

# All-Day Breakfast

## WORLD-CLASS BREAKFASTS 620

### Barcelona Breakfast

Inspired by Barcelona, but distinctly Plantation Bay. Intense, salty Jamon Serrano + Short-sliced FRENCH fries + SPANISH broken eggs + ITALIAN truffle oil + FILIPINO culinary magic = A Breakfast Dish Your Mouth Will Remember.

### J & W's Slimmers Breakfast

2 poached eggs, tomato pesto sandwich, plain yogurt, and tropical smoothie. Low calorie, low carb, but so good!

### Mexican Medley Breakfast

Fried eggs on soft tortilla with frijoles, chile con carne, and Plantation Bay Salsa.

### Eggs Benedict

Tarragon reduction with lots of butter, poached eggs on ham and hash browns instead of English muffins.



### Flexible Filipino/International Breakfast

Two eggs, choice of meat/fish, fried rice or toast. 520

### Fluffy Buttermilk Pancakes or Crunchy Waffles 420

### Continental Breakfast

Fresh fruits, yogurt or cereal, bread, and pastries of the day, coffee or tea. 520

### Breakfast Sandwiches

Ham and Cheese Croissants 480, Spam and Cheese 420, Canned Corned Beef in two Pan de Sals 420.



### Breakfast Add-ons: 80each

Danish, Croissant, Yogurt, Cereal with milk, Atchara, Kimchi, 2 Slices Toast, Fried Rice, 1 Farm-Fresh Egg, Small Fruit Plate, Half-Portion of Breakfast Meat (2 slices of bacon, or 1 longganiza, or 1 slice of fried spam).

## AMERICAN DELICATESSEN SANDWICHES

480

Chunky Chicken

Tangy Tuna

Engineered Egg

## BE GRATEFUL IT'S NOT SPINACH

Mixed Leafy Greens (Very Good for You!) 280

Coleslaw (Even Better – Cruciferous) 240

Chicken Caesar Salad 350

## ALL-IN-ONE LUNCH BOWLS 580

### Pick your base:

Rice or Potatoes, both specially cooked to create Resistant Starch, lessening effective calories and feeding good gut microbes.

### Pick your Main Flavor:

- Louisiana Spicy Jambalaya
- Ilonggo Adobo
- Australian Kare-Kare
- Cantonese Pork and Shrimp Dimsum
- Bicol Express
- Cebu Lechon

### Pick your Topping:

- Pork Chicharon
- Crispy Spicy Dilis
- Lechon Flakes
- Adobong Kangkong with Pork Bits
- Filipino Pork Adobo Flakes
- Sautéed Shiitake Mushrooms

Inclusive of VAT and service charge.

## SANDWICHES



**Round-The-World Burgers.** Basic American or Cheeseburger with fries 720. Add egg 50

UPGRADE CHOICES, ADD P80:

- **BANZAI BURGER.** Wasabi mayo and teriyaki sauce
- **BLUE CHEESE BURGER.** Blue cheese
- **PEKING PLUM BURGER.** Plum sauce, scallions, and cucumber sticks
- **PIZZA BURGER.** Pizzaiola sauce and garlic
- **BIBIMBURGER.** Korean sauce, sesame oil, and chili paste
- **TEXAS MESQUITE.** Barbecue sauce and bourbon

**Hungarian Hotdog.** Topped with Chile-con Carne. 480

**BLT - Bacon, Lettuce, and Tomato** 480

**Grilled Ham and Cheese Sandwich** 480

**Contemporary Club Sandwich** 480

**Korean Egg Drop Sandwich.** The Korean snack favorite. 480

## DESSERTS

**Mango McTart**

From the Scottish Highlands to the Orchards of Cebu, an amazing marriage of some of our favorite desserts. 320

**Ube Pound Cake**

Rich, dense, delightful. 380

**Tropical Sandstorm**

Custard fruit cocktail, topped with Graham Cracker dust. 260

**Home-made Ice Cream** 220. Extra Large. 380.

**Ube Milkshake**

So thick we can't give you a straw. Must try for visitors! The world's most memorable shake. Half portion 200. Full portion 380.

**Apple or Pecan Pie** 280

*(Add 1 scoop of Home-made Vanilla Ice Cream, 220)*

**Chocolicious Cake** 320

**Fresh Fruits** 380

**Ube Hopia**

A kind of moon cake, much better than what the Chinese make out of mung beans. 180

## ENTREES

**Plantation Pork Ribs.** Not sweet, not spicy, not drowned in sauce. Just the richest, porkiest-tasting, most tender ribs west of the Pacific. Or east of the Pacific. 780

**Irish Beef Stew.** A rich, hearty, slow-simmered beef stew made with USDA Prime steak trimmings, dark beer, and garden vegetables. 720

**Tita Bok's Spaghetti.** A Bolognese-style sauce made with pork, beef, and chicken, seasoned to traditional Filipino family preferences. 580

**Chicken Nuggets.** Crisp, fun, ideal for little fingers. 580

**Classic Chicken or Pork Barbecue.** Juicy, garlicky, slightly sweet. 420

**Chile con Carne.** Patiently stewed for several days with a perfect balance of Southwest spices and chile heat. Cup 290, Bowl 580

**Tempura-Style Fish and Chips.** Flaky, tender fish in a crunchy batter that will light up your mouth. 480

**Chicken Wings.** Perfectly fried wings. 580

**KKK-Kimchi Kangkong.** A delicious fusion of Filipino Adobong Kangkong with sauteed pork bits and cabbage kimchi. 480

**USDA Prime Rib-eye 2800**



## SIDE ORDERS

**Soup of the Day** 220

**Home-made French Fries** 300

**Potato Wedges** 300

**Banana Chips** 120

**Home-made Kimchi** 220

Inclusive of VAT and service charge.