

# a la carte

## All-You-Can



Php 1,200 per person Add Php 200 for Unlimited Iced Tea

### APPETIZERS, SALAD & SOUP

#### Kapampangan Sisig

Grilled Minced Pork, Chili, Chicharon

#### Lumpiang Togue at Gulay

Vegetable Spring Roll with Bean Sprout, Sweet Potato, Carrots, Onion and Cabbage

#### Chef's Salad

Mixed Green Lettuce, Ham, Cheese, Green Beans, Chicken, Egg

#### Choice of Dressing

Balsamic Vinaigrette or Ceasar Dressing

#### Munggo con Pata

Local green Mung Bean Soup, Pork Trotters

#### Chicken Binacol

Chicken Soup made with Coconut Juice, Papaya, Chili Leaves, and Lemongrass

### FROM OUR PASTRY CHEF

#### Seasonal Fresh Fruit Platter

#### Coffee Jelly

Jelly Dessert flavored with Coffee and Cream

#### Selection of Ice Cream

(per scoop)

ALLERGENS:			
 Poultry	 Seafood	 Nuts	 Eggs
 Spicy	 Vegetarian	 Pork	 Dairy
 Healthy	 Local Specialty	 Beef	 Gluten
		 Chef's Special	

### MAIN COURSE

(PLAIN OR FRIED RICE INCLUDED)

#### Chicken or Pork Adobo

Slow Braised Chicken or Pork, Soy Sauce, Vinegar, Garlic Confit, Fried Garlic

#### Kare-Kare

Beef Chunks, Local Vegetables, Bagoong Crumbs, Chicharon, Annatto-Chili Oil, Peanut Sauce

#### Pork Dinuguan

Filipino Braised Pork Blood Stew

#### Beef Rendang

Coconut, Curry, Lemongrass, Turmeric

#### Deep-Fried Pork with Salt & Pepper

Marinated Pork with Baking Power, Salt & Pepper, Sugar, Garlic, Onions and Lemongrass

#### The Bellevue Pancit

Wok Fried Vermicelli Noodles, Farm Vegetables, Shrimp, Chicken, Chinese Cooking Wine, Egg, Fried Garlic

#### Chopsuey

Mixed vegetables of Cabbage, Carrots, Mushrooms, Shrimp, Broccoli, and Cauliflower with Chicken Meat

#### Gising Gising

Braised Green Beans, Ground Pork and Shrimp in Coconut Milk

#### Laing

Taro Leaves, Coconut Milk, Pork, Shrimp, Chili

#### Steamed Dory Fillet with Light Soya Sauce

With Chinese Light Soya Sauce with Onion Leeks

#### Deep-Fried Chicken Fillet with Orange Sauce

Marinated Chicken Fillet with Salt, Sugar, Chicken Powder