



Breakfast a la Carte

AVAILABLE 6:00 AM - 10:00 AM

Pastries

Assorted Breakfast Pastries

Choice of five pieces: Muffin, Butter Croissant, Chocolate Croissant, Fruit Danish, Banana Bread and Cinnamon Roll served with butter and jam **350**

Eggs and Omelette

Two eggs cooked to your liking

Scrambled, Poached, Fried or Boiled
with a choice of crispy bacon, breakfast sausages or grilled ham,
served with grilled tomato sautéed mushrooms and hash brown potatoes **360**

Eggs Benedict

Sliced ham and two poached eggs layered on toasted English muffin
and gratinated with Hollandaise sauce, served with asparagus spears **420**

French Toast

Cinnamon and raisin French toast
served with whipped cream and blueberry compote **420**

Pancakes and Bacon

Stack of pancakes with grilled banana, whipped cream,
maple syrup and bacon **420**

Notes:

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Set Breakfast

Continental

520

Basket of four freshly baked pastries

Fresh fruit platter, or cereal with low-fat
or full cream milk

Choice of juice, coffee, hot chocolate or tea

American

580

Toast with two fried eggs or omelette
with a choice of crispy bacon, ham or breakfast sausages
served with grilled tomato, sautéed mushrooms
and hash brown potatoes

Choice of cereals or fresh fruits

Choice of juice, coffee, hot chocolate or tea

Filipino

520

Choice of:
Boneless daing na bangus
Longganisa sausage
Pork tocino

Served with two eggs, garlic fried rice
and pickled papaya

Choice of juice, coffee, hot chocolate or tea

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Lunch & Dinner

AVAILABLE 10:00 AM - 9:00 PM

Salads

Classic Caesar Salad 380

Crispy romaine hearts tossed in Caesar dressing topped with croutons, shaves parmesan cheese and crispy bacon

Add-ons:

Cajun chicken **+ 100**

Sautéed prawns **+ 120**

Niçoise Salad

Green lettuce, potato, French beans, black and green olives, anchovy, quail eggs and tuna with lemon vinaigrette **380**

Chef Salad

Green lettuce, sliced manchego, corn, mushroom, boiled eggs and garlic aioli **380**

Apple and Walnut

Caramelized walnuts, sliced apples, salad greens, balsamic reduction **380**

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Soups

Onion

Thinly sliced braised onions, beef broth, gratinated gruyere cheese on baguette **300**

Mushroom

Served with garlic crostini **300**

Sinigang na Hipon

King prawns cooked in sour broth with tomatoes and okra served with steamed rice **500**

Beef Bulalo

Slow cooked beef shank with vegetables served with steamed rice **650**

Laksa

Spicy soup flavored with coconut milk and dried shrimp with thick egg noodles **480**

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Appetizers

Calamari

Deep fried squid rings served with lemon and spicy garlic aioli **420**

Buffalo Wings

Barbeque chicken wings with gorgonzola cheese dip **360**

Chicken Quesadilla

Corn tortilla, grilled chicken, fresh vegetables, and cheddar cheese and tomato coriander salsa **450**

Spinach and Artichoke

Creamy artichoke dip with fresh seasonal vegetables, toasted bread, nacho chips **190**

Vegetable Spring Rolls

Bean sprout, tofu, carrots, cabbage served with house marinated vinegar **260**

Pate de Campagne

Rustic pork pate with pistachio, cloves, nutmeg and cognac served with cornichon, mustard and toasted baguette **355**

Charcuterie (for one)

Assorted cured meats, pate de campagne, Cornichon, Cocktail Onions and Dijon Mustard **355**

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Sandwiches

Served with French fries and coleslaw with choice of croissant, white bread, wheat bread, rye bread or focaccia bread

Tuna

Homemade tuna spread with lettuce and tomato **380**

Salmon Bagel

Thinly-sliced smoked salmon on homemade bagel with cream cheese and capers **460**

Club

Bacon, lettuce tomato, ham, egg, and cheddar cheese **420**

Chicken

Chicken, mayo mustard sauce, pickles and white toast **420**

Croque Monsieur

Ham and cheese on white toast or brioche bread, creamy bechamel **360**

Croque Madame

Ham and cheese on white toast or brioche bread, fried egg **370**

Roasted Vegetable Focaccia

Freshly picked vegetables roasted to perfection in focaccia bun with homemade sauce **370**

Vertis Cheeseburger

Choice of: Focaccia bun, Olive bun, Sesame bun or Laugen bun
100% ground beef with crispy romaine lettuce, or tomato, onion, bacon and cheddar cheese **420**

Add on:

Fried egg	+ 50
Extra cheddar cheese	+ 50
Beef patty	+ 150
Bacon	+ 80

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Pasta

Choice of Spaghetti, Penne or Linguine

Carbonara

Pancetta, onions and mushrooms with cream sauce **420**

Bolognese

Hand-cut prime beef with tomato ragout and fresh basil **420**

Shrimp Aglio Olio

Spaghetti tossed in olive oil and parmesan cheese topped with shrimp and toasted garlic **420**

Mains

Grilled Norwegian Salmon

Crispy shallot toppings, mashed potato with shrimp, asparagus and lemon butter sauce **710**

Fish and Chips

Deep fried fish fillet in beer batter, malt vinegar, remoulade sauce served with crispy fries **450**

Chicken BBQ

Marinated Boneless Chicken thigh, Annatto rice, pickled vegetable **420**

Grilled Tuna

Tuna Belly, potato lyonnaise, seasonal vegetables, tomato and mango salsa **560**

Grilled Black Angus U.S. Tenderloin (200g)

Serve with steamed rice or mashed potato, Tomato Salsa, soy and vinegar dip, chimichurri sauce **1500**

Grilled Black Angus U.S. Rib Eye (250g)

Serve with steamed rice or mashed potato, Tomato Salsa, soy and vinegar dip, chimichurri sauce **1800**

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Filipino Specialties

Chicken and Pork Adobo

Stewed chicken and pork in soy sauce and vinegar served with pickled vegetables and garlic rice **600**

Bagnet

Deep fried pork belly served with garlic fried rice and pickled vegetables **450**

Pancit Canton

Noodle dish with mixed meat, seafood and vegetables **420**

Kare Kare

Traditional Filipino oxtail stew with thick savory peanut sauce, local vegetables served with white rice and bagoong **770**

Dessert

Ice Cream

3 scoops of ice cream **300**

Chocolate Moist Cake

Seda Vertis' signature chocolate cake **350**

Bread and Butter Pudding

Homemade bread pudding, cinnamon, powdered sugar with vanilla sauce **350**

Creme Caramel

Creamy egg custard topped with caramelized sugar **350**

Vertis Selection of Signature Freshly-baked Cakes

Kindly request for your server's recommendations **380**

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Beverages

White Wine

Chardonnay, Chairman's Selection, Australia **240**

Colombard Ugni Blanc, Colombelle, France **300**

Verdejo, Vina Albali, Spain **340**

Semillon, Great Trail, Australia **340**

Red Wine

Cabernet Sauvignon, Chairman's Selection, Australia **240**

Merlot Cabernet Sauvignon, Red Colombelle, France **300**

Shiraz, Mcguigan Signature, Australia **360**

Merlot, Vina Albali, Spain **360**

Beers

Heineken **320**

Corona **320**

San Miguel Super Dry **180**

San Miguel Premium **150**

Cerveza Negra **150**

San Miguel Pale Pilsen **130**

San Miguel Light **130**

Hoegarden **320**

Stella Artois **320**

Vodka

Ciroc **600**

Ultimat **600**

Belvedere Intense **600**

Belvedere **460**

Grey Goose Vodka **400**

Ketel One **330**

Stolichnaya Gold **300**

42 Below Vodka **330**

Absolut Blue **300**

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Gin

London No. 1 **680**

Hendrick's Gin **680**

Tanqueray **310**

Bombay Sapphire **285**

JJ Whitley Elder Flower Gin **260**

Whiskey

Johnnie Walker Blue **1105**

Johnnie Walker Double Black **520**

Johnnie Walker Gold **520**

Johnnie Walker Black 12 Years **330**

Crown Royal **265**

Royal Salute **750**

J&B Rare **250**

Chivas Regal 12 Years **330**

Classic Cocktails 350

Cosmopolitan

Daiquiri

Dry Martini

Gin Fizz/Gin Sling

Long Island Iced Tea

Margarita

Mojito

Sangria

Screw Driver

Singapore Sling

Sweet Martini

Tequila Sunrise

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Coffee

Café Latte **155**

Latte Macchiato **140**

Mochaccino **150**

Cappuccino **140**

Brewed Coffee **120**

Espresso

Single **120**

Double **150**

Hot Chocolate 110

Hot Tea 100

Green Tea, Chamomile, Peppermint,

English Breakfast, Earl Grey

Iced Tea 100

Chilled Juices 165

Apple, Guava, Mango, Orange, Pineapple, Raspberry

Bottled Water

San Pellegrino (250 ml) **170**

Perrier **170**

Hope in a Bottle (500 ml) **70**

Soda 130

Coke

Coke Light

Coke Zero

Sprite

Ginger Ale **150**

Tonic Water **150**

Soda Water **150**

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