



SUNRISE PAVILION

MENU





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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

Chicken Tinola

Hot and steaming delicious clear soup made with young chicken, 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

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.

CAB Ribeye Steak

Php 1,900

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

Pan Fried Chops

Php 590

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.

Grilled Tanigue with Apple Onion Relish

Php 655

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

Sweet and Sour

Php 600

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

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)

Vegetable Curry

Php 420

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

Chorizo and Seafood Paella

Php 880

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

Paella Negra

Php 880

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

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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 choi 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

Php 490

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

Danggit Aglio Olio

Php 380

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

Carbonara

Php 350

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.

Bolognaise

Php 450

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

Pad Thai

Php 520

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

Sandwich

El Mar Club Sandwich

Php 390

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

Philly Cheese Dog with Mexican Beef

Php 420

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

Bulgogi Panini Sandwich

Php 450

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

Angus Burger

Php 650

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

Crispy Fish Burger

Php 420

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

Grilled Chicken Inasal Sandwich

Php 420

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

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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 atsüete, 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 Budbod with Vanilla Ice Cream

Php 170

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

Budbod Kabog and Sikwate

Php 240

Freshly Steamed budbod kabog, served with hot sikwate.

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DRINK LIST





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Canned Softdrinks

Coke Regular 330ml	Php 110.00
Coke Light 330ml	Php 110.00
Coke Zero 330ml	Php 110.00
Royal 330ml	Php 110.00
Sprite 330ml	Php 110.00

Canned Juice

Orange	Php 110.00
Pineapple	Php 110.00
Four Seasons	Php 110.00
Mango	Php 110.00

Water

Bottled Water	Php 50.00
Tonic Water	Php 110.00
Soda Water	Php 110.00
Perrier Sparkling	Php 180.00
Canada Dry Ginger Ale	Php 90.00

Bottled Beer

SMB Pale Pilsen	Php 110.00
SMB Light	Php 110.00
SMB Flavored (Apple)	Php 110.00
SMB Flavored (Lemon)	Php 110.00
SMB Super Dry	Php 125.00
Heineken	Php 150.00
Cali Beer Apple Flavor	Php 125.00
Cali Beer Pineapple Flavor	Php 125.00

Hot Drinks

Café Espresso Single	Php 90.00
Café Espresso Double	Php 120.00
Café Americano	Php 120.00
Hot Chocolate	Php 130.00
Café Latte	Php 150.00
Café Cappuccino	Php 150.00
Café Mocha	Php 180.00

Coffee Flavor

Hazelnut syrup	Php 50.00
Caramel syrup	Php 50.00
Vanilla syrup	Php 50.00

Hot Tea

Black Tea (Lipton)	Php 140.00
Darjeeling Black Tea	Php 140.00
Earl Grey	Php 140.00
English Breakfast	Php 140.00
Pure Green	Php 140.00
Amalfi Lemon Tea	Php 140.00

El Mar Frappe

Espresso Elmarccino	Php 230.00
Vanilla Elmarccino	Php 299.00
Caramel Elmarccino	Php 280.00
Green Mint Choco Elmarccino	Php 280.00
Green Tea Elmarccino	Php 280.00
Cinnamon Choco Elmarccino	Php 230.00
Cinnamon Mocha Elmarccino	Php 230.00
Sweet Potato Elmarccino	Php 230.00
Cookies n Cream	Php 280.00
Strawberry Elmarccino	Php 280.00
Java Chip Elmarccino	Php 230.00
Mocha Elmarccino	Php 230.00

Fruit Smoothies/Shakes

Banana	Php 180.00
Mango	Php 180.00
Mango & Banana	Php 230.00
Strawberry & Banana	Php 230.00
Strawberry Smoothie	Php 230.00
Watermelon Smoothie	Php 220.00

Ice Cream Milkshakes

Chocolate	Php 220.00
Vanilla	Php 220.00

Fresh Juice/Glass

Watermelon	Php 200.00
Cucumber	Php 200.00
Iced Tea	Php 150.00

Fresh Juice/Pitcher

Watermelon	Php 350.00
Cucumber	Php 350.00
Iced Tea	Php 200.00
Whole Coconut Fruit	Php 110.00

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Mocktail

Ginger Delight	Php 200.00
Guyabano Goodness	Php 300.00
El Mar Tropical Detox	Php 200.00
Hearty Red	Php 200.00
Bubbly Passion	Php 240.00
Virgin Mango Colada	Php 220.00
Dalandan Slurpee	Php 220.00
Blended Iced Tea	Php 150.00
Lemon Mint Cooler	Php 220.00

Signature Cocktail

Frizzy Ocean	Php 300.00
Another Day in Paradise	Php 350.00
Baby Girl Shot	Php 350.00
Sky Dive	Php 380.00
El Mar Cooler	Php 380.00
El Mar Ivory	Php 380.00

Cocktail by the Sea

Bloody Mary (Vodka, Triple Sec, Tomato Juice, Lime, Salt & Pepper)	PHP 285.00
Cosmopolitan (Vodka, Triple Sec, Cranberry Juice, Lime)	PHP 285.00
Caipirinha (Rum, Lime, Brown sugar)	PHP 350.00
Daiquiri (Rum, Brown sugar, Lime)	PHP 260.00
Pina Colada (Rum, Malibu, Pineapple, Coconut Cream)	PHP 295.00
Long Island Iced Tea (Tequila, Vodka, Rum, Gin, Triple Sec, Lime, Coke)	PHP 230.00
Lemon Margarita (Tequila, Triple Sec, Lemon)	PHP 250.00
Frozen Strawberry Margarita (Tequila, Triple Sec, Strawberry, Lemon)	PHP 270.00
Classic Mojito (Rum, Mint leaves, Sugar, Lime, Soda water)	PHP 300.00
Singapore Sling (Gin, Cherry Brandy, Cointreau, Lime, Pineapple Grenadine, Soda)	PHP 290.00
Mai Tai (Rum, Pineapple & Orange Juice, Triple Sec, Lime)	PHP 290.00
Amaretto Sour (Amaretto Liqueur, Lime, Sugar)	PHP 250.00
Old Fashioned (Whisky, Brown sugar, Angostura bitters)	PHP 280.00

BISAYA BREW

Bisaya Brew (wheat)	Php 155.00
Bisaya Brew (mango wheat)	Php 155.00
Bisaya Brew (pilsner)	Php 155.00
Bisaya Brew (lagger)	Php 155.00
Bisaya Brew (ipa)	Php 155.00
Bisaya Brew (chocolate)	Php 155.00

Spirits with Shots

VODKA	BOTTLE	SHOTS
Grey Goose 1 liter	Php 4,159.00	Php 250.00
Absolut 1 liter	Php 1,899.00	Php 120.00
Stolichnaya 1 liter	Php 1,399.00	Php 100.00
Smirnoff Vodak 700 ml	Php 1,599.00	Php 100.00
Absolut Citron 1 liter	Php 1,900.00	Php 150.00
Absolut Raspberry 1 liter	Php 2,200.00	Php 160.00
Absolut Kurant 1 liter	Php 2,200.00	Php 160.00

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Snulog 500 ml	Php 1,100.00	Php 120.00
Bombay Sapphire 750ml	Php 2,099.00	Php 165.00
Tanqueray 750 ml	Php 1,399.00	Php 110.00
Cruixland 750 ml	Php 4,159.00	Php 250.00
Henricks 700 ml	Php 5,999.00	Php 350.00
Beefeater 700 ml	Php 1,899.00	Php 150.00
Martin Miller 700 ml	Php 3,300.00	Php 270.00

BRANDY

Fundador 700 ml	Php 1,099.00	Php 110.00
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TEQUILA

Jose Cuervo 1 liter	Php 2,099.00	Php 200.00
Tequila Rose 750 ml	Php 1,799.00	Php 210.00
Jose Cuervo Silver 700 ml	Php 2,100.00	Php 210.00

RUM

Don Papa 700 ml	Php 3,499.00	Php 300.00
Bacardi White 75 oml	Php 1,219.00	Php 150.00
Bacardi Gold 750 ml	Php 999.00	Php 120.00
Cachaca 1 liters	Php 2,699.00	Php 160.00
Captain Morgan 750 ml	Php 1,500.00	Php 180.00
Bacardi 151 750 ml	Php 2,200.00	Php 190.00

WHISKY

Jim Beam 750 ml	Php 2,699.00	Php 220.00
Jack Daniel 1 liter	Php 2,799.00	Php 250.00
Johnny Walker Black 1 liter	Php 2,360.00	Php 250.00
Johnny Walker Red 1 liter	Php 1,830.00	Php 210.00
Johnny Walker Double Black 1 liter	Php 2,950.00	Php 320.00
Johnny Walker Blue Label 750 ml	Php 12,500.00	Php 850.00
Carlos 1 Whisky 700 ml	Php 2,950.00	Php 320.00
Carlos 2 Whisky 700 ml	Php 2,699.00	Php 220.00
Jameson Irish Whisky 700 ml	Php 2,600.00	Php 250.00
Chivas Regal 12 yo 1 liter	Php 3,200.00	Php 450.00
Glenfiddich 12 yo 700 ml	Php 3,800.00	Php 460.00
Hennessy VSOP 700 ml	Php 6,900.00	Php 460.00
Remy Martin XO Cognac 700 ml	Php 24,000.00	Php 1,600.00

LIQUEUR

XO Patron Anejo 750 ml	Php 2,599.00	Php 250.00
Baileys 700 ml	Php 1,700.00	Php 190.00
Kahlua 1 liter	Php 1,700.00	Php 180.00
Cointreau 750 ml	Php 2,200.00	Php 250.00
Amaretto Disaronno 700 ml	Php 2,850.00	Php 300.00
XO Patron Cofee 700 ml	Php 2,850.00	Php 300.00
Gancia Vermout Bianco 1 liter	Php 1,700.00	Php 180.00
Gancia Vermout Rosso 1 liter	Php 1,700.00	Php 180.00
Gancia Vermout Extra Dry 1 liter	Php 1,700.00	Php 180.00
Jagermeister 1 liter	Php 2,500.00	Php 160.00
Drambuie 700 ml	Php 2,700.00	Php 220.00

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