



SUNRISE PAVILION

MENU

Appetizer

Lumpia Napoleon

Our take on a local favourite 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

Fish Taco with Guacamole and Salsa

Soft shelled flour tacos, filled with coleslaw, chickpeas, fish finger topped with guacamole and salsa.

Php 380

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

Calamares

Seasoned squid, breaded and deep fried. Served with French fries, garlic aioli, salsa and ketchup on the side.

Php 420

Baked Scallops

Baked jumbo scallops topped with bread crumbs, Parmesan cheese and garlic butter.

Php 490

Gambas

Fresh shrimps sautéed in olive oil, garlic, spices and herbs. Served with toasted bread.

Php 440

Pan Seared Spicy Tuna

Perfectly cooked medium rare seared tuna topped with scallions, coriander and drizzled with sesame ginger dressing.

Php 500

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





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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

Clam Chowder

A creamy soup loaded with local clam meat, savory bacon, vegetables and seasoned very well. Served on a bread bowl.

Php 310

Ginseng Chicken Soup

Hot and steaming delicious clear soup made with young chicken, asian ginseng, dried jujube and spices. (Good for sharing)

Php 390

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

Kani Salad

Mixture of shredded crabstick, carrots and cucumber with spicy mayo dressing.

Php 410

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

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

Php 680

CAB Ribeye Steak

CAB - Certified Angus Beef, ribeye cooked to desired doneness, served with mashed potato, french beans, herb butter and demiglace.

Php 1,900

Pan Fried Chops

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

Php 590

Crispy Chicken Wings in Sticky Asian Sauce

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

Php 490

Chicken Satay with Rice

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

Php 430

Pan Fried Salmon in Teriyaki Sauce

Pan fried salmon marinated and basted with our homemade teriyaki sauce. Served with Adlai rice and vegetable.

Php 750

Grilled Tanigue with Apple Onion Relish

Grilled Tanigue fillet, topped with mediterranean flavour and caramelized apple onion with buttered vegetable and Adlai rice.

Php 655

Sweet and Sour

A choice of pork, chicken or fish with a flavor profile of Thai sweet chili sauce. (Good for sharing)

Php 600

Fish and Chips

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

Php 550

Stir Fried Vegetable

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

Php 390

Vegetable Curry

A Home-style and comforting vegetable curry with vegetables in season, curry seasoning and coconut milk. (Good for sharing)

Php 420

Chorizo and Seafood Paella

Saffron infused short grain rice loaded and flavoured with aromatics, chorizo, mussels, crabs, shrimps, squid and vegetables. (Good for sharing)

Php 880

Paella Negra

Arborio rice mixed with aromatics, intensely flavoured squid ink, chorizo, shrimp and vegetables.

Php 880





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Filipino All- Time Favorites

Kinilaw na Tanigue

Fresh Tanigue mixed with onion, tomato, cucumber, ginger, fried onion and calamansi coconut milk vinaigrette. (Good for sharing)

Php 510

Pork Sisig

A mixture of grilled pork's mask, onion, chili finger and spices. Served on a sizzling plate. (Good for sharing)

Php 390

Pulutan Platter

Combination of pork sisig, dynamite sticks, fish lumpia, fried chicken skin and guinabot. (Good for sharing)

Php 640

Sutukil Platter

A combination of fish sinugba, grilled fish and kinilaw. (Good for sharing)

Php 1,800

Pork Fiesta Humba with Egg

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)

Php 480

Stir Fried Noodles

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

Php 380

Beef Caldereta with Plantains

Beef stew simmered to perfect tenderness in mild spicy sauce, potato and carrot chunks and topped with fried plantains. (Good for sharing)

Php 580

Inununan na Tuna

A Cebuano fish dish which consists of vinegar, eggplant okra and garlic. added some bacon strips olive oil to add flavor. (Good for sharing)

Php 550

Crispy Pata

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

Php 1,200

Seafood Platter

A seafood feast consisting of squid, crab, scallops, fried fish, shrimp, steamed and grilled vegetables. (Good for sharing)

Php 1,750

Bulalo Soup

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

Php 750

Tortang Talong

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

Php 295

Crispy Pork Belly Adobo

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

Php 480





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Pasta / Noodles

Seafood Marinara

Mixed seafood sautéed in olive oil, garlic, chili flakes and pomodoro sauce, with a choice of pasta: Spaghetti, Penne or Linguini and served with garlic bread on the side.

Php 490

Danggit Aglio Olio

Local dried danggit and garlic infused olive oil, with a hint of chili with a choice of pasta: Spaghetti, Penne or Linguini topped with crispy fried danggit and garlic bread.

Php 380

Carbonara

Mixture of egg yolk, Parmesan cheese and cream, tossed in a pasta of your choice: Spaghetti, Penne or Linguine and served with crispy bacon and garlic bread on top.

Php 350

Bolognese

Beef meatballs in tomato ragout tossed in a pasta of your choice: Spaghetti, Penne or Linguine and served with garlic bread.

Php 450

Pad Thai

Stir fried rice noodles sautéed with chicken, shrimp, peanuts, eggs, and vegetables flavoured with tamarind paste, fish sauce and spices.

Php 520

Sandwich

El Mar Club Sandwich

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

Php 390

Philly Cheese Dog with Mexican Beef

Hotdog bun filled with Hungarian sausage, lettuce, Mexican beef and cheese. Served with potato chips on the side.

Php 420

Bulgogi Panini Sandwich

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

Php 450

Angus Burger

Classic American cheese burger, Angus beef Patty, cheese, sautéed mushrooms, caramelized onions and TLC.

Php 650

Crispy Fish Burger

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

Php 420

Grilled Chicken Inasal Sandwich

French bread filled with grilled chicken breast marinated in inasal profile, fresh lettuce, tomato, onion and guacamole. Served with potato chips on the side.

Php 420





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Pizza

Truffle Pizza

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

Php 530

Hawaian Pizza

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

Php 530

Sisig Pizza

Thin crust pizza topped with Filipino's favorite sisig, tomato sauce and cheese.

Php 520

Vegetable Pizza

Thin crust pizza topped with homemade tomato sauce, mozzarella, cheddar cheese, green and black olives, eggplant, fresh tomato, basil, onion and peppers.

Php 500

Kids Menu

French Fries

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

Php 250

Fried Chicken Tenders with Spaghetti

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

Php 350

Junior Burger

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

Php 300





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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, served wrapped in banana leaves.

Chorizo Fried Rice

Php 350

Wok Fried Rice flavoured with local chorizo, vegetables and atsuet, served wrapped in banana leaves.

Dessert

Sunrise Pavillion Halo-halo

Php 210

Filipino dessert with a mixture of assorted sweetened beans and fruits, nata de coco, peanut brittle, ube halaya and topped with our homemade leche flan and ice cream.

Chocolate Brookie

Php 190

A mixture of brownies and cookies baked together and topped with vanilla ice cream.

Tiramisu

Php 185

Sponge cake dipped in coffee and layered with whipped cream, cheese and dusted with cocoa powder.

Buko Crumble

Php 190

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

Fried Buddod with Vanilla Ice Cream

Php 170

Fried bod bod coated in sugar caramel and topped with vanilla ice cream.

Buddod Kabog and Sikwate

Php 240

Freshly Steamed bodbod kabog, served with hot sikwate.

