

A LA CARTE MENU

STARTER

Hummus (Vegan) (SE, W) 300

Mashed chickpeas, blended with tahini, olive oil, lemon juice, garlic, and salt served with warm homemade pita and vegetable crudites

Classic Buffalo Wings (C,G,D,E) 450

Crispy Chicken Wings, in spicy buffalo sauce, served with bleu cheese dip and crudites

Tuna Ceviche (s) 380

Filipino-style ceviche is infused with flavors of ginger, onions, and chilies, then garnished with crunchy cucumbers and tangy tomatoes, served with coconut leche de tigre and herb oil

Fresh Summer Roll (Vegan) (PN,SY) 380

Rice Paper, capsicum, mango, herbs, lettuce, cucumber, peanut sauce

Gambas al Ajillo (s,WN) 540

Fresh Shrimp, olive oil, garlic, chili, wine, focaccia

Calamari Fritti (S,D,E,G) 500

Crispy Fried squid ring, served with lemon and aioli

Nacho and Cheese Dip (D,W) 690

Cheese sauce, chili corn carne, nacho dip, salsa

SOUP

Soup of the Day 250

Wild Mushroom Soup (W,D,N) 300

Fresh Mushroom, truffle foam, cream

Laksa (s) 380

Rice noodles, prawns, tofu, fresh herbs, spicy coconut-seafood broth

SALAD

Caesar Salad (M,S,P,D) 420

Romain, crispy bacon, croutons, cherry tomato, Caesar vinaigrette, parmesan cheese

with grilled chicken (C) 450

with grilled shrimp (S) 490

with crabstick (S) 470

Pear and Blue Cheese Salad (D,N,WN) 400

Grilled Pears, grapes, walnut, bleu cheese, mesclun, red wine vinaigrette

Grilled Chicken Asian Salad (SY,SE,C) 450

Chicken Fillet, carrot, cucumber, mandarin orange, crispy wonton, soy- sesame dressing

Caprese Salad (D,N) 450

Mesclun, burrata, cherry tomato, basil, pesto, balsamic blaze

SANDWICHES

Sevii Steakburger (B, D, E, G) 655

All beef patty, brioche buns, burger sauce, tomato, grilled onion, pickle, lettuce, cheddar cheese, served with french fries

The Club (C, G, E, D) 470

White bread, Grilled chicken, egg, bacon, cheese, lettuce, tomato cucumber, served with french fries

Falafel (V) 400

Chickpea croquette, homemade pita bread, hummus, cucumber tomato salad, served with french fries

Vegetable Grilled cheese (V,D) 400

Grilled vegetable, cheddar cheese, pesto, served with french fries

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) 500

Classic vegetarian pizza made with fresh tomatoes, mozzarella cheese

Peperoni (P, D, G) 590

A classic pizza topped with pepperoni slices, melted mozzarella cheese, and a rich tomato sauce

SPECIALTY PASTA

Make Your Own Pasta (B,D,E,G) 470

Choices of Pasta: Fettucine, Spaghetti, Penne

Choices of sauce: Bolognese, Carbonara, Arrabbiata, Aglio Olio

Shrimp Aglio e Olio (S,G) 490

Succulent shrimp sautéed in extra virgin olive oil, garlic, and chili flakes, tossed with al dente pasta

Pasta Primavera (D,G) 490

A vibrant medley of fresh seasonal vegetables sautéed in garlic and olive oil, tossed with al dente pasta and finished with a light parmesan sprinkle.

Truffle Cream Pasta (D,G) 500

Silky pasta coated in a rich, velvety truffle-infused cream sauce, topped with parmesan and a hint of fresh herbs

DIETARY / ALLERGY INDICATORS

A - Alcohol	B - Beef	C - Chicken	PN - Peanuts
G - Gluten	N - Nuts	P - Pork	SY - Soy
D - Dairy	E - Eggs	SE - Sesame	F - Fish
S - Seafood	CL - Celery	W - Wheat	
WN - Wine	M - Mustard	V - Vegetables	

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

WESTERN

Salmon and Cauliflower (S) <i>Pan seared Salmon fillet, cauliflower pilaf, lemon-saffron cream sauce, haricot vert</i>	940
American Back Ribs (P) <i>Succulent Pork Ribs, Hickory BBQ Sauce, Grilled Corn, and side salad</i>	590
Chicken Cordon Bleu (C,D,G) <i>Chicken Roulade, mornay sauce, side salad, burnt lemon</i>	550
Osso Buco (B,V) <i>Braised Beef Shank, mashed potatoes, cabernet sauvignon, buttered vegetables, gremolata</i>	900
USDA Rib Eye Steak (WN,B) <i>8oz rib-eye, mashed potatoes, red wine reduction, buttered vegetables</i>	1600

ASIAN FAVORITE

Nasi Goreng (C,N,S,E) <i>Chicken, shrimp, rice fried egg, kecap manis, sriracha, shrimp paste, tomato cucumber</i>	490
Butter Chicken (D, C) <i>Marinated chicken, tomato curry gravy, steamed rice, papadam</i>	490
Beef Kimchi Bowl (B,E) <i>Beef strips, garlic water spinach, beans sprout, cucumber, kimchi fried rice, fried egg</i>	490
Pad Thai (C,S,V,E,N) <i>Shrimp, tofu, beansprout, flat rice noodles, tamarind sauce, peanut, chili, scallion, egg</i>	490
Pork Tonkatsu (P,V,G) <i>Panko crusted pork cutlet, cabbage, tomato, sesame, sesame seed dressing, katsu sauce, served with rice</i>	460

FILIPINO COMFORT

Chicken Inasal (C) <i>Breast & Thigh Fillet, lemon grass, annatto oil, pandan rice, buttered vegetables, crispy garlic, native dipping sauce</i>	380
Inihaw na Pusit (S) <i>Stuffed squid, pandan rice, buttered vegetable, native dipping sauce</i>	450
Crispy Pork Belly Kare-Kare (P,PN) <i>Deep fried pork belly, homemade peanut sauce, Asian vegetables, shrimp paste, pandan rice</i>	410
Sevii Bam-I (Pancit Bisaya) (C,S,E,G,P) <i>Native chorizo, shrimp, crispy pork, Asian vegetables, egg noodles, glass noodles</i>	420
Sevii Chicken and Pork Adobo (P,D,C,E) <i>Tender chicken and succulent pork in a flavorful, tangy-sweet sauce, ajitsuke tomago, crispy garlic, steamed rice</i>	380

FOR SHARING

Crispy Pata (P) <i>Fried pork trotters with vegetable pickles and native dipping sauce</i>	1000
Pochero (B, V) <i>Slow cooked beef knuckle, corn, taro, vegetables, and beef broth</i>	800

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SIDES

French Fries (V)	150
Buttered Vegetables (V)	180
Mashed Potato (V,D)	150
Steamed Rice	60
Brown Rice	100

DESSERTS

Cheese Cake (D,E,G)	240
Leche Flan (D,E)	185
Chocolate Cake (D)	300
Special Halo-Halo (D)	280
Ice Cream Scoop (D)	150
Fresh Tropical Fruit Platter	250

sevii
dining & drinks

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BEVERAGE MENU

CLASSIC COCKTAILS

CLASSIC MARGARITA 220
Tequila, Triple Sec, Lemon Juice

COSMOPOLITAN 250
Vodka, Orange Liqueur, Lemon Juice, Cranberry Juice

LONG ISLAND ICED TEA 325
Gin, Vodka, Tequila, Rum, Triple Sec, Lemon Juice, Cola

FROZEN MANGO DAIQUIRI 250
Rum, Fresh Mango, Simple Syrup

MAITAI 250
White and Dark Rum, Triple Sec, Campari Bitter, Pineapple Juice

OLD FASHIONED 250
Bourbon Whiskey, Campari Bitter, Brown Sugar, Orange Wedge

TOM COLLINS 280
Gin, lemon juice, simple syrup, soda water

CUBA LIBRE 220
White Rum, lemon juice, Top with cola

FRESH JUICES

CALAMANSI 130

GINGER 130

MANGO 150

PINEAPPLE 150

WATERMELON 150

BUKO JUICE 180

FRUIT SHAKE

BANANA 150

MANGO 190

SODAS & WATER

COKE REGULAR/ZERO, ROYAL, SPRITE 150

SODA WATER / TONIC WATER 140

STILL WATER 135

SPARKLING WATER 150

BOTTLED WATER (500ML) 65

COFFEE

ESPRESSO 80

AMERICANO (HOT OR ICED) 100

CAPPUCCINO (HOT OR ICED) 125

CAFE LATTE (HOT OR ICED) 145

CAFE MOCHA (HOT OR ICED) 165

HOT TEA SELECTION 70

CLEANSE AND DETOX

DETOXING 250
Fresh Carrot, Ginger, Apple, Honey Syrup

TROPICAL CLEANSE 250
Fresh Pineapple, Watermelon, Mango

KUNDALINI 250
Fresh Apple, Cucumber, Watermelon

BEERS

SAN MIGUEL LIGHT IN CAN 165

SAN MIGUEL PILSEN IN CAN 165

RED HORSE IN CAN 165

HEINEKEN 195

SPIRITS

SCOTCH WHISKY

	SHOT	BOTTLE
CHIVAS REGAL 12	225	5400
JOHNNY WALKER	220	5000
GLENFIDDICH SINGLE MALT	360	8700

BOURBON WHISKY

JIM BEAM	200	3380
JACK DANIEL	250	5300

IRISH WHISKY

JOHN JAMESON	200	4300
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LIQUEUR

BAILEYS IRISH CREAM	160	2900
CAMPARI BITTER	200	3500
JAGERMEISTER	180	3400
KHALUA	170	3300

GIN

	SHOT	BOTTLE
BOMBAY SAPPHIRE	225	4700
TANQUERAY	150	3200

RUM

CAPTAIN MORGAN	100	2100
DON PAPA	280	6600

TEQUILA

1800 REPOSADO	360	7500
JOSE CUERVO BLANCO	175	3700

VODKA

SMIRNOFF RED	110	2300
STOLICHNAYA	160	3600

BRANDY & COGNAC

HENNESSY VS	385	8100
FUNDADOR SOLERA	120	2600

WINE

White

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

Red

Argentina, Sta. Ana Classic, Malbec		1700
Chile, Caliterra Reserva, Merlot		3000
France, Ardeche, 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



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	

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KIDS' MENU



(B, D, E, G)

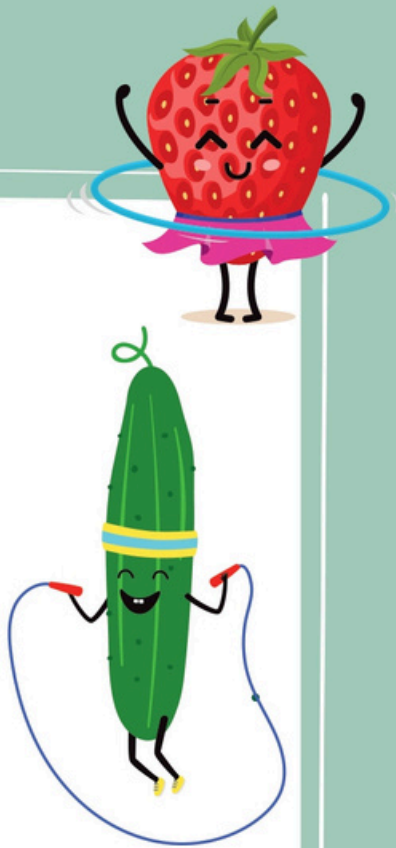
SPAGHETTI BOLOGNESE
with meat sauce

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

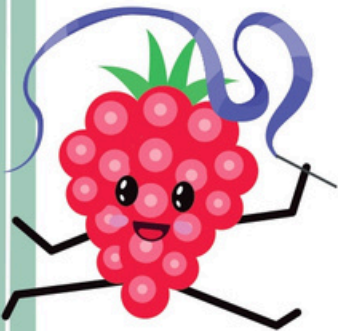
PHP 160

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	

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