

FLAVORS



A LITTLE SOMETHING TO START

ALL DAY BREAKFAST

Filipino Breakfast (B, C, E, G, P, S)	600
Your choice of beef tapa , pork longganisa , chicken or pork tocino , or daing na bangus (marinated milkfish), and two eggs done your way: fried, poached, scrambled, or boiled. Served with garlic rice and atchara	
Eggs Benedict (D, E, G, P, S)	700
Toasted English muffin layered with your choice of smoked salmon , bacon , or sautéed spinach , each topped with a perfectly poached egg and velvety hollandaise sauce	
Banana Pecan Pancakes (D, E, G, N)	450
Fluffy pancakes topped with whipped cream, ripe bananas, and caramelized toasted pecans	

APPETIZERS

Fried Vegetable Manila Lumpia (G, E)	500
Sautéed tofu, shiitake mushrooms, cabbage, carrots, bean sprouts, green beans, celery, and white onions, wrapped in a lumpia wrapper, deep-fried, and served with vinegar on the side	
Beef Salpicao (A, B, D)	650
Tender cubes of U.S. beef top blade, flash-seared with garlic and butter, then seasoned with soy sauce and topped with crispy garlic chips	
Gambas al Ajillo with Chorizo (A, P, S)	550
Succulent shrimp sautéed in olive oil with garlic, a touch of chili flakes, and desiccated coconut	
Double Smoked Bacon Croquetas (D, E, P)	500
Crispy croquettes filled with rich, double-smoked bacon, served with roasted pepper harissa sauce	
Black Calamari with Pesto Aioli (S, E, D, N)	800
Tender squid tossed in activated charcoal batter, lightly fried and served with citrus vinaigrette-pesto aioli	
BBQ Chicken Wings (C, D, G)	600
Juicy bone-in fried chicken wings with flavorful BBQ glaze	

SOUP / SALAD

Luxe Caesar Salad (D, E, G, P, S)	650
Crisp romaine lettuce tossed in creamy Caesar dressing, topped with crunchy croutons, bacon bits, grated parmesan cheese, and a perfectly cooked 5:10 egg	
Bistro Salad (D)	600
Arugula, apple, and red onion tossed in berry balsamic, topped with pecorino cheese	
Flavors Seafood Chowder (D, E, G, S)	350
Rich and creamy chowder with shrimp, mussels, squid, potatoes, and aromatics, served in a sourdough bread bowl	
French Onion Soup (A, B, D, G)	400
Beef broth with caramelized onions, topped with a slice of baguette and cheese	
Vegan Roasted Pumpkin (V, N)	300
A velvety blend of oven-roasted pumpkin puréed with rich coconut milk and seasoned with aromatics. Garnished with pumpkin seeds, sunflower seeds, and garbanzos	

SANDWICHES

Traditional Club Sandwich (C, D, E, G, P)	600
Chicken, ham, bacon, egg and cheese on toasted bread, with French fries and coleslaw on the side	
Monte Cristo Sandwich (E, D, G, P)	550
Farmer's ham and cheddar cheese sandwich, dipped in cinnamon egg batter and grilled until golden	
B.L.T. Sandwich (E, G, P)	550
Bacon, lettuce and tomatoes in whole wheat bread, with French fries and a side salad of mixed greens drizzled with lemon vinaigrette	
Chicken & Cheese Tortilla Wrap (C, D, E, G)	850
Chicken thigh strips, cheese, bell peppers, and onions, spread with garlic aioli, wrapped in a tortilla, and served with French fries and tomato sauce	
Crispy Chicken Sandwich (E, D, G, C)	550
Breaded chicken fillet paired with crispy onion rings, fresh lettuce, tangy pickles, and finished with a bold remoulade sauce for an extra kick	

DIETARY/ALLERGY INDICATORS:

A - Alcohol **B** - Beef **C** - Chicken **D** - Dairy **E** - Eggs
G - Gluten **N** - Nuts **P** - Pork **S** - Seafood **V** - Vegetarian

Not all ingredients are listed on the menu.

Please let us know of any other dietary restrictions.

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

KEEP YOU
GOING
ALL DAY!

BURGERS

Angus Beef Burger (B, E, D, G, P) 950

6 oz. of 100% angus beef burger with lettuce, bacon, and cheddar cheese, topped with crispy onion rings and a fried egg on a toasted corn bun. Served with French fries and coleslaw on the side

Plant-based Burger (V) 800

4 oz. juicy meat-free burger patty layered with crisp lettuce, tomatoes, pickles, and red onions, dressed with vegan mayo

PASTA

Ragu Bolognese (E, D, G, A, B) 650

Lasagna sheets layered with a hearty ragù — a classic Italian Bolognese sauce of ground beef, tomatoes, red wine, onions, garlic, and herbs

Truffle Cream (D, E, G) 900

Silky pasta and shiitake mushrooms tossed in tartufata cream sauce, finished with a drizzle of truffle oil and Parmesan cheese

Aligue (S, D, G, E) 1,000

Bold and savory pasta tossed in rich crab fat sauce with garlic and chili, finished with a touch of Parmesan cheese

PIZZA

Flavors Pizza (G, D, P) 695

Tomato concassé, mozzarella, bacon, sausage, bell peppers, and onions

Spicy Garlic Shrimp (G, D, S) 1,050

Garlicky béchamel sauce, sautéed shrimp al ajillo, and mozzarella cheese

Quattro Formaggi (G, D) 800

Béchamel sauce with mozzarella, pecorino, emmental, and American cheddar, tomato slices and topped with fresh basil

Margherita (G, D) 650

Tomato concassé, mozzarella cheese, and slices of tomato, topped with fresh basil

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“Pull up a chair. Take a taste.
Come join us. Life is so endlessly
delicious.”

– Ruth Reichl

ENTRÉE

Pink Salmon Fillet (A, D, G, S) 900

Pan-fried salmon fillet on a bed of creamy mashed potato with buttered seasonal vegetables, drizzled with Aurore sauce

Classic Fish & Chips (S, D, G) 850

Deep-fried fillet of Mahi-Mahi in a light crispy batter, served with French fries and in-house tartare sauce

Country-Style Fried Chicken (C, D, G, E) 695

Breaded chicken served with mashed potatoes, light pepper gravy, and buttered vegetables

Truffle Roasted Half Chicken with Mushroom Duxelles (A, C, D) 1,100

Roasted chicken stuffed with mushroom duxelles and infused with truffle oil, paired with creamy mashed potatoes, green beans, sautéed shiitake mushrooms, and cherry tomatoes, then drizzled with *au jus*

Steak 'n Rice (E, B, D) 850

U.S. Top blade steak served with steak-fat fried rice, topped with egg yolk, garlic chips, and house-made steak sauce

Surf & Turf (E, B, D, S) 1,650

A duo of sirloin steak and two buttery tiger prawns — a classic land-and-sea entrée

Grilled Pork Chop (P, D, A) 650

Grilled pork loin on a bed of creamy mashed potatoes with seasoned buttered vegetables, served with peppercorn gravy

FILIPINO FAVORITES

Sweet & Sour Apahap (G, S) 650

Crispy fried local sea bass topped with a tangy sweet-and-sour sauce. Served with steamed rice

Chicken or Pork Adobo (P, C, E, G) 650

Your choice of **chicken** or **pork belly**, marinated and braised in soy sauce, vinegar, and garlic with caramelized onions, served with buttered vegetables, steamed rice, and a fried egg

Kare-Kare (P, B, S, N) 900

Your choice of crispy **pork belly** or braised **ox tripe and oxtail** in rich peanut sauce with mixed vegetables, served with shrimp paste and steamed rice

SOMETHING HEARTY, SOMETHING HAPPY

FILIPINO FAVORITES

Lechon Kawali (P)	565
Crispy, golden brown deep-fried pork belly served with a tangy dipping sauce, complemented by atchara and steamed rice	
Beef Bulalo (B)	695
Hearty Filipino beef shank soup simmered to perfection with tender meat, marrow, and vegetables, served with steamed rice	
Sinigang (P, S)	695
Your choice of pork belly , salmon belly , or prawns simmered in tamarind broth with mixed vegetables, served with steamed rice	
Beef Kaldereta (B, P, D)	600
Tender beef brisket simmered in a rich tomato sauce with liver sauce, bell peppers, olives, potatoes, and carrots, topped with melted cheese and served with steamed rice	
Chop Suey (G, S)	450
Stir-fried mixed vegetables in sweet soy-oyster sauce, served with steamed rice	

VEGETARIAN / PLANT-BASED

Vegan Salad Bowl with Kofta Balls (V, N)	850
Crispy mixed greens with sunflower seeds, garbanzos, and vegan kofta balls breaded in sesame seeds, tossed in lemon vinaigrette and hummus dressing	
Vegetable Samosa (V, G)	450
Deep-fried pastry stuffed with green peas, potatoes, carrots, and raita	

ASIAN

Nasi Goreng (C, B, S, N, E)	600
Indonesian fried rice with beef or chicken satay , served with a fried egg and peanut sauce	
Thai Chicken Curry (C)	650
Your choice of red or green curry, with tender chicken thigh, potatoes, tomatoes, eggplant, and carrots, all simmered in rich coconut milk and served with steamed rice	
Stir Fried Beef with Vegetables (B, S)	700
Tender slices of beef sautéed in light oyster sauce with broccoli, carrots, green beans, and bell pepper	

Cantonese Fried Noodles (S, C, E, G)	400
Stir-fried noodles with shrimp, chicken and mixed vegetables	

INDIAN

Chicken Biryani (C, D)	650
A fragrant biryani rice dish with tender chicken leg quarter, infused with aromatic Indian spices, served with a side of papadum, and raita	
Egg Bhurji (E, G)	350
Flavorful egg curry in a rich, spiced tomato gravy with a hint of tanginess, served with steamed rice and roti bread	
Tandoori Chicken (C, D)	550
Grilled bone-in leg quarter marinated in yogurt, garlic, ginger, and a blend of cumin, coriander, and paprika, served with basmati rice	
Creamy Palak Paneer (D, V)	850
Soft paneer cubes simmered in a rich, spiced spinach gravy with coconut milk and a hint of garlic, ginger, and garam masala	

SIDES

Steamed Rice	80
Garlic Rice	100
French Fries (V)	210
Potato Wedges (V)	220
Chef Side Salad (V)	150
Vegetable Masala (V)	250
Mashed Potato (D)	220
Extra Egg (2 pcs)	100
Ratatouille	190

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DESSERTS

Halo-Halo (D, E, N, G)	400
A delightful Filipino dessert featuring a colorful mix of shaved ice, sweet beans, fruit jellies, and topped with creamy leche flan and ube ice cream	
Ube Cheesecake (D, E, G)	550
Holiday Inn & Suites Makati 's signature cake. A decadent cheesecake infused with the rich and vibrant flavor of ube	
Crepe Samurai (D, E, G)	400
Mango and cream baked in a delicate crêpe	
Bibingka (D, E)	300
Filipino rice cake baked in banana leaves topped with salted egg, margarine, muscovado sugar, and grated coconut	
Choco Lava with Vanilla Ice Cream (D, E, G)	500
Molten chocolate cake served with a scoop of creamy vanilla ice cream	
Fresh Fruit Platter	400
Platter of fresh seasonal fruit slices	
Ice Cream (D, E)	400
Two scoops of your choice of vanilla, chocolate, mango, cheese, strawberry, or ube	

SODA & WATER

Coke	150
Coke Light	150
Coke Zero	150
Sprite	150
Tonic / Soda Water	165
Local Bottled Water	135
Evian	210
Ginger Ale	215
San Pellegrino	220
Perrier	330

JUICE

Fresh Orange Juice	350
Seasonal Fruit Juice	275
Chilled Fruit Juice	200
Mango, apple or orange	

“The discovery of a new dish does more for the happiness of mankind than the discovery of a star.”
– Jean Anthelme Brillat-Savarin

COFFEE & TEA

Cafe Americano	120
Decaf Coffee	130
Cafe Latte	140
Cappuccino	140
Mocha	140
Espresso	140
Iced Coffee	140
Iced Tea	140
Iced / Hot Chocolate	140
Milk	140
Full cream, low-fat or soya	
Tea	140
Earl Grey, English Breakfast, green, chamomile or mint	

BEERS

San Miguel Pale Pilsen	195
San Miguel Light	195
San Miguel Premium	250
San Miguel Super Dry	250
San Miguel Cerveza Negra	250
Corona	350

WINES

	Glass	Bottle
San Valley Chardonnay	340	1,600
San Valley Sauvignon Blanc	340	1,600
Two Oceans Moscato	340	1,600
San Valley Cabernet Sauvignon	340	1,600
San Valley Merlot	340	1,600
Matua Pinot Noir	450	2,200
Rothbury Sparkling Wine	540	2,650

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Operating Hours:
Monday to Sunday
06:00 AM – 10:00 PM

For table reservations, please call
+63 2 7909 0888 or Viber +63 917 596 8897

