



SNACK ITEMS

Served with Coffee or Tea

(Please select 1-item for Morning and Afternoon Snacks)

BREADS / CAKES / SWEETS

Assorted Cookies
Tuna Twist
Glazed Donut
Tuna Twist
Cheese Roll
Banquet Size Cheese Ensaymada
Baked Ham and Cheese
Blueberry Muffin
Banquet Size Hotdog Croissant
Chicken Empanada
Chicken Pork Adobo Bun
Chocolate Donut



BUFFET LUNCH MENUS

Served with one round of Iced Tea

Inclusions:

2-item Salad

1-item Soup with Soft Rolls and Butter

2-item Meat (Pork, Chicken or Fish)

1-item Vegetable

Rice

2-item Dessert

APPETIZER / SALAD

- Antipasto Salad
- Barbecue Chicken Salad
- Chicken Macaroni Salad
- Waldorf salad with Chicken

- Scandinavian Ham Salad
- Ham and Pineapple Salad
- Char Siew Pork
- Nicoise Salad

(Local)

- Ensayladang Itlog na Pula, Kamatis at Sibuyas
- Ensayladang Talong
- Ensayladang Ampalaya

(Vegetarian)

- Cucumber and Grape Salad
- Carrot and Raisin Salad
- Mediterranean Quinoa Salad
- Coleslaw Salad
- Scandinavian Potato Salad
- Roasted Butternut Squash
- Tomato Marjoram Citrus Dressing Radicchio
- Russian Salad

SOUP

(Vegetarian)

- Roasted Pumpkin Soup
- Roasted Cauliflower with Smoke Paprika
- Green Peas Puree Soup
- Tomato and Basil Soup
- Minestrone Soup
- Cream of Vegetable Soup
- Cream of Potato and Leek Soup

- Seafood Chowder Soup
- Hot and Sour Soup
- Spicy Seafood Soup
- Tom Yam Soup

(Local)

- Seafood Sinigang Soup
- Beef Pares
- Chicken Tinola with Malungay
- Sinampalukang Manok
(Filipino sour soup made with chicken and flavored with young tamarind leaves)
- Lomi with Seafood
(Thick egg noodles with pork liver, seafoods and vegetables)
- Chicken Sotanghon Soup
(vermicelli noodles in chicken broth with vegetables)

PORK

- Roast Pork Loin in Rosemary Gravy
- Braised Pork Goulash
- Braised Pork in Sesame, Ginger and Soy Sauce
- Pork Ton katsu in Japanese Barbecue Sauce
- Barbecue Pork Belly with Onion, Tomato and Cucumber

(Local)

- Pork Adobo with Pineapple
(Braised pork in vinegar, soy sauce, bay leaves, garlic and Pineapple)
- Pork Humba
- Pork Steak Tagalog
(Pork simmered with calamansi, soy sauce and onions)
- Roasted Pork Hamonado
- Igado
(Pork braised in soy sauce, pork liver, garlic and bell peppers)
- Bicol Express
(Pork in Coconut Cream and Vegetables)
- Inihaw na Liempo
(Grilled pork belly marinated in soy sauce, garlic, calamansi and catsup)

CHICKEN

- Creamy Chicken Ala Pobre
- Roasted Stuffed Chicken in Mango Sauce
- Roasted Chicken in Red wine and Mushrooms
- Chicken Cordon Bleu
- Roasted Chicken with Chimichurri sauce
- Sliced Chicken with Pepper, Leek and Oyster sauce
- Chicken with Mushroom and Vegetables Stir- Fry
- Deep Fried Chicken Wings in Barbecue Sauce

(Local)

- Chicken Adobo sa Gata
(Chicken in Coconut Cream, Bayleaf, Garlic and Vinegar)
- Chicken Bistek Tagalog
- Steamed Fried Chicken with Atchara, Calamansi at Toyo
(Marinated Whole Chicken)

FISH / SEAFOOD

- Pan Seared Fish Fillet in Cherry Tomato and Basil
- Mediterranean Bake Fish *(Fish fillet in Garlic, Lemon, Tomato and Olive Oil)*
- Breaded Fish Fillet in Tartar Sauce (Alaskan Pollock)
- Deep Fried Chili Garlic Squid
- Steamed Fish in Leeks, Ginger and Soy Sauce
- Pan Fried Tilapia Fish Fillet in Green or Red Curry

(Local)

- Bangus Ala Pobre in Oyster Sauce
(Crispy Bangus in Garlic, Soy and Oyster Sauce)
- Relyenong Bangus
- Sarsiadong Tilapia
- Pinaputok na Tilapia

VEGETABLES

- Roasted Herb Vegetables
(Carrots, Potato, Onion, Bell Pepper, Zucchini)
- Buttered Vegetables
(Young Corn, Zayote, Carrots and Baguio Beans)
- Steamed Bok choy in Garlic and Oyster Sauce
- Baked Cauliflower with Parmesan Cream
- Carrots and Beans in Garlic Olive Oil
- Curry Vegetables
- Ginger Glazed Carrots

(Local)

- Chopsuey
- Gising-gising
- Garlic Tokwa at Kangkong
- Pinakbet
- Ginataang Sitaw, Malungay at Kalabasa

LAMB | Additional Php460.00net per person

- Lamb Shank Osso Buco
- Minced Lamb Curry
- Slow Cooked Lamb Curry
- Chuletas de Cordero Al Ajillo
(Lamb in Lemon, Garlic and Olive Oil)
- Ragout of Lamb and Spring Vegetables
- Jamaican Curried Lamb
- Shepherd's Pie

(Local)

- Lamb Caldereta

BEEF | Additional Php460.00net per person

- Braised Beef
(Chinese Style-Soy sauce, garlic, ginger, coriander and sesame oil)
- Braised Beef
(American Style- tomato sauce, onion, garlic, carrots and olives)
- Beef Bourguignon
(Red wine, tomato, mushrooms and herbs)
- Roasted Beef in Peppercorn Gravy
- Sous Vide Beef Brisket in tomato and Red Wine Sauce
- Baked Minced Beef with Milk and Egg Custard (Bobotie- African Dish)
- Beef Fillet Tataki with Onion Ponzu and Garlic Crisp
- Spicy Beef Mongolian
(Chili, sweet soy sauce, vegetables and sesame oil)
- Stir fry Beef with Broccoli
- Minced Beef in Sweet Soy sauce, Basil and Nuts
(Thai style- spicy, sweet and nutty)

(Local)

- Lengua Estofado
- Beef Kare- Kare
- Beef Caldereta

PASTA / NOODLES | Additional Php230.00net per person

- Garlic Pasta
(Roasted Garlic, Nuts, Parmesan Cheese in Olive Oil)
- Pasta Aglio Olio
- Baked Macaroni
- Alfredo
- Pasta Amatriciana (Tomato, Garlic, Bacon and Basil)

(Local)

- Pancit Miki- Bihon with Shrimp
- Pancit Palabok
- Pancit Hab-hab

DESSERTS

- Bread and Butter Pudding

- Chocolate Mousse
- Strawberry Mousse
- Mango Mousse
- Black and White Mousse
- Assorted Mousses in Glass
- Almond Jelly with Lychee
- Coffee Jelly
- Buko Pandan

- Assorted Pastries
- Brownies
- Éclair
- Crème Puff
- Paris Breast
- Fresh Fruits Cuts
- Fruit Tartlets
- Panna Cotta
- Blueberry Crumble
- Strawberry Short Cake
- Mocha Cake
- Chocolate Cake

(Local)

- Ginatang Bilo- bilo
- Ginatang Mais
- Sapin- sapin
- Biko
- Kutsinta
- Pichi- pichi