Private Dining

BREAKFAST

Cereals and Fruits

Raisin Bran, Corn Flakes, Rice Crispies, Froot Loops and Koko Krunch	200
Seasonal Tropical Fruit Plate	700
Minted Fruit Salad and Homemade Honey Yoghurt	700
Tropical Bircher muesli*	400
Toasted Muesli with Dried Tropical Fruits and Homemade Yoghurt, Milk or Fruit Puree*	250
Oatmeal Porridge and Wild Honey served with Cream or Milk	250
Tapioca Porridge with Palm Sugar, Banana and Coconut	400
Homemade Yogurt, Plain, Mango, Passion Fruit, Vanilla or Honey	250
Frozen Berry Yoghurt with Strawberry Soup	300
Pancakes, Waffles, Breads and Pastries	
Banana Bread with Ricotta and Wild Honey	500
Bruschetta with Homous, Roasted Tomato, Avocado, Rocket and Basil	600
Bruschetta with Roasted Mushrooms and Taleggio	600
Croque Monsieur or Croque Madame	500/550
Honey Pancakes with Mango	600
Homemade Crumpets with Whipped Maple butter	600
Waffles with Coconut and Banana or with Chocolate Sauce	600
Danish, Muffin, Croissant & Pandesal served with Jams and Marmalade	350
Toasts and Bread: Whole-wheat, White, Country Grain, Pandesal or Bagel served with Jams and Marmalade *May contain nuts	150

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Prices are subject to 12% government tax and 10% service charge.

Eggs

Wok-Fried Eggs with Coriander, Rice, Shallot and Soy	650
Smoked Salmon and Poached Egg on Potato Rösti with Hollandaise Sauce	750
Eggs Benedict	700
Tomato, Basil and Feta Omelette	650
Smoked Trout and Herb Omelette	650
Spinach and Goat Cheese Omelette	650
Chorizo, Potato and Roasted Capsicum Omelette	650
Amanpulo Breakfast- Bacon, Eggs (Poached, Scrambled or Fried), Roasted Tomato, Mushrooms, Pork & Fennel Sausage and Potato Rösti	850
Side Order Ricotta • Avocado • Sautéed Mushrooms • Smoked Salmon • Potato Rösti • Hollandaise Sauce • Queso Manchego • Pork & Fennel Sausage	
Filipino Style	
Fried Egg Served with Garlic Rice, Atchara (Pickled Papaya), Pandesal and Your Choice of	

Fried Egg Served with Garlic Rice, Atchara (Pickled Papaya), Pandesal and Your Choice of One of the Following:

Longganisa (Grilled Filipino Pork Sausage)	600
Tapa (Grilled Air-Dried Angus Beef)	800
Tocino (Pan-Fried Sugar-Cured Pork Loin)	600
Daing na Bangus (Fried Marinated Milk Fish)	600
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Arroz Caldo	
Rice Porridge with Sautéed Chicken, Ginger & Spring Onions	450

ALL DAY DINING

Niçoise Salad	950
Caesar Salad	900
Chicken Liver Parfait with Cornichons, Pickled Cherries and Toasted Brioche	900
Lobster Club Sandwich	1,200
Polenta with Gorgonzola and Oregano	1,000
Grilled Tuna with Asparagus and Caper Dressing	1,200
Indian Vegie Burger with Minted Yoghurt Sauce	1,000
Cheeseburger with Cornichons and Fries	1,100
PASTA	
Spaghetti or Penne; Bolognese, Napoletana, Carbonara or Pesto	1,200
Ricotta Gnocchi with Crab, Chilli and Broccoli	1,400
Oxtail Lasagne	1,400
Homemade Spinach and Ricotta Ravioli	1,200
Asian Dishes	
Miso Soup	700
Tom Yum Goong	800
Chicken Laksa	800
Tuna Sashimi with Wasabi Avocado	1,200
Bang Bang Chicken Salad with Rice Stick Noodles	1,000
Thai Beef Salad	1,100
Nasi Goreng	1,200
Phad Thai	1,200
Rogan Josh with Chutneys and Naan Bread*	1,500
Red Curry of Duck and Pineapple	1,700
Yellow Vegetable Curry with Salt and Pepper Tofu	1,300
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FILIPINO SPECIALTIES

Binakol na Manok Chicken and Young Coconut Soup with Ginger & Spring Onions	500
Sinigang na Isda o Sugpo Choice of Fish or King Prawns Simmered with Green Mango and Tamarind Broth	650/950
Lumpiang Shanghai Fried Spring Roll Minced Pork, Vegetables Served with Green Salad and Garlic Vinegar Dipping Sauce	500
Kinilaw na Tanguige Fresh Mackerel in Calamansi Juice, Ginger and Bell Pepper Marinade	800
Crispy Pata Deep-Fried Crispy Marinated Pork Leg Served with Vinegar and Garlic Dipping Sauce	850
Adobong Manok Chicken Pieces Braised in Vinegar, Soy, Garlic, Bay Leaf and Black Peppercorn	950
Escabeche of Lapu Lapu Traditional Filipino Deep-Fried Grouper with Sweet and Sour Sauce	1,300
Adobong Kangkong Local Water Spinach Steamed with Garlic and Soy, Vinegar and Black Peppercorn with Steamed Rice	500

CHILDREN'S MENU

Spaghetti Bolognaise	300
Macaroni and Cheese	200
Chicken Sandwich	250
Corn on the Cob	100
Steamed Vegetables	150
Carrot Sticks and Cheddar Cheese Cubes	115
Hamburger or Cheeseburger with French Fries	300
Grilled Hotdogs with French Fries	210
Chicken Breast Strips	300
Homemade Fish Finger	290
Milkshakes (mango, banana, chocolate or vanilla)	300
Selection of Homemade Ice Creams and Sorbets (per scoop)	200
DESSERTS	
Ginger Crème Brulée with Confit Pineapple	800
Caramel Pannacotta with Raspberry Jellies	800
Coconut, Papaya and Mango Terrine	800
Chocolate Tart, Chocolate Crème Brulée and Chocolate Sorbet	800
European Cheese Selection with Crackers	1100