



FLAVORS



SOMETHING TO FILL YOU UP!

APPETIZERS

Fried Vegetable Manila Lumpia (G, V)	390
Tofu, mushrooms, beansprouts, green beans, celery and white onions with vinegar on the side.	
Lumpiang Sariwa (D, E, N, S)	390
Chicken and shrimp with carrots, green beans, turnips and sweet potato wrapped in a crêpe with peanut sauce on the side.	
Buffalo Chicken Wings (C, D, G)	585
Chicken wings coated in tangy buffalo sauce served with dipping sauce.	
Savory French Fries (G)	350
Crispy golden fries seasoned with a savory blend of herbs and spices.	
Andale Chips & Dips (D, E, G, P)	680
Crispy corn nachos topped with spicy chili con carne, jalapeño peppers, fresh salsa, guacamole and melted cheddar cheese.	
Cold Cuts (B, P)	495
Pepperoni lyoner, farmer's ham, beef salami and chicken ham.	
Cheese Plate (D)	455
Edam, camembert and cheddar.	

SALADS

Caesar Salad (C, D, G, P, S)	590
Crisp romaine lettuce tossed in creamy caesar dressing, with your choice of chicken or prawns , topped with crunchy croutons and grated parmesan cheese.	
Filipino Salad (P, S)	180
Grilled eggplant with water spinach and string beans served with shrimp paste on the side.	
Greek Salad (D, V)	595
Mixed greens with cucumber, bell peppers, onions, olives, cherry tomatoes and feta cheese with citrus dressing on the side.	
Chef's Salad (D, E, P)	750
Mixed salad green topped with Canadian ham, brie cheese, tomatoes, cucumber and boiled egg with thousand island dressing on the side.	

SOUPS

Soup of the Day	240
Roasted Tomato Soup (G, D)	240
Sweet tomatoes roasted with olive oil and garlic topped with crispy herb-garlic croutons.	
Creamy Mushroom Soup (D, G)	350
Pureé of mushrooms and cappuccino paprika topped with crispy herb-garlic croutons.	
Classic French Onion Soup (B, D, G)	350
Beef broth with caramelized onions topped with a slice of baguette and cheese.	
Sinigang (P, S)	650
Fresh tamarind soup with your choice of pork or prawn with mixed vegetables served with steamed rice on the side. Good for sharing of 2-3 persons.	
Beef Bulalo (B)	665
Hearty Filipino beef shank soup simmered to perfection, with tender meat, marrow and vegetables served with steamed rice on the side. Good for sharing of 2-3 persons.	

SANDWICHES

Traditional Club Sandwich (C, D, G, P)	590
Chicken, ham, bacon and cheese on toasted bread with fresh fries and coleslaw on the side.	
Angus Beef Burger (B, D, E, G, P)	610
180g 100% U.S. angus beef burger with caramelized onions topped with bacon, cheddar cheese, and a fried egg on a toasted corn bun with french fries and coleslaw on the side. <i>30 minutes to serve.</i>	
B. L. T. Sandwich (E, G, P)	400
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, G)	550
Chicken strips, cheese, bell peppers and onions in a tortilla wrap served with french fries and salsa on the side.	
Tuna Melt Croissant (D, E, G, S)	510
Tuna in oil topped with melted mozzarella cheese served with coleslaw and french fries on the side.	

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

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!

ALL DAY BREAKFAST

Two Eggs Done Your Way (E)	200
Scrambled, fried, boiled or poached.	
Three Eggs Omelette (D, E, P)	320
White, plain or with choice of onions, ham, cheese, bell peppers, mushroom or tomatoes.	
Choice of sidings:	200
Hash brown, fried potatoes, sausage, bacon, mushrooms or baked beans.	
Filipino Breakfast (B, C, E, G, P, S)	550
Your choice of beef tapa , pork longganisa , chicken tocino or daing na bangus served with two sunny side up eggs and garlic or steamed rice.	

VEGETARIAN

Stir-fried Vegetables (V)	320
Tofu, shiitake mushrooms, bok choy leaves, beansprouts, red and green bell peppers and green beans stir-fried in garlic and soy sauce served with steamed rice on the side.	
Spiced Vegetable Curry (D, V)	410
Chickpeas, okra and eggplant stewed in masala sauce served with biryani rice and roti on the side.	
Vegetable Samosa (G, V)	560
Mixed greens with cucumber, bell peppers, onions, olives, cherry tomatoes and feta cheese with citrus dressing on the side.	
Vegetarian Panini (E, G, V)	340
A crunchy panini loaded with zucchini, eggplant, onions, carrots, tomatoes and pimienta with pesto sauce served with french fries and cucumber tomato salad on the side.	

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“One cannot think well, love well, sleep well, if one has not dined well.”

- Virginia Woolf

MAINS

Pink Salmon Fillet (A, D, G, S)	785
Pan-fried salmon fillet on a bed of creamy mushroom risotto with buttered seasonal vegetables drizzled with aurore sauce.	
Classic Fish and Chips (A, E, G, S)	740
Deep-fried fillet of mahi-mahi in a beer batter with homemade tartar sauce.	
Country-style Fried Chicken (C, D, G)	785
Breaded chicken with mashed potatoes, light pepper gravy and buttered vegetables.	
Porchetta Pork Chop (A, D, P)	565
Pan-fried pork chop with mashed potatoes, seasonal buttered vegetables and homemade black pepper sauce.	
Smoky Barbeque Baby Back Ribs (D, P)	1,450
Pork ribs infused with smoked barbeque sauce served with green beans, corn cobs and mashed potatoes. Good for sharing of two persons.	
Sirloin Steak (A, B, D)	1,650
Pan-fried fillet of sirloin seasoned with herbs, garlic and peppers served with mashed potatoes, seasonal vegetables and red wine gravy.	
Beef Tenderloin Medallion (A, B, P)	1,650
Pan-fried fillet of U.S. beef tenderloin seasoned with herbs, black peppercorns and garlic with roasted potatoes, seasonal vegetables and red wine gravy.	
ASIAN & FILIPINO	
Chicken or Pork Adobo (C, G, P)	495
Marinated and braised in soy sauce, vinegar and garlic with caramelized onions served with steam rice on the side.	
Kare-Kare (B, N, S)	740
Braised oxtail in peanut sauce with vegetables, with shrimp paste and steamed rice on the side.	
Crispy Pata (P)	1,450
Crispy pork leg with spicy soy, calamansi and steamed rice on the side. 25 minutes to serve.	

DISCOVER A SYMPHONY OF FLAVORS.

ASIAN & FILIPINO

Thai Red or Green Chickey Curry (C, D) Chicken stewed in coconut milk with vegetables and potatoes served with steamed rice on the side.	510
Sweet and Sour Pork (P) Deep-fried pork in sweet and sour sauce with vegetables served with steamed rice on the side.	490
Chicken Teriyaki Skewer (A, C, G) Grilled chicken on skewers yakitori-style, served with sauteed vegetables on steamed rice on the side.	520
Nasi Goreng (B, C, N, S) Indonesian fried rice with your choice of chicken or beef satay served with peanut sauce, fried egg and crispy shrimp crackers.	490
Chicken Biryani (C, N) Fragrant basmati rice with chicken tenders garnished with cashew nuts and brown onions served with papadum and raita.	420
Rogan Josh (D, N) Braised lamb in masala sauce served with biryani rice on the side.	580

PASTA & ASIAN NOODLES

Pasta-as-you-like (A, B, D, G, P) Select your pasta: Penne, spaghetti or angel hair With your choice of sauce: Bolognese, tomato concasse or carbonara	430
Baked Beef Lasagna (A, B, D, G) Layers of lasagna pasta with beef bolognese sauce topped with bechamel, mozzarella and parmesan.	590
Cantonese Style Noodles (C, G, S) Stir-fried noodles with shrimp, chicken and mixed vegetables.	370
Pancit Bihon (C, G, S) Rice noodles with shrimp, chicken and vegetables.	370
Mee Goreng (G, S) Indonesian-style wok-fried noodles with shrimp, chicken and mixed vegetables.	460

PIZZA

Flavors Pizza (D, G, P) Tomato concasse, bacon, sausage, onions and bell peppers	695
Margherita Pizza (D, G) Tomato concasse, basil and mozzarella	650
3 Cheese Pizza (D, G) Mozarella, cheddar, edam and bechamel cream	650
Hawaiian Pizza (D, G, P) Tomato concasse, ham, pineapples and mozzarella	650
Pepperoni Pizza (D, G, P) Tomato concasse, pepperoni and mozzarella	695

SIDES

Steamed Rice (G)	80
Potato Wedges (G)	220
Chef's Side Salad (V)	120
Ratatouille (V)	160
Vegetable Chicken Masala (C)	210
Kimchi (V)	150
Mashed Potato (G)	220

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DESSERTS

Halo-Halo (D, E, G)	270
A delightful Filipino dessert featuring a colorful mixed of shaved ice, sweet beans, fruit jellies and topped with creamy leche flan and ube ice cream.	
Ube Cheesecake (D, G)	295
Holiday Inn & Suites Makati's signature cake. A decadent fusion of creamy cheesecake infused with the rich and vibrant flavors of ube.	
Crepe Samurai (D, E)	250
Mango and cream baked in a delicate crêpe.	
Flourless Chocolate Truffle (D, E, N)	250
Mousse cake with chocolate glaze and crispy croquantine.	
Bread Pudding (D, E, G)	270
Soft bread soaked in a rich custard mixture baked to perfection, served with cheese ice cream.	
Fresh Fruit Platter	400
Platter of fresh slices of watermelon, mangoes and honeydew.	
Scoop of Ice Cream (D)	220
Choice of vanilla, chocolate, mango or cheese.	

SODA AND WATER

Coke	150
Coke Light	150
Coke Zero	150
Sprite	150
Root Beer	150
Ginger Ale	215
Tonic Water	165
Soda Water	165
Local Bottled Water (550ml)	135
Evian (330ml)	210
Perrier (330ml)	330
San Pellegrino (250ml)	220

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“Food brings people together on many different levels.”
- Giada De Laurentiis

JUICE

Fresh Orange Juice	350
Seasonal Fruit Juice	275
Chilled Fruit Juice (Mango, apple or orange)	150

COFFEE & TEA

Café Americano	120
Decaffeinated Coffee	130
Café Latte	140
Cappucino	140
Mocha	140
Espresso	140
Iced Coffee	140
Iced Tea	140
Hot or Iced Chocolate	140
Milk	140
Fresh, low fat or soya	
Tea	140
English breakfast, earl grey, 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
Chardonnay	340	1,600
Sauvignon Blanc	340	1,600
Moscato	340	1,600
Cabernet Sauvignon	340	1,600
Pinot Noir	340	1,600
Merlot	340	1,600
Sparkling Wine	540	2,650

Operation hours:
Mon to Sun 06:00 – 22:00

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

