

*Cafe  
Belmont*

**BELMONT HOTEL**  
MANILA



11:00am to 10:00pm

## ALL-DAY BREAKFAST

### Continental Breakfast <sup>(D, E, G)</sup>

Selection of pastries and bread with butter, jam, marmalade and fresh fruits. Choice of chilled juice or coffee.

P550

### International Breakfast <sup>(D, E, G)</sup>

Choice of ham, bacon or sausage with hashed browns, two eggs prepared to your liking and fresh fruits, served with white or wheat bread. Choice of chilled juice or coffee.

P750

### Filipino Breakfast

Choice of Tapa (Dried Cured Beef), Longganisa (Local Sausage), Daing na Bangus (Deep Fried Marinated Milk Fish), or Pork Tocino (Sweet Cured Pork) with two eggs prepared to your liking, pickled papaya and fresh fruits, served with garlic or steamed rice. Choice of chilled juice or coffee.

Longganisa (Local Sausage) <sup>(E)</sup>

P500

Tocino (Sweet Cured Pork) <sup>(E)</sup>

P550

Daing na Bangus

(Deep Fried Marinated Milk Fish) <sup>(E)</sup>

P550

Beef Tapa (Dried Cured Beef) <sup>(E)</sup>

P750

## SALAD

### Beef Thai Salad <sup>(S)</sup>

Pan Seared U.S. Choice Beef Sirloin with Green Papaya, Red Onion, Cucumber, Cherry Tomato, Dried Shrimp, Mint Leaves, Cilantro and Secret Thai Dressing

P620

### Chicken Caesar Salad <sup>(C, D, E)</sup>

Grilled Brine Breast Chicken with Romaine, Crouton, Smoked Bacon, Parmesan Shave, Poached Egg and Caesar Dressing

P320

### Tuna Salad <sup>(Y)</sup>

Half Cooked Tuna with Shredded Cabbage, Carrots, Cucumber, Cherry Tomato, Nori, Sesame Dressing

P360

### Farmer's Salad <sup>(E, N)</sup>

Turnip, Carrot, Mango, Papaya, Romaine, Crouton, Cracked Nut, Boiled Egg and Honey Mayo

P280

Extra Dressing P50

## SOUP

### Cream of Pumpkin <sup>(D)</sup>

Baked Herbs Pumpkin Puree in Thick Cream Milk served with Focaccia Olives

P220

### Seafood Laksa <sup>(S)</sup>

8 hours Simmered Spicy Coconut Broth with Prawn, Crab Meat, Tofu, Beansprout, Vermicelli and Cilantro served with Lime Wedge

P360

### Soup of the Day

P160

## APPETIZER

### Cevichow <sup>(S)</sup>

GenSan Tuna with Grilled Shrimp, Squid in Calamansi Dressing served with Taro Chips

P440

### Beef Salpicao (Good for Sharing) <sup>(D)</sup>

250g U.S Choice Tenderloin with Fresh Mushroom Garlic and Capsicum

P1,230

### Fresh Lumpia <sup>(N)</sup>

Freshly Cooked Crepe with Vegetable and Peanut Sauce

P240

### Calamares <sup>(S)</sup>

Crispy Fried Squid with Garlic Aioli

P260

### Pork Sisig <sup>(E)</sup>

2 way Pork Sisig Sautéed in Red Onion and Green Chili with Poached Egg

P500

### Gambas Al Ajillo <sup>(S, G)</sup>

Prawn with Garlic and Chili Flakes served with Olive Focaccia Bread

P560

### Chicharon Bulaklak

Slow Cooked Crispy Ruffled Fat served with Pinakurat

P280

### Mozzarella Stick <sup>(D)</sup>

Crispy Fried Mozzarella Cheese Stick served with Pomodoro Sauce

P380

All prices are inclusive of applicable government taxes and surcharges.

**IMPORTANT NOTICE:** Items in this menu may contain or have come into contact with common allergens such as chicken, milk, eggs, fish, crustaceans, shellfish, gluten, soy, peanuts, and tree nuts, including coconut. Kindly inform our wait staff if you have food allergies or intolerances to minimize potential risks.

**Allergens:** C - Chicken, D - Dairy, E - Eggs, G - Gluten, N - Nuts, S - Seafood, Y - Soy



11:00am to 10:00pm

### INTERNATIONAL

<b>U.S. Choice Rib Eye</b> <sup>(D)</sup>	P2,900	<b>Spice Rub Baby Back Ribs</b> <sup>(D,Y)</sup>	P1,600
Grilled U.S. Choice Rib Eye with Sauteed French Bean, Carrot, Cauliflower, Cherry Tomato with Mousseline Potato and 18 hours Mushroom Au Jus		24 Hours Spice Rub Baby Back Ribs with Sauteed French Beans, Carrot, Cauliflower, Cherry Tomato with Mousseline Potato and 8 Hours Smoked BBQ Sauce	
<b>Tasmanian Salmon</b> <sup>(D)</sup>	P1,000	<b>Tomahawk Pork Chop</b> <sup>(D)</sup>	P1,800
Grilled Tasmanian Salmon with Sauteed French Beans, Carrot, Cauliflower, Cherry Tomato with Mousseline Potato and Tarragon Sauce		Grilled Tomahawk Pork Chop with Sauteed French Beans, Carrot, Cauliflower, Cherry Tomato with Mousseline Potato and Tarragon Sauce	

Extra Sauce P50 Extra Mousseline Potato P100 Steamed Rice P100

### PASTA/ NOODLES

<b>Pansit Guisado</b> <sup>(E,G)</sup>	P450	<b>Spicy Prawn</b> <sup>(S,G)</sup>	P440
Stir Fry Vermicelli in Garlic Onion with Carrot, Cabbage, Crispy Lechon Kawali, and Prawn topped with Boiled Egg and served with Bread		Spaghetti Noodles Tossed in Chiffonade Basil Pomodoro Sauce with Prawn and served with Olive Focaccia	
<b>Penne Pesto</b> <sup>(D,G)</sup>	P520	<b>Classic Carbonara</b> <sup>(D,G)</sup>	P460
Penne Pasta tossed in Pesto Sauce, Cherry Tomatoes, and Sweet Basil, topped with Grilled Chicken. Served with Bread		Spaghetti Pasta Tossed in Creamy White Sauce with Smoked Bacon, Parmesan Cheese served with Olive Focaccia	

Extra Parmesan P30 Olive Focaccia P30

### Pizza

<b>Quattro Formaggi</b> <sup>(G,D)</sup>	P520
Hand Tossed 12 inches Pizza Dough with Mozzarella Cheddar Brie and Blue Cheese served with Garlic Aioli	
<b>Meat Lovers</b> <sup>(G)</sup>	P620
Hand Tossed 12 inches Pizza Dough with Pepperoni Smoked Bacon Ham Ground Beef and Capsicum served with Garlic Aioli	
<b>Pepperoni</b> <sup>(G,D)</sup>	P480
Hand Tossed 12 inches Pizza Dough with Pepperoni Cheddar and Mozzarella Cheese served with Garlic Aioli	
<b>Margherita</b>	P360
Hand Tossed 12 inches Pizza Dough with Fresh Basil served with Garlic Aioli	

Extra Garlic Aioli P30

### SANDWICH

<b>Club Sandwich</b> <sup>(E,G)</sup>	P580
Bread, Sliced Grilled Chicken, Bacon, Romaine Lettuce, Tomatoes and Egg served with Potato Wedges or French Fries	
<b>U.S Beef Burger</b> <sup>(D,G)</sup>	P820
U.S. Choice Ground Beef Sirloin Patty, Melted Mozzarella, Tomato, Iceberg, with Brioche Bun and Caesar Dressing. Served with Potato Wedges or French Fries.	
<b>Pulled Pork Burger</b> <sup>(E,G)</sup>	P540
Slow Cooked Pulled Pork Butt in Sweet Soy Spices Sauce, Iceberg, Pickled Onion, Shredded Tortilla, Asian Fried Egg with Brioche Bun and Siracha Dressing. Served with Potato Wedges/ French Fries	
<b>Chicken Karaage Burger</b> <sup>(C,G)</sup>	P640
Crispy Chicken, Iceberg Coleslaw with Brioche Bun and Goju Jang Dressing served with Potato Wedges/French	

Add on:

Onion Ring P60 Bacon P80 Jalapeno P30

All prices are inclusive of applicable government taxes and surcharges.

IMPORTANT NOTICE: Items in this menu may contain or have come into contact with common allergens such as chicken, milk, eggs, fish, crustaceans, shellfish, gluten, soy, peanuts, and tree nuts, including coconut. Kindly inform our wait staff if you have food allergies or intolerances to minimize potential risks.

Allergens: C - Chicken, D - Dairy, E - Eggs, G - Gluten, N - Nuts, S - Seafood, Y - Soy



11:00am to 10:00pm

## LOCAL SOUP

### Sinigang na Salmon sa Miso

P960

#### (Good for Sharing)

Norwegian Salmon in Miso Tamarind Broth with Local Tomato, Red Onion, Green Chili

### Beef Kansì

P690

Slow cooked Beef Shank in Fresh Batwan Fruit Broth with Langka and Lemon Grass

## LOCAL FAVORITES

### Chicken Inasal<sup>(C)</sup>

P490

18 Hours Grilled Marinated Boneless Chicken Thigh in Lemongrass Soy Ginger Calamansi

### Pork Humba<sup>(Y)</sup>

P520

Braised Pork in Sweet Soy Banana Blossom with Fried Sweet Plaintain

### Lechon Kawali<sup>(Y)</sup>

P480

3-way Pork Belly Marinated in Soy Vinegar, Sugar, and Lemongrass with Liver Sauce

### Pinakbet

P400

Sauteed Local Tomato, Pumpkin, String Beans, Bitter Gourd, Eggplant, Okra, in Fish Sauce with Pork and Prawn

### Crispy Pata (Good for Sharing)

P1,260

4 Hours Crispy Pork Knuckle with Pickled Papaya and Pinakurat Vinegar

### Laing<sup>(S)</sup>

P480

Dried Taro Leaves Braised in Freshly Pressed Coconut Milk for 3 hours. Enhanced with Scallops and Prawn Paste. Topped with Prawn and Lechon Kawali

## DESSERT

### Banana Split<sup>(D)</sup>

P320

Fresh Banana, Strawberry Ice Cream, Vanilla Ice Cream, Chocolate Ice Cream, Chocolate Wafer Stick, Chocolate Sauce

### Choc Nut Turones<sup>(D)</sup>

P280

Banana, Tsoknut, Langka wrapped in Lumpia Wrapper, Tossed in Cinnamon Sugar with Warm Chocolate Sauce Dip and Vanilla Ice Cream

### Halo Halo<sup>(D)</sup>

P180

Saging Saba, Macapuno, Jackfruit, Red Kaong, Leche Plan, Ube Ice Cream, Full Cream Milk

### Calamansi "No Bake" Cheesecake<sup>(D)</sup>

P180

Cream Cheese, Calamansi, Graham Cracker Crumbs, Vanilla Bean and Calamansi Candy

All prices are inclusive of applicable government taxes and surcharges.

**IMPORTANT NOTICE:** Items in this menu may contain or have come into contact with common allergens such as chicken, milk, eggs, fish, crustaceans, shellfish, gluten, soy, peanuts, and tree nuts, including coconut. Kindly inform our wait staff if you have food allergies or intolerances to minimize potential risks.

**Allergens:** C - Chicken, D - Dairy, E - Eggs, G - Gluten, N - Nuts, S - Seafood, Y - Soy



11:00am to 10:00pm

## DRINKS

### BOTTLED WATER

Summit (330 ml.)	P220
Sparkling Water (330 ml.)	P220
Perrier (750 ml.)	P425

### SODA

Coke	P150
Coke Zero	P150
Sprite	P150
Royal Tru Orange	P150
Soda Water	P150
Tonic Water	P150
Ginger Ale	P180

### CHILLED JUICES

Orange	P150
Pineapple	P150
Four Seasons	P150
Cucumber Lemonade	P150
Mango	P170
Cranberry	P170
Belmont Iced Tea	P180

### HOT CHOCOLATE / COFFEE

Hot Chocolate <sup>(D)</sup>	P180
Brewed Coffee	P150
Americano	P150
Espresso	P150
Cafe Mocha <sup>(D)</sup>	P180
Cafe Latte <sup>(D)</sup>	P180
Cappuccino <sup>(D)</sup>	P180

### TEA

English Breakfast	P180
Earl Grey	P180
Jasmine	P180
Chamomile	P180
Strawberry & Kiwi Tea	P180
Mango & Pineapple Tea	P180

### FRUIT SHAKES

Banana	P190
Watermelon	P190
Melon	P210
Mango	P275
Strawberry	P275

### LOCAL BEERS

San Miguel Pale Pilsen <sup>(G)</sup>	
<i>Bottle</i>	P195
<i>Can</i>	P198
San Miguel Light <sup>(G)</sup>	
<i>Bottle</i>	P195
<i>Can</i>	P198
Red Horse <sup>(G)</sup>	
<i>Bottle</i>	P195
<i>Can</i>	P210
Cerveza Negra <i>(Bottle)</i> <sup>(G)</sup>	P240
Smirnoff <i>(Bottle)</i> <sup>(G)</sup>	P195
San Miguel Apple <i>(Can)</i> <sup>(G)</sup>	P190
San Miguel Lemon <i>(Can)</i> <sup>(G)</sup>	P190

### IMPORTED BEERS

Heineken <sup>(G)</sup>	
<i>Bottle</i>	P260
<i>Can</i>	P260
Corona <i>(Bottle)</i> <sup>(G)</sup>	P260
Asahi <i>(Can)</i> <sup>(G)</sup>	P280

### WINES

RED	Glass / Bottle
Gallo Family Cabernet Sauvignon	P390 / P1,700
Carlo Rossi Cabernet Sauvignon	P390 / P1,700
Barefoot Merlot	P390 / P1,800
WHITE	Glass / Bottle
Gallo Family Chardonnay	P390 / P1,700
Canyon Road Chardonnay	P390 / P1,700
Barefoot Sauvignon Blanc	P390 / P1,800
SWEET WINE	Glass / Bottle
Barefoot Moscato	P390 / P1,700

All prices are inclusive of applicable government taxes and surcharges.

**IMPORTANT NOTICE:** Items in this menu may contain or have come into contact with common allergens such as chicken, milk, eggs, fish, crustaceans, shellfish, gluten, soy, peanuts, and tree nuts, including coconut. Kindly inform our wait staff if you have food allergies or intolerances to minimize potential risks.

**Allergens:** C - Chicken, D - Dairy, E - Eggs, G - Gluten, N - Nuts, S - Seafood, Y - Soy