly simmered beef shanks, local vegetables and sweet corn. (Good for sharing)

Tortang Talong

Php 295

Eggplant omelette with tomato, onion, spices and ground pork.

Crispy Pork Belly Adobo

Php 480

Crispy fried pork belly with homemade adobo, coconut milk sauce, buttered vegetables and plain rice on the side.





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Pasta / Noodles

Stir Fried Noodles

Php 380

Our take on to a favorite cebuano noodle dish. consisting of seafood, vegetables and two varieties of noodles, vermicelli and egg noodles. (Good for sharing)

Carbonara

Php 350

mixture of egg yolk, parmesan cheese and cream, tossed in pasta of choice spaghetti, penne or linguine and served with crispy bacon and garlic bread on top

Bolognaise

Php 450

Beef meatballs in tomato ragout tossed in a pasta of choice spaghetti, penne or linguini and served with garlic bread.

Sandwich

El Mar Club Sandwich

Php 390

White bread filled with lettuce, onion, tomato, egg, ham, cheese and tuna. served with fries.

Bulgogi Panini Sandwich

Php 450

Ciabatta bread filled with bulgogi flavoured beef, cheese and onion. Press in panini griddle and served with potato chips.

Crispy Fish Burger

Php 420

Brioche bun filled with Lettuce, tomato, breaded mahi-mahi and tartare sauce. Served with potato chips on the side.

Pizza

Truffle Pizza

Php 530

Thin crust pizza topped with white sauce, mozzarella cheese, truffle paste and truffle oil.

Hawaian Pizza

Php 530

Thin crust pizza topped with pineapple, ham, cheese, onion and bell pepper.

Kids Menu

French Fries

Php 250

Deep fried potato chips tossed in salt with mayo and ketchup dip.

Fried Chicken Tenders with Spaghetti

Php 350

Filipino style spaghetti in sweet tomato sauce served with Crispy fried breaded chicken tenders.

Junior Burger

Php 300

Mini beef burger patty on a brioche bun, cheese and spread. served with french fries on the side.





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Rice Platter

1 Cup Rice

Php 50

Rice Platter

Php 200

good for 3-5 person

Garlic Rice Platter

Php 260

good for 3-5 person

Adobo Fried Rice

Php 350

Wok Fried Rice Flavoured with our pork adobo mixture, serve wrapped in banana leaf.

Chorizo Fried Rice

Php 350

Wok Fried Rice Flavoured with local choriso, vegetables and atsuet, serve wrapped in banana leaf.

Dessert

Cake of the Day

Php 190

A special cake offering made by our inhouse pastry chef.

Buko Crumble

Php 190

Soft coconut meat in a creamy coconut custard with shoortcrust pastry and buttery crumble on top.

Budbod Kabog and Sikwate

Php 240

Freshly Steamed bodbod kabog, served with hot sikwate.

