

ALL-DAY BRUNCH

BANANA CARAMEL TOAST | **P445**
Brioche toast with lakatan, caramel sauce, whipped butter, ice cream and streusel

HALO-HALO FRENCH TOAST | **P465**
Brioche toast, whipped ube, jack fruit, crème caramel, ice cream and streusel

ARROATS CALDO | **P415**
A healthier take on the classic arroz caldo using whole rolled oats

BREAKFAST BURGER | **P595**
House signature burger made with chori patty, angus beef tapa and pickled onions

STEAK & EGGS |
Beef, fried eggs, French beans, grilled mushroom, blistered cherry tomato and balsamic reduction with Cafe de Paris

RIB EYE STEAK | **P1,870**
SHORT PLATE | **P1,120**

BACON STEAK | **P470**
House bacon, fried egg, grains of choice, pickled vegetable

SPANISH SALMON | **P840**
House sardines of Norwegian salmon, choice of grains, fried egg and pickled vegetables

STARTERS

CEVICHOW | **P440**
GenSan tuna ceviche with grilled scallops and local squid served with cracklings.

FRESH LUMPIA | **P420**
Cavite style egg crepes with chiffonade vegetables served with peanut sauce, sweet soy and topped with crushed cashews

MAINS

CHICKEN INASAL | **P540**
Ilonggo-inspired grilled Chicken skewers with house made chicken oil and pickled vegetables. Served with garlic rice

LAING | **P615**
A special version of the classic dish from Bicol. Taro leaves braised in freshly pressed coconut milk for 3 hours. Enhanced with scallop and prawn paste it is crowned with prawns and lechon kawali

PORK HUMBA | **P640**
Humba Ronda from Cebu. slow braised pork belly with black beans, soy and vinegar, topped with breaded boiled egg

ROOM SERVICE MENU

OUR MODERN FILIPINO TABLE

Ilonggo Heritage Cuisine and Flavors of Home

Rich, Complex and Comforting.

Our modern Filipino table is an ode to our roots and the future of our heritage.
May our Ilonggo kitchen tease your tastebuds and bring you the comfort of home. Namit gid!



all day

FILIPINO BREAKFAST

*All Filipino breakfast choices are served with two eggs cooked your way with pickled papaya; comes with a choice of coffee, tea or chilled juice.

CHICKEN LONGGANISA	580	FRIED BONELESS BANGUS	580
PORK LONGGANISA	580	CHORIZO HUBAD	580
BEEF TAPA	615	PORK TOCINO	615

AMERICAN BREAKFAST | 645 Baked beans, two eggs cooked your way, hash brown, house-made sausage, bacon and toast; comes with a choice of coffee, tea or chilled juice.

POWER BREAKFAST | 445 House granola mix, yogurt, fruits and brioche.

EGGS BENEDICT | Poached eggs, English muffin, spinach duxelle, hollandaise

TURKEY-STYLE BRINED CHICKEN FILLET	515
HOUSE BACON	545

appetizers

CRABMEAT SUSHI WITH ALIGUE DRESSING | 545 Buttered crabmeat, sushi rice, nori, furikake seasoning, adobong aligue, burnt cheese, Sriracha-sesame dressing.

BAKED TALABA BOMBS | 545 Fresh oysters, milk butter, garlic confit.

PANCIT MOLO XIAO LONG BAO | 545 Pancit Molo gelee, house-made wonton skins, diced pork and shrimp, spring onion confit and chili sauce.

PORK SISIG BALLS | 595 Grilled pork mask, pork leg gelatin, Sriracha mayo, citrus rings, chocolate sauce.

BEEF SALPICAIO | 625 Beef tenderloin, smoked paprika, garlic chips, red wine.

LENGUA SALPICAIO | 815 Ox tongue cubes, red wine, peppercorn sauce, medley of mushrooms.

soup

LASWA AT SUGPO | 695 Medley of market vegetables, vegetable broth, sea prawns, dried squid, dried dilis and dried shrimp.

SINIGANG SA BATUAN | Choice of:

SHRIMP	715	SALMON	715	LECHON KAWALI	770	TADYANG	745
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ROOM SERVICE MENU

LINAGPANG NA ILONGGO INASAL | 570 Grilled chicken & pork roulade, blistered vegetables, charred meat broth

BATCHOY RAMEN | 615 Meat broth, lechon kawali, grilled pork liver, egg noodles, black pepper oil, spring onion nori, furikake seasoning, seasoned seven-minute egg.

BEEF PARES NOODLE SOUP | 470 Beef pares tadyang, house-made chili sauce, egg noodles, 12 hr. beef broth, crispy shallots, seasoned seven-minute egg.

fresh and healthy

ENSALADA TRIO | 415 Pickled ampalaya, atcharang langka with gata, talong na ensalada with mangga

TUYO CAESAR SALAD | 515 Mesclun greens, house-made gourmet tuyo, biscocho ends, tuyo Caesar dressing.



pasta/noodles

SPICY TUYO PASTA | 470 House-made gourmet tuyo, grated queso de bola, olives, garlic butter baguette.

PANCIT GUISADO | 445 Stir fried noodles, shrimp, chicken strips, pork fillets, and market vegetables. Served with a garlic butter baguette.

RICHMONDE PANCIT GUISADO | 495 Stir-fried noodles, assorted meat and seafood, salted egg slices, house-made seasoned peanuts. Served with freshly made pandesal.

PALABOK CON ALIGUE | 545 Crispy vermicelli, aligue-infused palabok sauce, shrimps and garlic chips.

share

GREEN CURRY SEAFOOD ADOBADO | 840 Flash-fried sea prawns, butterflied squid, market fish fillet, mussels Ilonggo green curry.

L3 (LATIK, LIEMPO, LUKON) | 740 Purée of kalabasa, coconut milk, lechon kawali, sea prawns and market vegetables.

MONGGO'T POMPARNO | 745 Braised monggo beans, coconut milk, beer-battered pompano fillet, camaron rebosado and lupo vegetables.

GRILLED CHICKEN ESTOFADO | 545 Frenched chicken breast, native vinegar, sweet soy, shallot confit, banana fritters, burnt pineapple.

DINAGYANG ADOBO ILONGGO | 670 Roulade of grilled chicken and pork, Adobo Ilonggo sauce, crispy shallot headdress, diced cucumbers and seasoned seven-minute egg.

CRISPY BINAGOONGAN | 740 Crispy lechon kawali, house-made shrimp paste, fried eggplant, cherry tomatoes. Served with a side of pickled mangoes.

LENGUA KARE-KARE | 870 Cubed ox tongue, peanut sauce, house-made shrimp paste, market vegetables, crushed nuts.

SALT & PEPPER BEEF TADYANG | 970 Deep-fried beef tadyang, salt and pepper sauce. Served with a side of spiced vinegar.

BEAST STEAK TAGALOG | 970 Braised beef short plate, citrus-onion gravy, shallot confit, sweet potato mash.

ROOM SERVICE MENU

dessert

- MACARON TRIO** | 315 Batuan, Tablea, Guimaras mango
- BATUAN & GUIMARAS MANGO PAVLOVA** | 370 Pavlova, Batuan compote, goat's cheese, fresh Guimaras mango, meringue shards.
- HOUSE-MADE ICE CREAM** | 320 Muscovado ice cream, tempered chocolate tuile, burnt latik sauce.
- WHITE CHOCOLATE CHAMPORADO** | 315 Rolled oats, grated white chocolate, dried mango, house-made biscocho.
- CALAMANSI CHEESECAKE** | 315 Biscuit crumble, calamansi curd, pastry cream, calamansi cheesecake

Cafe Menu

soup

- WILD MUSHROOM SOUP** | 370 Medley of wild mushrooms, white wine, white truffle.
Served with garlic butter baguette.
- FRENCH ONION SOUP** | 445 Caramelized onions, 12-hr. beef stock, topped with toasted ciabatta and gruyere cheese.

salad

- RICHMONDE SALAD WITH SEASONED SEVEN-MINUTE EGG** | 580 chicken, shrimp, mangoes, mesclun greens, honey mustard vinaigrette, red onion slivers.
- CLASSIC CAESAR SALAD** | 515 Mesclun greens, anchovy Caesar dressing, croutons, minced bacon, salad tomatoes.
- TUNA POKE SALAD** | 595 Mesclun greens, dressed tuna sashimi, Guimaras mango, cucumber rondelle.
Roasted sesame dressing.



bread/sandwiches

- THE RICHMONDE CLUB** | 515 Layers of ham, cheese, chicken salad, egg and bacon. Served with potato wedges.
- SPINACH & ONION TOAST** | 470 House-made spinach cream, caramelized onions, mushrooms, and edible greens.
- FISH BURGER** | 595 Breaded market fish fillet, pretzel bun, garlic confit spread. Served with a side of potato wedges.
- RICHMONDE BURGER** | 615 Certified Angus beef patty, gruyere cheese, Japanese mayo in a pretzel bun.
Served with a side of potato wedges.
- GRILLED CHEESE SANDWICH WITH TRUFFLE FRIES** | 595 Sharp cheddar, pepper jack cheese, mozzarella, white cheddar cheese, caramelized onions. Served with tomato dip.

pasta

- AGLIO E OLIO** | 570 Sautéed shrimps, olive oil, grated parmesan cheese, garlic chips.
- PASTA CARBONARA** | 590 Crème sauce, rendered bacon bits, parmesan cheese, egg yolk.
- BOLOGNESE** | 540 Tomato concasse, meat sauce, and parmesan cheese.
- BURGER MAC AND CHEESE** | 670 Beef patty and house-made cheese sauce, Tex-Mex seasoning, garlic butter baguette.

ROOM SERVICE MENU

entree

- GRATINATED FISH FILLET** | 770 Pan-seared fish fillet, vino blanco , signature crème sauce, beetroot potato mash, buttered peas.
- PAN-SEARED SALMON** | 840 Pan-seared Norwegian salmon fillet, potato mash, buttered greens, beurre blanc sauce.
- RICHMONDE FRIED CHICKEN** | 615 Deep-fried boneless chicken, smoked paprika, potato wedges, mushroom gravy. Served with a side of coleslaw.
- SALISBURY STEAK** | 740 Certified Angus beef patty,mushroom bordelaise, potato mash, caramelized onions , buttered greens.
- OX TONGUE IN RED WINE REDUCTION** | 715 Ox tongue simmered in red wine reduction, flambéed olives,spiced beef au jus, buttered greens. Served with a side of garlic butter baguette.

paella

- PAELLA SEVILLANA** | 740 Chicken, Spanish chorizo, shrimp, squid, tomato concasse.
- PAELLA NEGRA** | 770 Squid ink, garlic sauce, seafood medley.

sides and sweets

- STEAMED RICE** | 130
- GARLIC RICE** | 140
- DIRTY FRIED RICE** | 170
- ALIGUE RICE** | 140
- POTATO FRIES** | 180
- POTATO WEDGES** | 180
- GARLIC-POTATO MASH** | 195
- BREAD BASKET** | 345
- FRESH FRUIT PLATE** | 215
- FRESH FRUIT PLATTER** | 315
- EGGS COOKED YOUR WAY** | 140
- BACON STRIPS** | 325

drinks

HOUSE WINE

ERNEST & JULIO GALLO,
MERLOT-CALIFORNIA
GLASS | 470 BOTTLE | 1,660

ERNEST & JULIO GALLO,
CHARDONNAY
GLASS | 470 BOTTLE | 1,660

CALIFORNIAN WINES

BAREFOOT MOSCATO
BOTTLE | 1,870

BAREFOOT
CABERNET SAUVIGNON
BOTTLE | 1,970

BAREFOOT MERLOT
BOTTLE | 2,015

CHILEAN WINES

STA. LUZ MERLOT
BOTTLE | 1,670

STA. LUZ
SAUVIGNON BLANC
BOTTLE | 1,670

AUSTRALIAN WINES

HARDY'S VR, SHIRAZ
BOTTLE | 1,770

HARDY'S VR, CHARDONNAY
BOTTLE | 1,570

SOFTDRINKS | 160

COKE, COKE LIGHT, COKE ZERO,
SPRITE, ROYAL TRU-ORANGE

TEA (PLEASE ASK YOUR SERVER FOR FLAVOR SELECTIONS) | 185

WATER

SUMMIT BOTTLED WATER
STILL | 185
SPARKLING | 185

PERRIER | 300
SPARKLING WATER

SODA WATER | 180

JUICES

FRESH JUICES / SHAKES | 285
MANGO (RIPER / GREEN)
PINEAPPLE, WATERMELON
FRESH ORANGE | 410

LEMONADE | 285

CHILLED JUICES | 230
MANGO, ORANGE, APPLE
PINEAPPLE, DALANDAN

off the grill

- FLAME-GRILLED PORKCHOP** 995
- BBQ RACK OF RIBS** 840
- FILET MIGNON (250 grams)** 2,270
- USDA STRIPLOIN (180 grams)** 2,270
- USDA RIBEYE (100 grams)** 715
*minimum of 400 grams
- USDA T-BONE** 3,370

*choice of either rice or mashed potato and
creamed spinach or buttered corn.

BEERS

SAN MIGUEL BEER
PALE PILSEN, LIGHT | 210
FLAVORED, SUPER DRY, CERVEZA | 260
PREMIUM | 190

SMIRNOFF MULE | 260

CORONA | 430

HEINEKEN

BOTTLE (330 ML) | 360
DRAFT (250 ML / 500 ML) | 270 / 440

COFFEE

BREWED, AMERICANO, DECAFFEINATED | 175
CAPPUCCINO, CAFE MOCHA, LATTE | 190
ESPRESSO | 180 DOUBLE ESPRESSO | 260
HOT CHOCOLATE | 205 MILK (HOT /COLD) | 170

FROZEN ICED TEA | 245

LEMON ICED TEA | 185

