

LET'S START

<b>CAESAR SALAD</b>	
With romaine lettuce, focaccia crouton, parmesan flakes and Caesar dressing	
Bacon Bits [P]	4 2 0
Chicken	5 2 0
Grilled Salmon	5 6 0
BBQ Shrimps	5 8 0

<b>COBB SALAD [P]</b>	5 2 0
Served with cooked ham, grilled bacon, potato, fruits, blue cheese and egg	

<b>VEGETABLE SPRING ROLLS [V]</b>	3 8 0
Accompanied with sweet chili sauce	

<b>CLASSIC ONION SOUP [V]</b>	2 9 0
With cheese croutons	

<b>SOUP OF THE DAY</b>	2 9 0
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THE DELI

<b>SAILS SUPER CLUB [P]</b>	5 5 0
Grilled chicken breast, bacon, fried egg, mustard aioli on toasted focaccia	

<b>SIGNATURE ANGUS BURGER [P]</b>	6 5 0
250g USDA Angus with lettuce, tomato, cucumber pickle, Swiss cheese, grilled bacon, fried egg and sautéed onion on brioche	

<b>THE WAGYU STYLE STEAK SANDWICH</b>	6 9 0
With caramelized onions, garlic horseradish mayo on ciabatta bread	

<b>VEGETABLE SANDWICH [V][N]</b>	5 0 0
With marinated and grilled vegetables on focaccia bread sprayed with pesto	

PASTA

<b>SPAGHETTI   PENNE   TAGLIATELLE</b>	4 8 0
With Tomato meat sauce [P]   Carbonara [P]   Aglio de Olio [V]   Pesto [V][N]	

<b>TAGLIATELLE [V]</b>	4 8 0
With basil-walnut pesto garnished with broccoli and roasted tomatoes	

# M E N U



EAT LOCAL

<b>ADOBO</b>	4 9 0
Half chicken simmered in peppered vinegar and soya sauce	

<b>CRISPY PATA [P]</b>	6 8 5
Slow braised crispy fried pork knuckle served with pickled papaya and native sauce	

<b>KARE-KARE [N]</b>	6 8 5
Oxtail, beef tripe, beef cuts, vegetables simmered in savory peanut sauce	

<b>SEAFOOD SINIGANG SOUP</b>	6 3 0
Shrimp and fish combined with seasonal vegetables in traditional sour broth	

<b>BAM-I NOODLE</b>	4 1 0
Combination of egg and rice noodles, pork, dried shrimp and seasonal mixed vegetables	

WEST SIDE

<b>PAN SEARED SALMON</b>	6 0 0
On a bed of mashed and herbed potato	

<b>SEARED LAMB CHOPS</b>	1 2 0 0
With roasted potato wedges "Greek style" and mint jelly	

<b>SIGNATURE ANGUS BEEF RIBEYE</b>	2 6 5 0
Served with corn cob and mash	

MÖVENPICK

<b>TOMATO SOUP [V]</b>	2 9 0
Tomato with mozzarella, basil, grissini	

<b>VEAL ZURICH STYLE</b>	1 3 9 0
Fine slices of veal fillet, served with creamy mushroom sauce and rosti	

EXPLORE ASIA

<b>BIBIMBAP</b>	5 0 0
Korean marinated thin slices of beef, carrots, bean sprouts, green vegetables, kimchi and fried egg over steamed rice served with miso soup	

<b>BULGOGI</b>	6 8 0
Korean marinated fine beef slices served with kimchi, pickled vegetables, steamed rice and miso soup	

<b>PORK KATSUDON [P]</b>	5 8 0
With onion and egg, drizzled Katsudon sauce served with Japanese steamed rice	

<b>KUNG PAO CHICKEN [N]</b>	5 2 0
Infused with spicy Szechuan sauce, chili peppers and cashew nuts	

<b>CHOW MEIN [V]</b>	4 1 0
With egg noodles, tofu, soya sauce, seasonal vegetables and spring onions	

DESSERT FACTORY

<b>CARROT CAKE</b>	2 8 0
The traditional Swiss "Rüebeli Chueche"	

<b>CHOCOLATE LAVA CAKE</b>	3 8 0
Served with Mövenpick Vanilla Dream ice cream	

<b>THE LEMON CHEESECAKE</b>	3 2 0
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<b>FRESH FRUIT PLATTER</b>	3 2 0
From our fresh local harvest in season	

<b>CHEESE SELECTION [N]</b>	5 2 0
With nuts and dried fruits and basket of bread	

DRINK LIST

<b>FRESH FRUIT JUICE / SHAKE</b>	
Orange	3 5 0
Mango	3 5 0
Pineapple	3 5 0
Watermelon	3 5 0
Coconut	3 5 0
Calamansi	3 5 0

<b>CARBONATED DRINK</b>	
Coke Classic	1 7 5
Coke Zero	1 7 5
Sprite	1 7 5
Tonic Water	1 7 5
Soda Water	1 7 5
Ginger Ale	1 7 5

<b>WATER</b>	
San Pellegrino 750 ml	5 0 0
Perrier 330 ml	3 3 0
Evian 500 ml	2 8 0

<b>LOCAL BEER</b>	
San Miguel Pilsen	1 8 0
San Miguel Light	1 8 0

<b>IMPORTED BEER</b>	
Asahi	3 5 0
Heineken	3 5 0

<b>COFFEE AND TEA</b>	
Althaus Tea	1 8 0
Vittoria Espresso	1 8 0
Vittoria Latte	2 1 0

**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.

SCAN CODE FOR MORE BEVERAGE OPTIONS

