

BREAKFAST

AVAILABLE FROM 6AM TO 11AM DAILY

MORNING FRUIT BOWL | 300

Mango, pineapple, papaya, watermelon, seasonal fruit

YOGHURT GRANOLA | 380 **N**

Crispy homemade nutty granola, greek yoghurt, fresh mango

BRIOCHE FRENCH TOAST | 415

Tablea chocolate, mango, King Island dairy double cream

THE EGGS | 560 **P**

Grilled homemade bread topped with grilled ham, cheese, two fried eggs, chargrilled bacon, pan-roasted tomato

THE OMELET | 570 **V**

Assorted mushrooms, asparagus, aged Gouda, pan-roasted tomato, crusty baguette

STEAK & EGGS | 750

Minute steak, sunny side egg, assorted mushrooms, asparagus, aged Gouda, pan-roasted tomato, crusty, baguette, hollandaise

HIGH STREET SILOG | 725 **P**

Scrambled egg, danggit, longganisa, tocino, tapas, garlic rice

CONGEE OF THE DAY | 450

P V N

Ask your server for the daily special

Bicho bicho, bean curd preserve, peanut, Chinese pickle, salted duck egg

SOUPS

TOMATO MINISTRONE | 425 **V**

Basil pesto, seasonal vegetables, organic kale, pasta

WONTON NOODLE SOUP | 520 **P**

Hong Kong style with bok choy, shrimp with pork dumpling, barbeque pork in master stock

CURRY LAKSA | 650 **N R S**

Coconut based broth, prawn, bean sprout, rice noodle

Appetizers & Salads

LOCALLY SOURCED FARMER'S SALAD

| 552 **V N R G**

Garden greens, mixed herbs, heirloom tomato, beetroot, pili nut, Extra Virgin olive oil, white balsamic vinaigrette

PANZANELLA | 465 **V R**

Marinated cherry tomato, rustic bread, crispy parmesan, arugula

MANGO CRAB SALAD | 700 **N V G**

Lumps of crab meat, avocado, mango, lemon olive oil dressing, roasted bell pepper cream

VIETNAMESE FRESH ROLL | 425

N V G

Herbed vegetables, rice paper, peanut chili dip, soy nuoc cham

SAMUI SALAD | 690

Poached prawn, grilled squid, vermicelli noodle, citrus segments, rice cracker, thai seafood dressing

ANGRY TUNA | 625 **R**

Spicy maki, aburi sauce, tobiko

MAINS

WOK OF THE DAY | 650 **P V N**

Ask your server for the daily special

GENOVESE PESTO | 650 **N V**

Linguine, basil, cherry tomato, black olive, Grana Padano

BEEF CHEEKS | 900

24 hrs. slow braised, roasted garlic mash, root vegetables

SEARED BARRAMUNDI | 875 **N**

Ginger and soy emulsion, scallion, bok choy, steamed white rice

NYONYA CHICKEN | 545

Grilled chicken thigh marinated in Malaysian spices, Asian salad, side of turmeric rice

BLACK TRUFFLE PORK | 580 **P**

Stewed pork belly, sambal string bean, truffle rice

CURRY IN A HURRY | 645 **N**

Malay-Indian vegetable curry, papadam, raita, mango chutney, side of basmati rice

SANDWICHES

BURGER | 595

1/3 pounder Australian grain-fed beef, crispy onion, smoked mayonnaise, truffle Grana Padano fries

THE CLUB | 575 **P**

Toasted slices of artisanal Farmer's bread, fried egg, bacon, aged Gouda, roasted chicken, lettuce, tomato, truffle Grana Padano fries

ROASTED PUMPKIN AND BRIE TARTINE

| 520 **N V**

Balsamic mushroom, arugula, roasted almond, sourdough

Sweet ATELIER

TABLEA CHOCOLATE MOIST CAKE | 320

N

With chocolate sauce

DULCE DE LECHE CHEESECAKE | 320 **N**

With cinnamon tuile

FRUIT MOSAIC | 335 **V**

Fresh fruits, dehydrated sugar mint

ICE CREAM | 140 PER SCOOP

Ask your server for the daily special

V vegetarian | **N** nuts | **P** pork | **R** rooted in nature | **G** gluten free | **S** spicy

Prices are in Philippine pesos, inclusive of 10% service charge and applicable local government taxes.

  @shangrilafort  High Street Cafe