

ALL DAY

sevii
dining & drinks





BREAKFAST MENU

6 to 10 AM

Continental Breakfast (G, D, E)	530
Muffin, Danish, croissant, white or wheat toast, yogurt, cheese, seasonal fresh sliced fruit, fresh milk, fresh orange juice and choice of: brewed coffee or hot chocolate	
American Breakfast (P, D, E, P, V)	660
Crispy or soft bacon, sausage, tomato, mushroom, hash brown, two eggs of your choice; boiled, scrambled, fried egg or poached eggs, fresh fruits, white or wheat toast bread, jam, unsalted butter, fresh orange juice, fresh milk and choice of: brewed coffee or hot chocolate	
Filipino Breakfast	
Chorsilog (P, E, V)	350
Cebu Chorizo with fried egg, vegetable pickles, steamed rice or garlic rice, and seasonal cut fruits	
Tapsilog (B, E, V)	580
Beef tapa with fried egg, vegetable pickles, steamed rice or garlic rice, and seasonal cut fruits	
Tosilog (P, E, V)	390
Pork tocino with fried egg, vegetable pickles, steamed rice or garlic rice, and seasonal cut fruits	
Bangsilog (S, V, E)	410
Boneless bangus (milk fish) with fried egg, vegetable pickles, steamed rice or garlic rice, and seasonal cut fruits	
Cornsilog (B, E, V)	550
Imported corned beef with fried egg, tomato and cucumber, steamed or garlic rice, and seasonal cut fruits	
Eggs Benedict (E, G, V, P)	335
English muffins, bacon, spinach, poached eggs, hollandaise sauce with mix green salad	
Omelet Selection	
Vegetables Omelet (E, V)	255
3 eggs, mushroom, onion, tomato, olives, bell pepper, French fries	
Ham & Cheese Omelet (P, D, E)	315
3 eggs, cooked ham, cheddar cheese, French fries	
Plain Omelet (E, G)	215
3 eggs, toasted bread	

DIETARY / ALLERGY INDICATORS				
A - Alcohol	B - Beef	C - Chicken	D - Dairy	E - Eggs
G - Gluten	N - Nuts	P - Pork	S - Seafood	V - Vegetables

Prices are inclusive of 12% VAT, 10% service charge, and prevailing government taxes.

KEEPING YOU GOING ALL DAY!

OPEN DAILY
10 AM TO 10 PM

APPETIZERS

Ham and Cheese Potato Croquettes (P, D)	280
Cooked ham, cheddar cheese, potato, with Spanish aioli	
Hummus (V, G)	240
Toasted sesame seed tahini puree, chickpeas, fresh tomato, and olive oil; Served with homemade pita bread	
Buffalo Chicken Wings (D, C)	450
Deep fried chicken wings tossed in spicy BBQ sauce, served with vegetables, crudites, and bleu cheese	
Kinilaw (S)	350
Marinated fresh tuna in vinegear, lemon, pineapple, red radish, tomato, coriander, ginger, green capsicum, and chili	
Fritto Misto (Mix Seafood) (S, G, E)	460
Battered shrimp, squid ring, fish fillet, green beans with tartare sauce	
Thai Fresh Spring Roll (S, G, E)	370
Rice sticky noodles, shrimp, fresh herbs, mix greens, capsicum with chili vinegar, and peanut sauce	
Gambas al Ajillo (S)	540
Shrimp, white wine, garlic, chili flakes; Served with melba toast	
Fried Calamari (S, G, E)	470
Tender pieces of squid, butter milk, egg, flour, bread crumbs; Served with aioli	

SOUP

Soup of the Day	240
Please ask your server of today's selection	
Tom Yum Kung (S)	270
Shrimp, galangal, cilantro, chili, lemon grass, mushroom, shrimp broth, tom yum paste, and lime juice serve with white rice	
Laksa (S, V)	380
Shrimp, tofu, beansprout, fish ball, lime, galangal, cilantro, chili, lemon grass, laksa paste, broth, tom yum paste, and coconut milk	

SALADS

Holiday Inn Caesar Salad (E, P, G)	420
Romaine hearts, bacon, garlic croutons, quail egg, cherry tomato, Caesar dressing, and Parmesan cheese	
with grilled chicken (C)	450
with grilled prawns (S)	490
with crabsticks (S)	470
Green Salad (V, D)	320
Mixed greens, tomatoes, orange pulp, green capsicum, cucumber, black olives, feta cheese in honey lemon dressing	
Thai Beef Salad (B, V)	430
Beef tenderloin; mix green, cucumber, tomato, coriander, mint leaves, white onion, soy sauce, fish sauce, lemon juice, brown sugar, and olive oil	
Waldorf Salad (N, D)	430
Apples, pineapple, grapes, celery, raisins, walnuts, mayonnaise, yoghurt, cream, and lemon juice	

PASTA

Create your own pasta (B, D, E, G)	450
Choices of pasta: Fettuccine, spaghetti, penne Choices of sauce: Bolognese, carbonara, arrabbiata, aglio olio	
Spinach Mushroom Lasagna (D, G)	390
Lasagna sheet, spinach, mushroom, milk, butter, flour, tomato sauce, herbs, cheese, and garlic bread	

MAINS

Western Flavors	
Grilled Norwegian Salmon (S)	940
Norwegian salmon, creamy mushroom sauce, buttered vegetables, and select sides of your choice	
Pork Back Ribs Au Jus (P)	490
Slow cooked pork ribs with buttered vegetables, gravy, and select sides of your choice	
Chicken Cordon Bleu(C, D, G)	500
Chicken breast fillet rolled in cooked ham, cheese, buttered vegetables, mornay sauce, and select sides of your choice	
Prime Rib-Eye Steak (A, B)	1540
Rib eye steak, buttered vegetables, chimichurri, black pepper sauce or Mushroom gravy, and select sides of your choice	
Osso Bucco (V)	800
Braised beef shank, red wine, herbs, buttered vegetables, and mashed potato	
Steamed Fish Fillet (S, V)	650
Grouper fish fillet, steamed with herbs, vegetables brunoise, meuniere sauce, and select sides of your choice	
Mushroom Risotto with Grilled Squid (S, V)	650
Long grain rice, shitake mushroom, onion, vegetables, herbs, white wine, olive oil, butter with stuffed squid	

Filipino Flavors	
Chicken Inasal - Breast/Thigh (C, G)	340
Melt in your mouth chicken doused in delicious marinade before grilling; Served with buttered vegetables, steamed rice and native dipping sauce	
Inihaw na Pusit (Squid) (S, G)	450
Stuffed squid grilled with buttered vegetables, steamed rice and native dipping sauce	
Crispy Pork Belly Kare-Kare(P)	410
Braised pork belly, vegetables, home-made peanut sauce, and bagoong	
Chopsuey (C, S, E, G)	355
Stir-fried mixed vegetables, chicken, shrimp, and quail egg	
Holiday Inn Chicken Pork Adobo (M, D)	360
A Filipino favorite with a unique spin; chicken and pork; Served with adobo sauce	
Holiday Inn Pancit Bisaya (Bam-i) (C, S, E, G)	380
Native sausage, shrimp, pork, chicken, vegetables, egg noodles, Vermicelli noodles, and light soy sauce	

Asian Flavors	
Nasi Goreng (C, N, S, E)	490
Indonesian fried rice with chicken satay, fried egg, prawn crackers, and peanut sauce	
Pork Tonkatsu (P, V, G)	420
Breaded pork cutlet with tartare sauce, sweet potato chips, and shredded cabbage with ranch dressing	
Chicken Curry (C, N)	460
Marinated chicken cubes with Indian spiced, herbs, yogurt; Served with papadam and steamed rice	
Chicken Satay (C, G)	440
Marinated chicken cubes with spiced, herbs, yogurt; Served with peanut sauce and steamed rice	
Beef Kimchi Bowl (B, E)	480
Grilled beef sirloin, sesame seed, rice, kimchi, beansprouts, green onion, light soya, gochujang, and fried egg	
Pork Chao Fan (M, V, G, E)	300
Pork belly, white rice, red onion, carrot, garlic, corn kernel, green beans, scallion, light soy sauce, and omelet	
Pad Thai (C, S, V, E, N)	490
Chicken, Shrimp, noodles, tofu, tamarind, vegetables, fried egg, chili and nuts	

Sides	
French Fries (M)	130
Sweet Potato Chips (M)	80
Potato Chips (M)	80
Buttered Vegetables (M)	210
Mashed Potato (V, D)	130
Steamed Rice (G)	40
Garlic Rice (G)	55

SHARING (SERVES 2 TO 4 PERSONS)

Nachos (B, D, G)	690
Nachos, chili con carne, salsa, cilantro, chili, cheese, and sour cream	
Crispy Pata (P)	960
Fried pork trotters with vegetable pickles and native dipping sauce	
Pochero (B, V)	810
Slow cooked beef knuckle, corn, taro, vegetables, and beef broth	

PIZZA

Aloha (P, D, G)	590
Cooked ham, pineapple, green bell pepper, black olives, white onion, tomato, and mozzarella cheese	
Quattro Formaggi (G, D)	520
Fusion of Italian cheese, and moringa pesto	
Margherita (V, D, G)	420
Classic vegetarian pizza made with fresh tomatoes, mozzarela cheese	
Seafood (V, D, G, S)	460
Mixed seafood delight, tomato sauce, herbs, onions, peppers, mushroom, black olives, and mozzarella	

SANDWICHES

SEVII Beef Burger (B, D, E, G, M)	655
Grilled beef patty, buns, bacon, mustard, cheese, caramelized onions, lettuce, cucumber, tomatoes, emmental cheese, mix salad, fries or potato chips, mayonnaise and ketchup	
Holiday Inn Triple Deck (C, G, E, D)	470
Three layered sandwich, roast chicken spread, ham, omelet, cheese, greens and tomatoes; served with coleslaw, French fries and ketchup	
Fish Sandwich (S, G, D)	440
Fish fillet, shredded lettuce, mayonnaise, cheese; served with coleslaw, French fries and ketchup	
Chicken Fajitas Panini (C, G, D)	500
Marinated chicken, tomato, bell peppers, onion, mushroom, chilies, coriander, Mexican salsa and Emmental; served with coleslaw, French fries and ketchup	

DESSERTS

Blueberry Cheesecake (D, E, G)	240
Blueberry compote, cream cheese	
Leche Flan (D, E)	185
Condensed milk, cream, egg and caramel	
Holiday Inn Halo-Halo (D)	250
Preserved sweet macapuno, kaong, sago, corn flakes, leche flan, milk, ice cream, and ube halaya	
Fresh Tropical Fruit Platter	230
Three kinds of seasonal cut fruits	
Chocolate Fondant (D)	300
Dark chocolate, egg, flour, butter, cream, fruits, and ice cream	
Holiday Inn Mango Sticky Rice (D, G)	260
Glutinous rice, coconut milk, mango, tablea, and cocoa powder	
Ice Cream Scoop (D)	150
Select your favorite ice cream: Vanilla, chocolate, ube	

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KIDS' MENU



(B, D, E, G)

SPAGHETTI BOLOGNESE
with meat sauce

PHP 200

(S, G, E)

CALAMARES FRITOS
with Thousand Island
dressing and French fries

PHP 270



(P, G)

PORK SPRING ROLL
with sweet and sour sauce,
and French fries

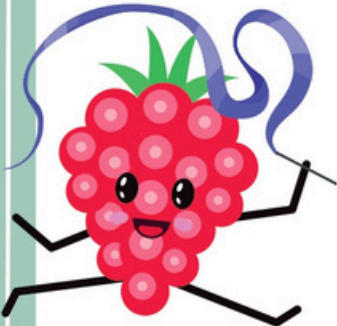
PHP 160

WE LOVE STAYING ACTIVE
AND EATING HEALTHILY!

(C, G)

CHICKEN TENDER
with homemade aioli sauce,
and French fries

PHP 130



(B, D, E, G)

BURGER SLIDER
with Thousand Island dressing,
and French fries

PHP 240

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Kids Stay & Eat Free means that children under the age of 13 years can enjoy breakfast free of charge when accompanied by at least one adult ordering breakfast. Lunch and dinner are also free when chosen from the Kids' menu and the child is accompanied by at least one adult eating at least one starter or main/large plate from the menu. This offer only applies to the hotel in which the child's family is staying and is limited to 4 children per dining family (maximum two children per one resident adult). Adults need around **2,000kcal** a day.

LATE NIGHT

LATE NIGHT MENU

12 MN to 5:30 AM

APPETIZERS

Buffalo Chicken Wings (D, C)	450
Deep fried chicken wings tossed in spicy BBQ sauce, served with vegetables, crudites, and bleu cheese	
Fritto Misto (Mix Seafood) (S, G, E)	460
Battered shrimp, squid ring, fish fillet, green beans with tartare sauce	

SOUP

Soup of the Day	240
Please ask your server of today's selection	
Tom Yum Kung (S)	380
Shrimp, galangal, cilantro, chili, lemon grass, mushroom, shrimp broth, tom yum paste, and lime juice; served with white rice	
Laksa (S, V)	380
Shrimp, tofu, beansprout, fish ball, lime, galangal, cilantro, chili, lemon grass, laksa paste, broth, tom yum paste, and coconut milk	

SALADS

Holiday Inn Caesar Salad (E, P, G)	420
Romaine hearts, bacon, garlic croutons, quail egg, cherry tomato, Caesar dressing, and Parmesan cheese	
with grilled chicken	450
with grilled prawns	490
with crabsticks	470
Green Salad (V, D)	320
Mixed greens, tomatoes, orange pulp, green capsicum, cucumber, black olives, feta cheese in honey lemon dressing	
Thai Beef Salad (B, V)	430
Beef tenderloin; mix green, cucumber, tomato, coriander, mint leaves, white onion, soy sauce, fish sauce, lemon juice, brown sugar, and olive oil	
Waldorf Salad (N, D)	430
Apples, pineapple, grapes, celery, raisins, walnuts, mayonnaise, yoghurt, cream, and lemon juice	

PASTA

Create your own pasta (B, D, E, G)	450
Choices of pasta: Fettuccine, spaghetti, penne Choices of sauce: Bolognese, carbonara, arrabbiata, aglio olio	

PIZZA

Aloha (P, D, G)	590
Cooked ham, pineapple, green bell pepper, black olives, white onion, tomato, and mozzarella cheese	
Quattro Formaggi (G, D)	520
Fusion of Italian cheese, and moringa pesto	
Margherita (V, D, G)	320
Tomato, moringa pesto, and mozzarella cheese	

MAINS

Chicken Curry (C, N)	460
Marinated chicken cubes with Indian spiced, herbs, yogurt; Served with papadam and steamed rice	
Chicken Satay (C, G)	440
Marinated chicken cubes with spiced, herbs, yogurt; Served with peanut sauce and steamed rice	
Beef Kimchi Bowl (B, E)	480
Grilled beef sirloin, sesame seed, rice, kimchi, beansprouts, green onion, light soya, gochujang, and fried egg	
Pork Chao Fan (M, V, G, E)	300
Pork belly, white rice, red onion, carrot, garlic, corn kernel, green beans, scallion, light soy sauce, and omelet	

Sides	
French Fries (V)	130
Sweet Potato Chips (V)	80
Steamed Rice (G)	40
Garlic Rice (G)	55

SANDWICHES

SEVII Beef Burger (B, D, E, G, M)	655
Grilled beef patty, buns, bacon, mustard, cheese, caramelized onions, lettuce, cucumber, tomatoes, emmental cheese, mix salad, fries or potato chips, mayonnaise and ketchup	
Holiday Inn Triple Deck (C, G, E, D)	470
Three layered sandwich, roast chicken spread, ham, omelet, cheese, greens and tomatoes; served with coleslaw, French fries and ketchup	
Chicken Fajitas Panini (C, G, D)	500
Marinated chicken, tomato, bell peppers, onion, mushroom, chilies, coriander, Mexican salsa and Emmental; served with coleslaw, French fries and ketchup	

DESSERTS

Blueberry Cheesecake (D, E, G)	240
Blueberry compote, cream cheese	
Leche Flan (D, E)	185
Condensed milk, cream, egg and caramel	
Fresh Tropical Fruit Platter	230
Three kinds of seasonal cut fruits	

DIETARY / ALLERGEY INDICATORS

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DRINKS



SEVII DRINK DELIGHTS: SIP AND SMILE!

Whether you're in the mood for a beer, cocktails, or anything in between, our bartenders will make sure you're well taken care of.



SEVII BARTENDER SPECIALS

	Glass	Pitcher
Holiday Cucumber Margarita	200	600
Jalapeño infused tequila, orange liqueur, cucumber puree, citrus juice		
Water Park	200	600
Vodka, soju, watermelon juice, calamansi juice, simple syrup, Sprite		
Around D'World	220	700
Rum, vodka, gin, melon liqueur, citrus juice, simple syrup, soda		
Frozen Gin Calamansi	200	600
Gin, orange liqueur, citrus juice, simple syrup		
Tropical Red Sangria	220	700
Red wine, orange liqueur, orange juice, mixed fruits, Sprite		

CLASSIC COCKTAILS

Amaretto Sour	220
Amaretto liqueur, citrus juice, simple syrup, egg white	
Bullfrog	350
Gin, vodka, tequila, rum, Blue Curaçao, topped w/ Red Bull	
Caipirinha	220
Cachaça rum, lime wedge, brown sugar, citrus juice	
Campari Spritzzy	350
Campari, dry white wine, orange slice, soda water	
Classic Martini	300
Gin, dry vermouth, olives	
Cosmopolitan	250
Vodka, orange liqueur, cranberry juice	
Cuba Libre	200
Dark rum, lemon juice, topped w/ cola	
Espresso Martini	220
Vodka, Kahlua, espresso	
Long Island Iced Tea	300
Gin, rum, tequila, vodka, orange liqueur, citrus juice, topped w/ cola	
Frozen Mango Daiquiri	250
Rum, orange liqueur, fresh mango, simple syrup	
Manhattan	280
American whisky, sweet vermouth, Angostura bitters	
Mai Tai	250
White rum, dark rum, orange liqueur, pineapple juice, citrus juice, almond syrup, Angostura bitters	
Classic Margarita	220
Tequila, orange liqueur, citrus juice, salt	
Negroni	300
Gin, Campari bitters, sweet vermouth	
Old Fashioned	250
Bourbon, brown sugar, Maraschino cherry, Angostura bitters, orange peel	
Piña Colada	250
Rum, coconut liqueur, fresh pineapple, coconut cream	
White Russian	200
Vodka, Kahlua liqueur, cream	
Whisky Sour	225
Blended whisky, citrus juice, egg white, simple syrup, Angostura bitters	

BEER

San Miguel Pale Pilsen	165
San Miguel Light	165
Red Horse	175
Tiger	165
Heineken	195

WINE

White	
Caliterra Reserva, Sauvignon Blanc • Chile	3000
Chateau La Clemente, Bordeaux • France	2100
Pico Andino, Chardonnay • Chile	1900
Sta. Ana Classic, Torrontes • Argentina	1700
Red	
Ardeche, Pinot Noir • France	3300
Caliterra Reserva, Merlot • Chile	3000
Sta. Ana Classic, Malbec • Argentina	1700
Vito, Cabernet Sauvignon • Italy	1700
Rose & Prosecco	
Casa Albali, Garnacha Rosé • Spain	1800
Piccini, Prosecco Extra Dry • Italy	6700
House Wine by the Glass	350

SHOTS

Alabama Slammer	180
Gin, Amaretto liqueur, Southern comfort, orange juice	
B 52	250
Grand Marnier, Baileys, Kahlua	
Iris Frog	200
Melon liqueur, Baileys	
Jäger Bomb	320
Jägermeister, Red Bull	
Blue Kamikaze	200
Blue Curacao, vodka, Citrus juice, simple syrup	
Voodoo	220
Coffee liqueur, Baileys	

SPIRITS

Brandy & Cognac	Shot	Bottle
Hennessy VS	385	8100
Fundador Solera	120	2600
Gin		
Beefeater	120	2300
Bombay Sapphire	200	3800
Tanqueray	150	3200
Rum		
Bacardi Superior	120	2500
Captain Morgan	100	2100
Don Papa	150	3100
Tequila		
1800 Reposado	360	7500
Jose Cuervo Blanco	120	2400
Jose Cuerva Reposado	130	2500
Sauza Reposado	220	4600
Vodka		
Absolut Blue	160	3200
Smirnoff Red	110	2300
Stolichnaya	160	3600
Whisky & Bourbon		
Chivas Regal 12 yrs.	200	3300
Glenfiddich 12 yrs.	260	5500
Jack Daniel	140	3000
Jim Beam White	120	2500
John Jameson	200	4300
Johnny Walker Black	150	3100
Liqueur		
Baileys Irish Cream	160	2900
Campari Bitter	120	2500
Jägermeister	130	2200
Kahlua	120	2000
Patron XO	200	4300
Sambuca	120	2000

SODAS • POWER DRINKS • WATER

Coke Regular / Zero, Royal, Sprite	150
Soda Water / Tonic Water	140
Juice: Mango, Orange, Pineapple	120
Still Water	135
Sparkling Water	135
Mineral Water	65

COFFEE

HOT	
Espresso	75
Double Espresso	90
Americano	90
Cappuccino	125
Cafe Latte	145
Cafe Mocha	165
Hot Chocolate or Sekwati	165
Irish Coffee with Jameson Whisky	250

COLD	
Iced Americano	95
Iced Latte	155
Iced Mocha	175
Holiday Frappe	200
Holiday Mocha Frappe	220
Holiday Vanilla Frappe	220
Holiday Caramel Frappe	220
Holiday Hazelnut Frappe	220

TEA

Hot Tea Selection	95
House Honey Ginger Calamansi	100
House Mint Tea	80
House Iced Tea	150 500

FRESH JUICE

Calamansi	150
Ginger	130
Orange	280
Watermelon	150
Carrots	150
Pineapple	150
Mango	180
Kundalini	250
Cucumber, watermelon, apple	
Detoxing	250
Fresh carrot, ginger, apple, honey syrup	
Tropical Cleanse	250
Fresh pineapple, watermelon, mango	

SMOOTHIES

Banana Smoothie	150
Mango Smoothie	150
Pineapple Smoothie	150
Frozen Lemonade	150
Banana Cacao	220
Fresh banana, raw cacao, soy milk	
Berry Delight	250
Fresh banana, berries, coconut milk	
Mixed Fruit Smoothie	270
Fresh mango, banana, oatmeal, goji berry, coconut milk	

SEVII DRINK DELIGHTS: SIP AND ENJOY

10AM
10PM

Whether you're in the mood for a beer, cocktails, or anything in between, our bartenders will make sure you're well taken care of.

SEVII BARTENDER SPECIALS

Holiday Inn Cucumber Margarita (Spicy)	220
Jalapeño infused tequila, orange liqueur, cucumber puree, citrus juice	
Water Park	
Frozen Gin Calamansi	220
Water Park	220
Gin, orange liqueur, citrus juice, simple syrup	
Black Mamba	220
Red wine, orange liqueur, orange juice, mixed fruits, Sprite	

CLASSIC COCKTAILS

Amaretto Sour	250
Amaretto liqueur, citrus juice, simple syrup, egg white	
Singapore Sling	250
Gin, vodka, tequila, rum, Blue Curaçao, topped w/ Red Bull	
Classic Margarita	250
Cachaça rum, lime wedge, brown sugar, citrus juice	
Cosmopolitan	250
Campari, dry white wine, orange slice, soda water	
Espresso Martini	250
Gin, dry vermouth, olives	
Long Island Iced Tea	325
Vodka, orange liqueur, cranberry juice	
Frozen Mango Daiquiri	325
Dark rum, lemon juice, topped w/ cola	
Maitai	325
American whisky, sweet vermouth, Angostura bitters	
Old Fashioned	325
White rum, dark rum, orange liqueur, pineapple juice, citrus juice, almond syrup, Angostura bitters	
Tom Collins	
Tequila, orange liqueur, citrus juice, salt	
Whisky Sour	325
Gin, Campari bitters, sweet vermouth	
Cuba Libre	220
Bourbon, brown sugar, Maraschino cherry, Angostura bitters, orange peel	

BEER

San Miguel Pale Pilsen	165
San Miguel Light	165
Red Horse in can	175
Imported Beer	
Heineken	195

SPIRITS

Brandy & Cognac	Shot	Bottle
Hennessy VS	385	8100
Fundador Solera	120	2600
Gin		
Bombay Sapphire	225	4700
Tanqueray	150	3200
Rum		
Captain Morgan	280	2100
Don Papa	280	6600
Tequila		
1800 Reposado	360	7500
Jose Cuervo Blanco	175	3700
Vodka		
Smirnoff Red	110	2300
Stolichnaya	160	3600
Whisky & Bourbon		
Chivas Regal 12 yrs.	255	5400
Johnny Walker Black	220	5000
Glenfiddich Single malt	360	8700
Jim Beam White	200	3380
Jack Daniel	250	5300
John Jameson	200	4300
Liqueur		
Baileys Irish Cream	160	2900
Campari Bitter	200	3500
Jägermeister	180	3400
Kahlua	170	3300

SODAS & WATER

Coke Regular/Zero, Royal, Sprite	150
Soda Water/Tonic Water	140
Still Water	135
Sparkling Water	135
Bottled Water 500ml	65

COFFEE

HOT	
Espresso	75
Double Espresso	90
Americano	90
Cappuccino	125
Cafe Latte	145
Cafe Mocha	165
Hot Chocolate or Sekwati	165
Hot Tea Selection	50

COLD	
House Iced Tea Lemon	150
Iced Coffee	95
iced Latte/cappuccino	155
Iced Mocha	175
Frappe	220
Caramel, hazelnut, Mocha, Vanilla	

TEA

Hot Tea Selection	95
House Honey Ginger Calamansi	100
House Mint Tea	80
House Iced Tea	150
	500

FRESH JUICE

Calamansi	150
Ginger Juice	130
Mango	150
Pineapple	150
Watermelon	150
Buko Juice	250

Cleanse and Detox

Detoxing	250
Fresh carrot, ginger, Apple, Honey Syrup	
Tropical Cleanse	250
Fresh pineapple, watermelon, mango	
Kundalini	250
Fresh Apple, Cucumber, Watermelon	

SMOOTHIES

Banana Smoothie	150
Banana Cacao Smoothie	220
Fresh Banana, Raw Cacao, Soya Milk	
Frozen Calamansi	170
Mango Smoothie	190
Mixed Fruit Smoothie	270
Fresh Mango, Banana, Oatmeal, Goji Berry, Coconut Milk	
Pineapple Smoothie	160
WatermelonSmoothie	160

WINE

White

Caliterra Reserva, Sauvignon Blanc, Chile	3000
Argentina, Santa Ana Classic, Torrontes	1700
France, Chateau La Clemente Bordeaux	3300

Red

Argentina, Sta. Ana Classic, Malbec	1700
Chile, Caliterra Reserva, Merlot	3000
France, Ardecche, Pinot Noir	3300

Rose & Prosecco

Spain, Casa Albali, Garnacha Rose	1800
Piccini, Proseco Vino Spumante Extra Dry	6700

House Wine

Les Classiques Cabernet Sauvignon	520	2500
Pico Andino, Chardonnay	495	2200