

# SEVII MENU

## LUNCH & DINNER

Available daily from 10:30AM - 10:00PM


### A WHOLESOME START

- Fresh Summer Rolls**  380  
rice paper, capsicum, mango, herbs, lettuce, cucumber, peanut sauce.
- Classic Buffalo Wings**  450  
crispy chicken wings, spicy buffalo sauce, served with blue cheese
- Chicken 65**  480  
crispy deep fried chicken tossed in a bold south indian spice blend with curry leaves
- Pani-puri Sisig**  425  
crispy pani-puri shells filled with sizzling chorizo sisig
- Cebuano Lechon Taco**  480  
hard taco shell with cebuano lechon, shredded vegetables, garlic and cheese sauce
- Cheese Sticks**  420  
golden breaded cheese sticks, filled with gooey melted cheese, served with dips






### COMFORT IN A BOWL

- Wild Mushroom Soup**  300  
fresh Mushroom, truffle foam, cream
- Tomato Basil Soup**  450  
slow simmered ripe tomatoes and fresh basil, finished with olive oil and cream
- Soup of the Day** 250





### GARDEN SELECTIONS

- Cobb Salad**  450  
mesclun, tomato, cucumber, onion, egg bacon, cheddar, chicken, with lemon vinaigrette dressing
- Caesar Salad w/ Grilled Chicken**  450  
romaine, crispy bacon, croutons, cherry tomato, caesar dressing, parmesan cheese with grilled chicken.
- Grilled Chicken Asian Salad**  450  
chicken fillet, carrot, cucumber, mandarin orange, crispy wonton, soy -sesame dressing.
- Kimchi Salad**  450  
house fermented napa cabbage with a vibrant balance of spices, sesame and citrus





### BETWEEN THE BREAD

- The Club**  470  
white bread, grilled chicken, egg, bacon, cheese, lettuce, tomato cucumber, served with french fries.
- Sevii Steakburger**  655  
beef patty, brioche buns, burger sauce, tomato, grilled onion, pickle tomato, cheddar cheese, served with french fries.
- Bahn Mi**  400  
A vibrant plant based Banh Mi with golden fried tofu, crisp vegetables, fresh herbs, and our signature mojo sides.
- Falafel**  400  
chickpea croquette, homemade pita bread, hummus, cucumber tomato salad served with french fries.
- Vegetable Grilled Cheese**  400  
Grilled Vegetables, cheddar cheese, pesto served with french fries.

### PIZZA, PLEASE!

- Aloha**  590  
ham, pineapple, green bell pepper, olives, white onion, tomato, and mozzarella cheese
- Quattro Formaggi**  520  
Fusion of Italian cheese, and moringa pesto
- Margherita**  500  
Classic vegetarian pizza, with fresh tomatoes & mozzarella cheese
- Pepperoni**  590  
A classic pizza topped with pepperoni slices, melted mozzarella cheese, and tomato sauce

### TWIRL-WORTHY PASTA!

- Make your own Pasta**  470  
Choice of Pasta: *Fettucine, Spaghetti, Penne*  
Choice of Sauce: *Bolognese, Carbonara, Arrabbiata, Aglio Olio*
- Shrimp Aglio e Olio**  490  
Succulent shrimp sautéed in extra virgin olive oil, garlic, and chili flakes, tossed with al dente pasta  
Choice of Pasta: *Fettucine, Spaghetti, Penne*
- Truffle Cream Pasta**  500  
Silky pasta coated in a rich, velvety truffle-infused cream sauce, topped with parmesan and a hint of pesto. Choice of Pasta: *Fettucine, Spaghetti, Penne*
- Vegan Bolognese**  450  
Our Vegan Bolognese is made with rich tomato sauce, plant based protein, and fresh herbs.  
Choice of Pasta: *Fettucine, Spaghetti, Penne*

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

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### CLASSIC WESTERN PLATES

#### Peanut Crusted Salmon 940

pan seared salmon topped with crust, local peanut herbs, mango salsa, and a side of mesclun salad and mashed potato with chimichurri

#### Rosemary Grilled Chicken Breast 620

sous-vide with rosemary, garlic, mustard and olive oil serve with buttered vegetables and aromatic light pan jus, potato wedges

#### Salisbury Steak 1100

200g of tender hand formed beef patties, pan seared and simmered in a rich mushroom gravy, served with mashed potato and salad

#### Texan BBQ Pork Ribs 590

slow braised baby pork ribs simmered in our homemade somed texan bbq sauce, served with grilled buttered corn and green salad

#### Prime Rib Eye Steak 1600

served with buttered vegetables, mash potato and a choice of black peppercorn sauce or mushroom sauce

### FROM THE WOK

#### Nasi Goreng 490

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

#### Tofu Katsu Curry Rice 380

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

#### Beef Kimchi Bowl 490

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

#### Pad Thai 490

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

#### Pork Tonkatsu 460

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

### MADE TO SHARE

#### Crispy Pata 1000

Fried pork trotters with vegetable pickles and native dipping sauce

#### Beef Pochero 800

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

### PROUDLY FILIPINO

#### Chicken Inasal 470

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

#### Inihaw na Pusit 655

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

#### Crispy Pork Belly Kare-Kare 410

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

#### Sevii Chicken and Pork Adobo 400

tender chicken and succulent pork in a flavorful, tangy-sweet sauce, crispy garlic, steamed rice w/ boiled egg

### ADD-ON FAVORITES

#### French Fries 150

#### Buttered Vegetables 180

#### Mashed Potato 150

#### Steamed Rice 60

#### Brown Rice 100

### TREAT YOURSELF

#### Cheese Cake 240

#### Leche Flan 220

#### Chocolate Cake 300

#### Special Halo-Halo 280

#### Ice Cream Scoop 150

#### Fresh Tropical Fruit Platter 250

### ALLERGENS



Beef



Pork



Fish



Molluscs



Crustaceans



Chicken



Milk



Lupins



Celery



Vegan



Tree nuts



Gluten



Eggs



Peanuts



Vegetarian



Mustard



Gluten Free



Soy



Halal



Sesame

# BEVERAGE LIST

## COCKTAILS

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<b>Classic Margarita</b>	250
Tequila, Triple Sec, Lemon Juice	
<b>Cosmopolitan</b>	290
Vodka, Orange Liqueur, Lemon Juice, Cranberry Juice	
<b>Long Island Iced Tea</b>	350
Gin, Vodka, Tequila, Rum, Triple Sec, Lemon Juice, Cola	
<b>Frozen Mango Daiquiri</b>	300
Rum, Fresh Mango, Simple Syrup	
<b>Maitai</b>	300
White and Dark Rum, Triple Sec, Campari Bitter, Pineapple Juice	
<b>Old Fashioned</b>	280
Bourbon Whiskey, Campari Bitter, Brown Sugar, Orange Wedge	
<b>Tom Collins</b>	300
Gin, lemon juice, simple syrup, soda water	
<b>Cuba Libre</b>	260
White Rum, lemon juice, Top with cola	
<b>Zafiro Gin tonic</b>	210
Gin & tonic water	

## FRESH JUICES

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<b>Calamansi</b>	150
<b>Ginger</b>	150
<b>Mango</b>	180
<b>Pineapple</b>	160
<b>Watermelon</b>	180
<b>Fresh Coconut Juice</b>	220
<b>Sevii 's Signature Iced Tea</b>	210

## FRUIT SHAKE

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<b>Banana</b>	190
<b>Mango</b>	210

## SODAS & WATER

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<b>Coke regular/zero, royal, sprite</b>	185
<b>Soda water / tonic water</b>	160
<b>Still water</b>	145
<b>Sparkling water</b>	160

## COFFEE

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<b>Espresso</b>	110
<b>Americano (hot or ICED)</b>	150
<b>Cappuccino (hot or ICED)</b>	160
<b>Cafe latte (hot or ICED)</b>	185
<b>Cafe mocha (hot or ICED)</b>	190
<b>Hot tea selection</b>	90

## CLEANSE AND DETOX

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<b>Detoxing</b>	250
Fresh Carrot, Ginger, Apple, Honey Syrup	
<b>Tropical Cleanse</b>	250
Fresh Pineapple, Watermelon, Mango	
<b>Kundalini</b>	250
Fresh Apple, Cucumber, Watermelon	

## BEERS

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<b>San Miguel Pilsen</b>	210
<b>San Miguel Light</b>	210
<b>Redhorse</b>	210
<b>Heineken</b>	260
<b>German Pilsner (Bisaya Brew)</b>	300
<b>Asahi Dry</b>	280

# BEVERAGE LIST

## SCOTCH WHISKY

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	Shot	Bottle
Chivas Regal 12	280	5800
Johnny Walker Black	300	5500
Glenfiddich Single Malt	460	10100
Johnny Walker Red	280	5800

## BOURBON WHISKY

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	Shot	Bottle
Jim Beam	220	3800
Jack Daniel	280	5400

## IRISH WHISKY

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	Shot	Bottle
John Jameson	240	4400

## LIQUEUR

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	Shot	Bottle
Baileys Irish Cream	200	3500
Campari Bitter	220	4100
Jagermeister	200	3700
Khalua	200	3400

## GIN

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	Shot	Bottle
Bombay Sapphire	250	5100
Tanqueray	200	3600

## RUM

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	Shot	Bottle
Captain Morgan	200	3900
Don Papa	310	6700

## TEQUILA

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	Shot	Bottle
1800 Reposado	370	7600
Jose Cuervo Gold	200	3800

## VODKA

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	Shot	Bottle
Smirnoff Red	180	2600
Stolichnaya	220	3800

## BRANDY & COGNAC

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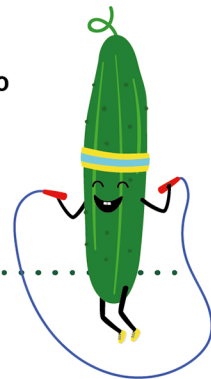
	Shot	Bottle
Hennessy VS	385	8200
Fundador Solera	180	3100

## WINES

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	Glass	Bottle
<b>White</b>		
Chile, Sauvignon Blanc Anakena		2900
South Africa, Pinot Grigio Secret Cillar		2600
France, Grand Terroir Blanc Dourthe		3100
Spain, Airen Baron de Oros		2200
<b>Red</b>		
Chile, Merlot Anakena		2900
Argentina, Malbec Cigar Box		3100
California, Cabernet Sauvignon Twin Oaks		3000
Spain, Tempranillo Baron de Oros		2200
<b>Sparkling Wine &amp; Moscato</b>		
France, Paul Chamblain Demi Sec		2800
Spain, Fragantia Moscato		3000
Piccini, Prosecco Vino Spumante Extra Dry		6700
<b>House Wine Red</b>		
Australia Shiraz, Renmano Chairman	480	2100
<b>House Wine White</b>		
Australian Chardonnay Bulletin	480	2100

# 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:

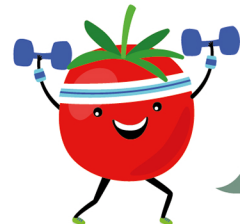
- French Fries** (222kcal) ✓
- Steamed Broccoli & Carratos** (34kcal) ✓
- Vegetable Fried Rice** (130kcal) ✓

### 3. Choose a dipping sauce:

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



WHAT VEGETABLE AM I?  
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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.

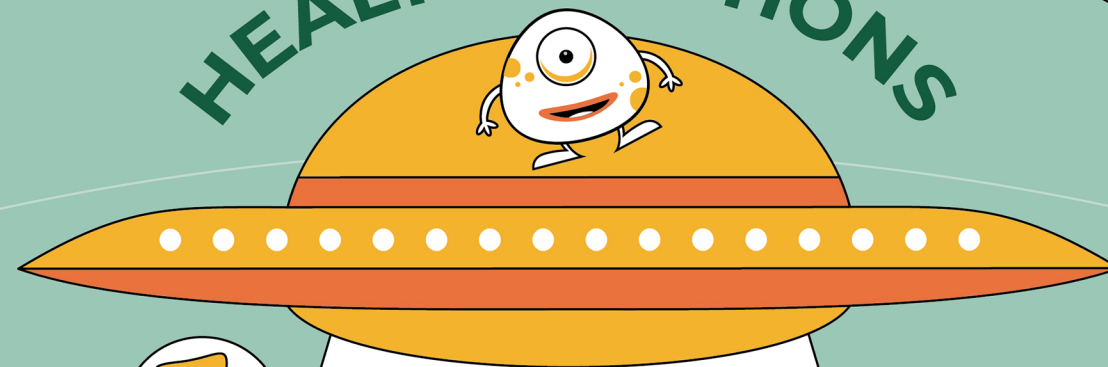
Kids Stay & Eat Free means that children under the age of 13 years can enjoy breakfast free of charge when accompanied by at least one adult ordering breakfast. Lunch and dinner are also free when chosen from the Kids' menu and the child is accompanied by at least one adult eating at least one starter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

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