

Room Service Menu

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 and pickled papaya; comes with a choice of coffee, tea or chilled juice.

FRIED BONELESS BANGUS 580

CHICKEN TOCINO 580

CHICKEN LONGGANISA 580

PORK LONGGANISA 595

PORK TOCINO 615

CHORIZO HUBAD 595

BEEF TAPA 615

AMERICAN BREAKFAST | 670 Baked beans, two eggs cooked your way, potato hash, pan gravy, house-made sausage, bacon and toast; comes with a choice of coffee, tea or chilled juice.

POWER BREAKFAST | 470 House granola mix, yogurt, fruits and chia.

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

TURKEY-STYLE BRINED CHICKEN FILLET 515

HOUSE BACON 545

SALMON GRAVLAX 715

BREAKFAST OMELETTE | 515 Fresh farm eggs, white truffle, grilled mushrooms, cracked pepper, cheddar.

BACON & PANCAKES | 615 House-made pancakes, cured bacon steak, maple butter and fresh farm eggs.

SPANISH SALMON | 840 House sardines of Norwegian salmon, choice of grains, fried egg, pickled vegetables.

STEAK & EGGS | Grilled beef, fried eggs, French beans, grilled mushrooms, blistered cherry tomatoes, balsamic reduction, café de paris.

RIBEYE 1,870

SHORTPLATE 1,120

BACON STEAK | 545 House bacon, fried egg, choice of grains, pickled vegetables.

appetizers

KINILAW | 545 Tuna, coconut cream, libas oil, calamansi caviar, ebiko, native vinegar, salmon skins, guimaras mango, pickled onions, edible flowers.

OYSTER TEMPURA DINAKDAKAN | 715 Oyster tempura, green mango, citrus-mayo dressing, grilled liver

CRABMEAT SUSHI WITH ALIGUE DRESSING | 615 Buttered crabmeat, sushi rice, nori, furikake seasoning, adobong aligue, burnt cheese, Sriracha-sesame dressing.

FISH ALA POBRE | 715 Blue marlin, garlic confit, calamansi-soy vinaigrette, herbed butter.

PANCIT MOLO XIAO LONG BAO | 570 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 SALPICAO | 645 Beef tenderloin, smoked paprika, garlic chips, red wine.

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

Room Service Menu

soup

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

SINIGANG SA BATUAN | Rich sinigang broth, batuan, market vegetables. Choice of:

SHRIMP 715

SALMON 715

LECHON KAWALI 770

TADYANG 750

LINAGPANG NA ILONGGO INASAL | 550 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 | 570 Beef pares tadyang, house-made chili sauce, egg noodles, 12 hr. beef broth, crispy shallots, seasoned seven-minute egg.

fresh and healthy

FRESH LUMPIA | 445 Cavite style egg crepes, market vegetables, peanut sauce, sweet soy, guimaras cashew powder.

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 | 515 House-made gourmet tuyo, grated queso de bola, olives, garlic butter baguette.

PANCIT GUISADO | 545 Stir fried noodles, shrimp, chicken strips, pork fillets, and market vegetables. Served with a garlic butter baguette.

RICHMONDE PANCIT GUISADO | 570 Stir-fried noodles, assorted meat and seafood, salted egg slices, house-made seasoned peanuts. Served with freshly made pandesal.

PALABOK CON ALIGUE | 570 Crispy vermicelli, aligue-infused palabok sauce, shrimps and garlic chips.

share

INASAL NA POMPARNO | 770 Flame grilled pompano, guimaras mango salsa, crispy kangkong

GREEN CURRY SEAFOOD ADOBADO | 870 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 | 815 Braised monggo beans, coconut milk, beer-battered pompano fillet, camaron rebosado and fried lupong.

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

CHICKEN INASAL | 615 Ilonggo-inspired grilled chicken skewers, housemade chicken oil, pickled vegetables, garlic rice

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 | 815 Crispy lechon kawali, house-made shrimp paste, fried eggplant, cherry tomatoes. Served with a side of pickled mangoes.

PORK HUMBA | 815 Slow braised pork belly, black beans, citrus soy, breaded seven-minute egg.

PAKSIW NA CRISPY PATA | 1,270 Pork leg confit, banana blossoms, native vinegar, peppercorns

PORK & SHRIMP PINANGAT | 770 Pork & shrimp pinangat, coconut cream, seared shrimps, crispy onions, chili slivers, toasted coconut flakes

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.

dessert

OLD-FASHIONED DOUGHNUTS

TABLEA CHAMPORADO

Ala Mode: 370
Classic: 205

WHITE CHOCOLATE CHAMPORADO

Ala Mode: 355
Classic: 205

BANDI

Ala Mode: 340
Classic: 185

DRAGON FRUIT BILBERRY

Ala Mode: 395
Classic: 215

BANANA SPLIT | 415 Upside-down puff pastry, torched banana, local cheese, housemade banana sorbet, cashew sand, Chantilly cream, pinasugbo sauce.

Room Service Menu

MACARON TRIO | 345 Batuan, Tablea, Guimaras mango.

BATUAN & GUIMARAS MANGO PAVLOVA | 370 Pavlova, Batuan compote, goat's cheese, fresh Guimaras mango, meringue shards.

HOUSE-MADE ICE CREAM | 345 Muscovado ice cream, tempered chocolate tuile, burnt latik sauce.

WHITE CHOCOLATE CHAMPORADO | 370 Rolled oats, grated white chocolate, dried mango, house-made biscocho.

CALAMANSI CHEESECAKE | 370 Biscuit crumble, calamansi curd, pastry cream, calamansi cheesecake.

Cafe Menu

soup

ROASTED TOMATO SOUP | 420 Oven roasted tomatoes, fresh basil, crème fraîche, vegetable broth.

WILD MUSHROOM SOUP | 420 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 sourdough 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 | 545 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 and sandwiches

MEAT-FREE TARTINE

PEACHES & HONEY | 420

GOURMET TUYO | 420

ROASTED TOMATO & MORINGA PESTO | 420

THE RICHMONDE CLUB | 645 Layers of ham, cheese, chicken salad, egg and bacon. Served with potato wedges.

GRILLED CHEESE SANDWICH WITH TRUFFLE FRIES | 615 Sharp cheddar, pepper jack cheese, mozzarella, white cheddar cheese, caramelized onions. Served with tomato dip.

FISH BURGER | 615 Breaded market fish fillet, pretzel bun, garlic confit spread, pickle relish. Served with a side of potato wedges.

CRISPY CHICKEN SANDWICH | 615 Fried chicken fillet, sriracha faux cream, pretzel buns, potato wedges.

BREAKFAST BURGER | 615 Chori patty, housemade bacon, mustard, pickled onions, fried egg, pretzel bun, potato wedges.

RICHMONDE BURGER | 645 100% USDA Beef Patty, gruyere cheese, Japanese mayo in a pretzel bun.
Served with a side of potato wedges.

pasta

MORINGA PESTO PASTA | 540 Malunggay-basil pesto, guimaras cashew nuts, queso de bola, olive oil, linguine.

SPANISH SALMON PASTA | 835 House-made Spanish salmon, linguine, queso de bola, olives.

AGLIO E OLIO | 540 Sautéed shrimps, olive oil, grated parmesan cheese, garlic chips, spaghetti.

PASTA CARBONARA | 590 Crème sauce, rendered bacon bits, parmesan cheese, egg yolk, linguine.

BOLOGNESE | 540 Tomato concasse, meat sauce, parmesan cheese, spaghetti.

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 | 815** Pan-seared fish fillet, vino blanco , signature crème sauce, beetroot potato mash, buttered peas.
- PAN-SEARED SALMON | 895** Pan-seared Norwegian salmon fillet, potato mash, buttered greens, beurre blanc sauce.
- PAN CRUSTED SALMON | 1015** Faux cream, Norwegian salmon, seasoned crumbs, tare sauce, side vegetables.
- FISH & CHIPS | 815** Beer battered pomfret fillets, house-made bbq potato wedges, garlic sauce, spiced vinegar.
- SEAFOOD THERMIDOR | 995** Pimiento, medley of seafood, parmesan, smoked chili seasoning.
- CHICKEN PARM & POTATOES | 870** Fillet of chicken, tomato concasse, medley of cheese, garlic smashed potatoes.
- GRILLED YOGURT CHICKEN KEBAB | 870** House-made yogurt sauce, grilled boneless chicken thighs, flat bread, grilled vegetables.
- RICHMONDE FRIED CHICKEN | 615** Deep-fried boneless chicken, smoked paprika, potato wedges, mushroom gravy.
Served with a side of coleslaw.
- SALISBURY STEAK | 815** Certified Angus beef patty, mushroom bordelaise, potato mash, caramelized onions , buttered greens.
- OX TONGUE IN RED WINE REDUCTION | 745** 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 | 820** Chicken, Spanish chorizo, shrimp, squid, tomato concasse.
- PAELLA NEGRA | 840** Squid ink, garlic sauce, seafood medley.

sides and sweets

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| STEAMED RICE 130 | BASKET OF BREAD 345 | POLENTA 170 |
| GARLIC RICE 140 | FRESH FRUIT PLATE 215 | BUTTERED 215 |
| DIRTY FRIED RICE 140 | FRESH FRUIT PLATTER 315 | VEGETABLES |
| ALIGUE RICE 170 | EGGS COOKED YOUR WAY 80 | YOGURT 170 |
| POTATO FRIES 180 | BACON STRIPS 325 | SAUCE |
| POTATO WEDGES 270 | CREAMED SPINACH 170 | TRUFFLE 270 |
| PICKLED MANGO 130 | BUTTERED CORN 170 | FRIES |
| | GARLIC POTATO MASH 195 | FLAT 170 |
| | | BREAD |

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 (RIPE / 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 | 970 |
| FILET MIGNON (250G) | 2,270 |
| USDA STRIPLOIN (180G) | 2,270 |
| USDA RIBEYE (100G) | 715 |
| minimum of 400 grams | |
| *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 | 180
CAPPUCCINO, CAFE MOCHA, LATTE | 195
ESPRESSO | 160 DOUBLE ESPRESSO | 260
HOT CHOCOLATE | 185 MILK (HOT / COLD) | 170
- FROZEN ICED TEA | 245
- LEMON ICED TEA | 185

