

A LA CARTE MENU

SEVII
dining & drinks

STARTER

Hummus 🌱 (SE,W,G) 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 blue cheese dip and crudites

Tuna Ceviche (s) 380

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

Fresh Summer Roll 🌱 (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, garlic bread

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

Crispy Fried squid ring, served with lemon and aioli

Nacho and Cheese Dip (D,W, B) 690

Cheese sauce, chili corn carne, nacho dip, salsa

SOUP

Soup of the Day 250

Wild Mushroom Soup (W,D) 300

Fresh Mushroom, truffle foam, cream

Laksa (S,V,SY) 380

Rice noodles, shrimp, 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

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, feta cheese, 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,SE) 400

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

Vegetable Grilled Cheese (V,D,N) 400

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

Bánh Mi 🌱 (V) 400

A vibrant plant based Banh Mi with golden fried tofu, crisp vegetables, fresh herbs, and our signature mojo sides.

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

Pepperoni (P,D,G) 590

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

PASTA

Choice of Pasta:

Fettucine, Spaghetti, Penne 470

Choice of sauce: (B,D,E,G)

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

Truffle Cream Pasta (D,G) 500

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

Vegan Bolognese 🌱 (V) 450

Our Vegan Bolognese is made with rich tomato sauce, plant based protein, and fresh herbs.

Open Daily: 10AM - 10PM

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

A LA CARTE MENU

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WESTERN

Salmon and Cauliflower (S,D) 940

Pan seared Salmon fillet, cauliflower pilaf, lemon-saffron cream sauce, haricot vert

American Back Ribs (P,SE) 590

Succulent Pork Ribs, Hickory BBQ Sauce, Grilled Corn, and side salad

Chicken Cordon Bleu (C,D,G,P) 550

Chicken Roulade, mornay sauce, side salad, burnt lemon

Osso Buco (B,V,WN) 900

Braised Beef Shank, mashed potatoes, red wine, buttered vegetables, gremolata

USDA Rib Eye Steak (WN,B,D) 1600

8oz rib-eye, mashed potatoes, red wine reduction, buttered vegetables

ASIAN FAVORITE

Nasi Goreng (C,N,S,E) 490

Chicken, shrimp, rice fried egg, kecap manis, sriracha, shrimp paste, tomato cucumber, sambal orek

Tofu Katsu Curry Rice 🌱 (V) 380

Crispy plant based tofu katsu served with savory curry sauce and steamed rice for a comforting and hearty meal.

Beef Kimchi Bowl (B,E,SE) 490

Beef strips, garlic water spinach, beans sprout, cucumber, kimchi fried rice, fried egg

Pad Thai (C,S,V,E,N) 490

Shrimp, tofu, bean sprout, flat rice noodles, tamarind sauce, peanut, chili, scallion, egg

Pork Tonkatsu (P,V,G,SE) 460

Panko crusted pork cutlet, cabbage, tomato, sesame, sesame seed dressing, katsu sauce, served with rice

FOR SHARING

Crispy Pata (P,SY) 1000

Fried pork trotters with vegetable pickles and native dipping sauce

Pochero (B,V) 800

Slow cooked beef knuckle, corn, taro, vegetables, and beef broth

FILIPINO COMFORT

Chicken Inasal (C,SY,D) 380

Breast or Thigh Fillet, lemon grass, annatto oil, steamed rice, buttered vegetables, crispy garlic, native dipping sauce

Inihaw na Pusit (S,SY,D) 450

Stuffed squid, steamed rice, buttered vegetable, native dipping sauce

Crispy Pork Belly Kare-Kare (P,PN,SY) 410

Deep fried pork belly, homemade peanut sauce, Asian vegetables, shrimp paste, steamed rice

Sevii Chicken and Pork Adobo (P,C,E,SY) 380

Tender chicken and succulent pork in a flavorful, tangy-sweet sauce, ajitsuke tomatago, crispy garlic, steamed rice w/ Boiled egg

SIDES

French Fries (V) 150

Buttered Vegetables (V,D) 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 250

Fruit Platter

DIETARY / ALLERGY INDICATORS

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

 Plant-Based

BEVERAGE MENU

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CLASSIC COCKTAILS

CLASSIC MARGARITA 220
Tequila, Triple Sec, Lemon Juice

COSMOPOLITAN 250
Vodka, Orange Liquer, 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, symple syrup, soda water

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

GIN TONIC 180
Gin & tonic water

FRESH JUICES

CALAMANSI 130

GINGER 130

MANGO 150

PINEAPPLE 150

WATERMELON 150

BUKO JUICE 180

SEVII 'S SIGNATURE ICED TEA 190

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

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

GERMAN PILSNER 280

BEVERAGE MENU

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

WINE

White

	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

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

Rose & Prosecco

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

House Wine

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

BREAKFAST MENU

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

Cebu Chorizo 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 (F,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

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

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 / ALLERGEY INDICATORS

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

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

Available: 6AM - 10AM

LATE NIGHT MENU

sevii
dining & drinks

STARTERS

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

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

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

Crispy Fried squid ring, served with lemon and aioli

SOUP

Soup of the Day 250

Please ask your server of today's selection

Laksa (S,V,SY) 380

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

Wild Mushroom Soup (W,D) 300

Fresh Mushroom, truffle foam, cream

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, blue cheese, mesclun, red wine vinaigrette

Caprese Salad (D,N) 450

Mesclun, feta cheese, cherry tomato, basil, pesto, balsamic blaze

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

Pepperoni (P,D,G) 590

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

SIDES

French Fries (V) 150

Mashed Potato 150

Steamed Rice (V,D) 60

MAINS

Chicken Inasal (C,SY,D) 380

Breast or Thigh Fillet, lemon grass, annatto oil, steamed rice, buttered vegetables, crispy garlic, native dipping sauce

Butter Chicken (D,C,G) 490

Marinated chicken, tomato curry gravy, steamed rice, papadam

Pad Thai (C,S,V,E,N) 490

Shrimp, tofu, beansprout, flat rice noodles, tamarind sauce, peanut, chili, scallion, egg

Crispy Pork Belly Kare-Kare (P,PN,SY) 410

Deep fried pork belly, homemade peanut sauce, Asian vegetables, shrimp paste, steamed rice

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,SE) 400

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

Vegetable Grilled cheese (V,D,N) 400

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

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

Choices of Pasta: Fettucine, Spaghetti, Penne

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

Pasta Primavera (D,G) 490

Choices of Pasta: Fettucine, Spaghetti, Penne

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.

DESSERTS

Cheese Cake (D,E,G) 240

Leche Flan (D,E) 185

Fresh Tropical Fruit Platter 250

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

Open Daily: 12MN - 5:30PM

DIETARY / ALLERGY INDICATORS

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

HEALTHY OPTIONS

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

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

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

SOUP

Wild Mushroom Soup (W,D,N) 300

Fresh Mushroom, truffle foam, cream

FRUITS

Fresh Tropical Fruit Platter 250

SALAD

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

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

Caprese Salad (D,N) 450

Mesclun, feta cheese, cherry tomato, basil, pesto, balsamic blaze

SANDWICHES

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

HEALTHY OPTIONS FOR KIDS

Falafel with French Fries (E,G,V,D) 200

Deep fried breaded mash chickpea croquettes filled in homemade pita bread served with French fries

Breaded Tofu Nuggets (E,G,V,D) 200

Deep fried bread crumbs coated tofu with thousand island dip served with French fries and tomato ketchup

Grilled Vegetable Sandwich with French Fries (E,G,V,D) 200

Grilled tomatoes, onion, red bell pepper, green bell pepper, seasoned with salt, pepper and cumin served with French fries with tomato ketchup, coleslaw, and mayo

Butternut Squash Mac & Cheese (G,V,D) 200

Baked macaroni and cheese with butternut squash with cheddar and parmesan cheese topped with finely chopped broccoli

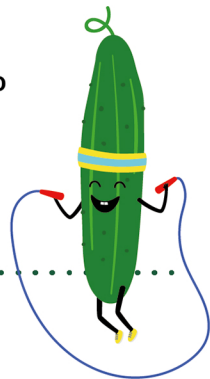
DIETARY / ALLERGEY INDICATORS

A - Alcohol	B - Beef	C - Chicken	PN - Peanuts	D - Dairy	E - Eggs
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W - Wheat	F - Fish	SE - Sesame	WN - Wine	M - Mustard	V - Vegetables

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

Open Daily: 10AM - 10PM

KIDS' MENU



STARTERS

- Mini Beef Burger** (B, G, E) (516kcal) **P240.00**
- Calamari Fritos** (S, G, E) (400kcal) **P270.00**
- Butternut Squash Mac & Cheese** (G,V,D) (400kcal) **P200.00**

Served with french fries.

Choose a dipping sauce:

- Ketchup (150kcal) | Tartar Sauce (E) (258kcal)
- Thousand Island (75kcal)

BUILD YOUR MAIN

1. Choose a dish:

- Chicken Tender** (C, G, E) (521kcal) **P150.00**
- Fish Finger** (S, G, E) (471kcal) **P150.00**
- Spring Roll** (P, S, G, E) (376kcal) **P160.00**

2. Choose a side:

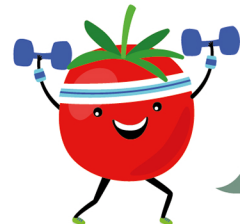
- French Fries** (222kcal) ✓
- Steamed Broccoli & Carratos** (34kcal) ✓
- Vegetable Fried Rice** (130kcal) ✓

3. Choose a dipping sauce:

- Ketchup** (150kcal)
- Aioli Sauce** (258kcal)
- Sweet & Sour Sauce** (170kcal)



WHAT VEGETABLE AM I?
.....



WE LOVE STAYING ACTIVE AND EATING HEALTHILY!

SWEET TREATS

Seasonal fruit with chilled chocolate sauce fondue (168kcal) ✓ **P120.00**
Fresh fruit and a cheeky pot of smooth chocolate sauce.

Ice cream party (D) (228kcal) **P70.00**
A choice of a scoop of Vanilla, Chocolate, or Ube served with sweets and chocolate sticks to decorate your ice cream.

FOOD ALLERGIES & INTOLERANCES

B - Beef E - Eggs P - Pork G - Gluten S - Seafood D - Dairy

Suitable for vegetarians. Ask for allergy details. Prices include VAT.

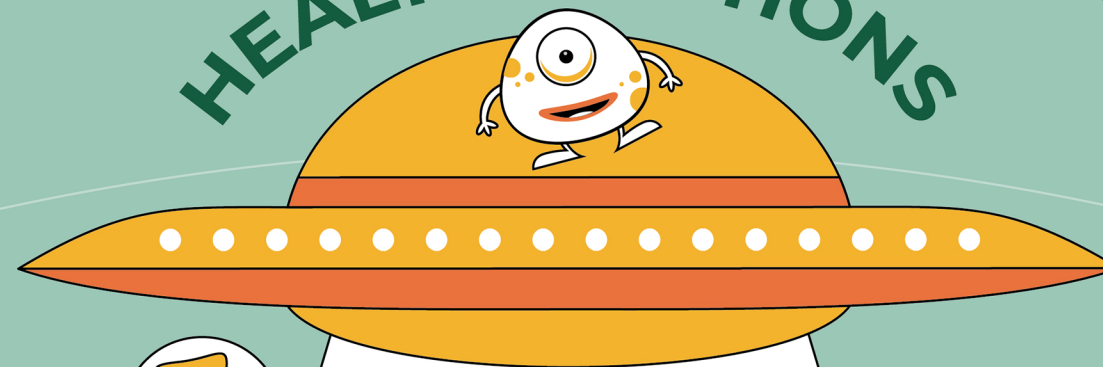
Kids Stay & Eat Free means that children under the age of 13 years can enjoy breakfast free of charge when accompanied by at least one adult ordering breakfast. Lunch and dinner are also free when chosen from the Kids' menu and the child is accompanied by at least one adult eating at least one starter 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.



Holiday Inn
AN IHG HOTEL

KIDS MENU

HEALTHY OPTIONS



P200.00 PICKY STARTERS

Falafel

Deep fried breaded mash chickpea croquettes filled in homemade pita bread served with French fries (E,G,V,D)

Grilled Vegetable Sandwich

Grilled tomatoes, onion, red bell pepper, green bell pepper, seasoned with salt, pepper and cumin served with French fries with tomato ketchup, coleslaw, and mayo (E,G,V,D)

P200.00 MAIN BITES

Breaded Tofu Nuggets

Deep fried bread crumbs coated tofu with thousand island dip served with French fries and tomato ketchup (E,G,V,D)

Butternut Squash Mac & Cheese

Baked macaroni and cheese with butternut squash with cheddar and parmesan cheese topped with finely chopped broccoli (G,V,D)

FOOD ALLERGIES & INTOLERANCES

E - Eggs G - Gluten D - Dairy V - Vegetables

Suitable for vegetarians. Ask for allergy details. Prices include VAT.

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.

