

SALMON AND OLIVES SALAD With mixed greens and boiled egg, drizzled with herb-olive oil dressing	450
CALAMARI RINGS Served with fries and lemon aioli	420
ASIAN PLATTER [P] Chicken and beef satays with spring rolls and samosas served with savory dips	750
VEGETABLE SAMOSAS [V] Served with yogurt dip	310
TRUFFLE AND PARMESAN FRIES [V]	380

SIGNATURE ANGUS BEEF BURGER [P] 250g USDA Angus with lettuce, tomato, cucumber pickle, Swiss cheese, grilled bacon, fried egg, and sautéed onion on brioche	650
CLASSIC CLUB SANDWICH [P] Toast bread sprayed with mayo and topped with grilled chicken breast, bacon, egg, lettuce and tomato	495

On Breads & Wraps

380

FORUM CRISPY CHICKEN BURGER Served with lettuce, tomato, cucumber pickle on fried onion bun	510

QUESADILLAS [V] With cheese, spring onion, chili and served with guacamole and tomato salsa

DIETARY GUIDE:

Pork/Lard [P] Contains Nuts [N] Vegetarian [V]

*Prices are in Philippine Peso inclusive of 12% VAT, subject to 10% service charge and applicable government taxes.

Poolside dining at THE FORUM

Drinks

FRESH FRUIT		CARBONATED DRINK	
JUICE /SHAKE		Coke Classic	175
Orange	350	Coke Zero	175
Mango	350	Sprite	175
Pineapple	350	Tonic Water	175
Watermelon	350	Soda Water	175
Coconut	350	Ginger Ale	175
Calamansi	350		
		WATER	
LOCAL BEER		San Pellegrino	500
San Miguel Pilsen	180	(750ml)	
San Miguel Light	180	Perrier (330ml)	330
		Evian (500ml)	280
IMPORTED BEER			
Asahi	350	COFFEE / TEA	
Heineken	350	Althaus Tea	180
		Vittoria Espresso	180
		Vittoria Latte	210

Sweets

HALO-HALO

With mixed fruits, ice cream, milk and sweet condiments
320

FRESH FRUIT PLATTER From our fresh local harvest in season 320

SCAN CODE FOR MORE BEVERAGE OPTIONS



Big Bites

KARAAGE390Japanese style battered chicken thigh fillet with garlic and ginger soy745BEEF GALBI JIIM Beef short ribs, radish, carrots served with steamed rice and miso soup745OYAKODON Japanese rice and chicken strips drizzled with Katsudon sauce, onion and egg410FISH AND CHIPS IN BEER BATTER Served with house-made tartar sauce and lemon aioli580BUTCHER'S TRAY [P] With crispy pork belly, grilled chicken, lamb kofta, potato wedge and corn cob745		
Beef short ribs, radish, carrots served with steamed rice and miso soup OYAKODON Japanese rice and chicken strips drizzled with Katsudon sauce, onion and egg FISH AND CHIPS IN BEER BATTER Served with house-made tartar sauce and lemon aioli BUTCHER'S TRAY [P] 745	Japanese style battered chicken thigh fillet with	390
Japanese rice and chicken strips drizzled with Katsudon sauce, onion and egg FISH AND CHIPS IN BEER BATTER 580 Served with house-made tartar sauce and lemon aioli BUTCHER'S TRAY [P] 745	Beef short ribs, radish, carrots served with steamed	745
Served with house-made tartar sauce and lemon aioli BUTCHER'S TRAY [P] 745	Japanese rice and chicken strips drizzled with	410
BUTCHER'S TRAY [P] 745 With crispy pork belly, grilled chicken, lamb kofta, potato wedge and corn cob		580
	BUTCHER'S TRAY [P] With crispy pork belly, grilled chicken, lamb kofta, potato wedge and corn cob	745

Pizzeria

	W 100
THE CAPRICCIOSA [P] Mozzarella, tomato sauce, pork sausage, ham, prosciutto, artichoke, mushroom	585
MARGHERITA Mozzarella, tomato sauce, oregano	410
PEPPERONI [P] Mozzarella, tomato sauce, pepperoni	565
HAWAIIAN [P] Mozzarella, tomato sauce, ham, pineapple	460
SEAFOOD [N] Mozzarella, tomato sauce, seafood, pesto	585
THE RANCH FAMILY PIZZA [P] Mozzarella, tomato sauce, beef strips, prosciutto, dried tomato, basil, garden greens, balsamic reduction	710

PASTA OF YOUR CHOICE Spaghetti | Penne | Tagliatelle and Tomato meat sauce [P] | Carbona

Tomato meat sauce [P] | Carbonara [P] | Aglio e olio [V] | Pesto [V][N]

