

Breakfast

(DESAYUNO)
(6am-10am only)

Filipino Breakfast

P350.00

Serve with your choice of Coffee, Tea or Hot Chocolate, choice of Orange, Mango or Pineapple Juice, Fresh fruits in season and two farm fresh eggs cooked your way.

- Tapa
- Cerdo Tocino
- El Adobo Cerdo
- Corned beef
- Daing na Bangus
- Longaniza

American Breakfast

P330.00

Serve with your choice of Coffee, Tea or Hot Chocolate, choice of Orange, Mango or Pineapple Juice. Fresh fruits in season and two farm fresh eggs cooked your way

- Hungarian Sausage
- Breakfast Sausage
- Crispy Bacon
- Ham

Continental Breakfast

P300.00

Serve with your choice of Coffee, Tea or Hot Chocolate, choice of Orange, Mango or Pineapple Juice. Fresh fruits in season and two farm fresh eggs cooked your way.

- Bread Basket (Soft rolls, baguette & wheat bread) w/ butter and jam or marmalade
- Muesli Cereal & Yoghurt

Bacon Meets Benedict

P250.00

A classic Egg Benedict comes with smoked bacon.

Serve with mixed greens w/ a choice of vinaigrette and thousand island dressings.

Steak and Egg

P550.00

Sirloin steak with your choice of doneness served with eggs and gravy.

Classic Pancake

P250.00

Classic Pancake plain or choice of banana, mango or chocolate chips and serve with ham, bacon or sausage.

Spanish Omelet

P150.00

Sautee onion, bell pepper, tomato and smoked ham, served with a choice of toasted bread

French Toast con Caramel

Banana P175.00

All time favorite French toast served with Caramelized banana and whip cream.

Appetizer

(APERITIVO)

Salpicao Carne con seta's en Salsa Blanca Cremosa P 350.00
Beef Salpicao in creamy garlic white sauce.

Ceviche P 380.00
Mixed seafood in lemon, olive oil, salt & pepper.

Las Albondigas con Almendras Salsa P 330.00
Meatballs seasoned with herb and spices serve with Spanish almond sauce.

Calamari con Jalapeno w/ Cocktail Sauce P 300.00
Deep fried calamari and onion rings w/ cocktail sauce.

Gambas Chisporrotea Clásica P 380.00
Spanish style gambas sauté in saffron and herbs.

Muchos Nachos w/ Spinach Dip P 350.00
Crispy nachos w/ spinach bacon dip.

Fajita P 350.00
Chicken & beef in hot sizzling fajita vegetables with salsa.

Soup

(SOPA)

(Serve with bread stick)

Sopa de Marisco

P 180.00

Sea foods and herbs in white wine and vegetables.

Sopa de Ajo con Albondigas

P 150.00

Steamed meat balls in herb and garlic broth soup.

Salad

(ENSALADA)

(Serve with bread stick)

Ensalada Caesar con Camarones

P 380.00

Caesar salad with grilled shrimp and spices served with parmesan crisps.

Inasal Lettuce Wrapped

P 320.00

Chicken Inasal wrapped in fresh lettuce with bell pepper, onion, cucumber and carrots served with Inasal sauce.

Tofu Salad

P 330.00

Tofu w/ mix greens, cherry tomato, asparagus and white onion, serve w/ Asian dressing.

Pasta

(Serve with toasted garlic bread)

Luneta Primera

P 290.00

Asparagus, cherry tomato, artichoke, bell pepper, mushroom and basil tossed in pappardel pasta and served with garlic bread.

Broccoli Pollo Alfredo

P 250.00

A tossed of broccoli, chicken breast marinated in milk in Alfredo sauce served with garlic bread.

Menudo Cannelloni

P 240.00

Traditional Filipino favorite menudo in cannelloni pasta topped with Mornay sauce served garlic bread.

Spaghetti Meatballs

P 250.00

Classic spaghetti w/ 3 pieces of meatballs and serve w/ garlic bread.

Sandwiches

Philly Cheese Steak

P 295.00

Shredded steak w/ pimiento, mushroom & cheese, serve w/ potato fries.

Turkey

P 270.00

Roasted turkey, fresh lettuce, tomato and onion, serve w/ potato fries.

Entrée

(Serve with your choice of buttered vegetables or mashed potato)

Kare- Kare

P 450.00

Ox tail, Ox tripe and beef meat with native petchay, string beans and eggplant in special peanut sauce and topped with toasted garlic.

Cerdo Vástago Guisado

P 580.00

Braised Pork shank tomato sauce and seasoned with herbs and spices.

Pollo en Pepitoria

P 360.00

Grilled chicken in almond sauce served with buttered vegetables.

Paella Valenciana

P 490.00

Combination of chicken, pork and sea foods in paella rice.

Fajita con Tortilla

P 440.00

Combination of chicken & beef in a hot sizzling fajita vegetables, serve with salsa & tortilla bread.

Callos

P 450.00

Ox tripe & beef shank cooked with chickpeas and carrots.

Signature Set Meals

P 550.00/Set

Sopa

Tomato Soup
Roasted Broccoli Soup
Sopa de Verduras
French Onion Soup

Ensalada

Mixed Green Salad
(w/ your choice of dressing)
*Thousand Island dressing
*Italian Vinaigrette

Entrée

Lengua Estofado

Braised Ox tongue with olives, mushroom and chorizo de Bilbao.

Cerdo Asado

Slow roast pork belly in barbecue sauce with roasted vegetables on the side.

Solomillo a la Pobre

Seared tenderloin steak with garlic sauce and grilled vegetables

Morcon

Beef tenderloin roulade in special sauce and buttered vegetables.

Prawn Termidor

Prawns filled with its own meat, bell pepper, onion, celery and topped with cheese. Garnish with grilled tomato and asparagus.

Pollo a la Parrilla

Grilled chicken in garlic rosemary sauce with chorizo and roasted potato.

All Entrée are serve with your choice of SOUP or SALAD, STEAMED RICE or MASHED POTATO and Coffee or Tea

Sweet Cravings

(ANTOJOS DULCES)

Yema tarta de Limón

P 150.00

Chiffon covered with Yema (dulce de Leche).

Fruity Brule

P 150.00

Layers of kiwi and Mango on top of custard cream.

Molten Lava

P 250.00

Chocolate syrup oozing from chocolate sponge.

Chocolate Crown Ice Cream

P 200.00

Chocolate ganache w/ a scoop of Ice Cream (Chocolate, Vanilla and Ube).

Beverages

BOTTLED WATER:

- AGUA DE LUNETA P 50.00
- EVIAN P 150.00
- PERRIER P 150.00

CANNED SODA:

- COKE (REGULAR) P 100.00
- COKE (ZERO) P 100.00
- SPRITE P 100.00
- GINGER ALE P 130.00
- TONIC WATER P 130.00
- SODA WATER P 130.00

SIGNATURE COFFEE:

P290.00

- SALVADOR COFFEE
- LUNETA DE BAY
- LOUIS De CAFÉ

TEA SELECTION

- BREWED TEA P 200.00
- HAND PICKED HERBAL TEA P 200.00
- ENGLISH BREAKFAST P 200.00
- BREWED ICED TEA P 200.00

CHOCOLATE DRINK

- HOT CHOCOLATE P 170.00
- FROZEN CHOCOLATE P 170.00

COFFEE (HOT / ICED):

- BREWED COFFEE P 140.00
- CAPPUCINO P 190.00
- CAFÉ LATTE P 190.00
- MACCHIATO P 110.00
- LATTE MACCHIATO P 190.00
- CAFÉ ANTOCCINO P 190.00
- CAFÉ AMERICANO P 140.00
- CAFÉ BOMBON P 170.00
- CAFÉ MOCHA P 190.00
- ESPRESSO P 110.00
- ESPRESSO ROMANO P 120.00

FRESHLY SQUEEZE JUICES / SHAKES:

- ORANGE P 250.00
- RIPE MANGO P 250.00
- GREEN MANGO P 250.00
- LEMON P 150.00
- WATERMELON P 230.00
- CALAMANSI P 130.00

SMOOTHIES:

P 260.00

- RIPE MANGO
- STRAWBERRY
- PEACH
- PIÑACOLADA
- STRAWBERRY & MANGO

- CAFÉ CREMA P 110.00
- CAFÉ AU LAIT P 190.00
- FLAT WHITE COFFEE P 190.00
- CAFÉ MIEL P 190.00
- CAFÉ PALAZZO P 190.00
- CAFÉ BREVÉ P 190.00
- COFFEE JELLY P 190.00
- FRAPPUCCINO P 190.00

CAFÉ CON LICOR (COFFEE w/LIQUER)

P 290.00

- GAELIC COFFEE
- ITALIAN COFFEE
- ENGLISH COFFEE
- JAMAICAN COFFEE
- SHIN-SHIN COFFEE
- KEOKE COFFEE
- CALYPSO COFFEE
- RUSSIAN COFFEE
- PRINCE CHARLES COFFEE
- IRISH COFFEE
- DUTCH COFFEE
- MEXICAN COFFEE
- FRENCH COFFEE
- CAFÉ ROYAL
- SEVILLE COFFEE
- BLUE MOUNTAIN
- GLACIER BAY COFFEE
- CAFÉ CORRETT