



# ISLAND GARDEN

RESTAURANT



## All-Day Breakfast

### Arroz Caldo with Tokwa't Baboy

450

*Filipino-style chicken congee served with deep-fried tofu and sliced pork*

### French Toast with Palawan Honey

530

*white bread soaked in a spiced milk mixture then pan toasted in butter, served with Palawan honey*

### Beef Tapa

630

*marinated beef sirloin served with garlic rice and eggs*

### Pan-fried Bangus

630

*saltwater Dagupan bangus served with garlic rice and eggs*

### Pork Longanisa

630

*Filipino sweet sausage served with garlic rice and eggs*

### English Breakfast

640

*traditional English breakfast with sausage, fried eggs, and fresh slices of tomatoes, with a choice of pancakes, white toast, or hash browns*

### Smoked Salmon with Grilled Ciabatta

740

*wood-smoked salmon with slices of char-grilled ciabatta, served with cream cheese and capers*





# Appetizers

## Seasonal Bruschetta 350

toasted ciabatta topped with seasonal items

## Albondigas y Pomodoro Pelati 420

Spanish-style meatballs served with pomodoro sauce

## Chicken Sate 470

grilled chicken skewers marinated in Southeast Asian spices and served with peanut sauce

## Salt and Pepper Squid 490

seasoned squid stir-fried with onion and chili served with a side of garlic aioli sauce

## Chicken Quesadillas 520

pan-grilled tortilla rolled with chicken chili, mozzarella and cheddar cheese, sliced tomatoes, cucumbers, and lettuce, served a side of fresh salsa

## Cabbage in Mushroom Sauce 560

mixed local cabbage, spring onion, garlic, mushroom, and oyster sauce

## Broccoli and Garlic 580

wok-fried broccoli in garlic, Chinese-style

## Mixed Vegetables 590

highland vegetables, sautéed in garlic and onions Chinese-style

## Beer-battered Fish Sauce 600

deep-fried fish fillet coated in beer batter served with hand-cut fries and tartar sauce

## Buffalo Chicken Wings 600

marinated chicken wings, served with vegetable sticks and blue cheese dressing

# Soups

## Wild Mushroom Soup 370

three types of mushroom, coarsely crushed then simmered with culinary cream

## Sunlight Seafood Chowder 390

freshly caught seafood, American chowder style, served in a bread bowl

## Bak Kut Teh 610

meat bone tea soup dish with slow-cooked pork spareribs, herbs, and dried mushrooms

## Century Egg and Seafood Soup 640

thick soup with chopped century egg and mixed seafood

## Szechuan Hot and Sour Soup 660

thick soup with Szechuan, mixed vegetables, asado, and shrimp seasoned with chili garlic and black vinegar

## Sopa de Mariscos 720

grilled seafood soup with Spanish tomato purée

# Salads

## Classic Caesar Salad 390

romaine hearts, homemade dressing and parmesan cheese, served with grilled chicken

## Asian Chicken Salad 410

romaine lettuce, chicken cubes, roasted sesame dressing, and Asian citrus

## Mediterranean Salad 420

traditional Greek salad with lettuce, cherry tomatoes, cucumber, bell pepper, black olives, and feta cheese

## Hot Prawn and Chicken Salad 620

Chinese-style deep-fried prawn and chicken coated with mayonnaise and fruit cocktail





# Entrées

## Beef

**Stir-fry Beef Broccoli** 650  
*broccoli topped with sliced beef, carrots, mushroom, seasoned with oyster sauce*

**Tapsilog My Way** 670  
*a modernized Filipino breakfast staple, made of sticky suman rice cooked in coconut cream, traditionally marinated spiced tapa, sliced cucumber, and fried quail eggs*

**Kung Pao Beef Tenderloin** 740  
*diced beef with spicy Chinese seasoning and vegetables*

**Chinese Beef Tenderloin** 850  
*sliced beef, OK Sauce, topped with carrots, green peas, and red onions*

**Beef Salpicao** 860  
*sautéed Spanish-style beef in Worcestershire sauce and button mushrooms with fried garlic, served with buttered vegetables*

**Nashville Smoked Beef Ribs** 880  
*smoked beef ribs in Nashville-style BBQ sauce, served with cabbage slaw*

**Lengua Estofado y Blanco** 930  
*sous vide ox tongue in extra virgin olive oil and thyme, served with green beans and creamy mushroom sauce*

## Pork

**Grilled Hawaiian Porkchop** 680  
*marinated Polynesian flame-grilled pork chop served with grilled pineapple, onions, and peppers*

**Tausi Spareribs** 680  
*steamed spareribs seasoned with black beans sate*

**Sweet and Sour Pork** 700  
*fried pork tenderloin in potato starch and sautéed in sweet and sour sauce*

**Minced Pork and Eggplant in a Pot** 700  
*stir-fried eggplant with chili garlic, hoisin sauce, and oyster sauce*

**Sweet Soy Caramelized Pork Belly** 820  
*caramelized pork belly in sweet and tangy sauce, served and bedded with bokchoy*

**Porchetta** 1,000  
*roast pork belly roll served with Italian salsa verde*







## Chicken

### Southern Fried Chicken

640

*South American-style fried chicken, served with gravy*

### Teriyaki Chicken

690

*marinated grilled chicken thigh fillet, glazed with teriyaki sauce, and served with mixed vegetables*

### Pollo Asado

700

*Mexican grilled chicken, served with roasted vegetables*

### Chicken Rendang

700

*chicken stew cooked with spices and coconut cream served with rice*

### Hainanese Chicken

710

*poached chicken in turmeric and ginger spiced broth, served with rice, sweet soy, leeks, ginger sauce, and chili paste*

### Fried Chicken Thigh Fillet with Lemon Sauce

730

*deep-fried chicken thigh fillet in potato starch, seasoned with lemon sauce*

### Spicy Chicken

860

*deep-fried chicken sautéed in spicy Chinese seasoning and vegetables*

## Seafood

### Seafood Platter

2,180

*grilled mixed seafood  
\* varies on the fresh catch of the day*





# Pasta

## Cacio e Pepe 550

spaghetti pasta tossed in creamy sauce made with cheese, freshly cracked peppers and parmigiana reggiano, served with garlic bread

## Bolognesa 560

penne pasta in traditional bolognese sauce reduced in red wine and served with garlic bread

## Carbonara 560

spaghetti pasta tossed in creamy egg yolk and pecorino mixture with bacon and mushrooms

## Seafood Aglio e Olio 570

spaghetti pasta tossed in garlic and olive oil, and sprinkled with dried red chili flakes

## Pesto Pasta 570

penne pasta tossed in homemade pesto sauce

## Wok Fried Noodles 720

wok-fried noodles with your choice of noodles and topping; choose among rice, egg, glass, or hofan for noodles; chicken, pork, seafood, and vegetables for toppings

## Truffle Pasta 790

creamy truffle spaghetti pasta with shiitake and button mushrooms, served with a side of garlic bread and freshly cracked peppers

# Rice

## Khao Kluk Kapi 540

shrimp paste fried rice with sweet pork, string beans, shredded egg, red onion, cucumber slices, and chilies

## Yang Chow Fried Rice 700

egg fried rice with asado, Chinese sausage, shrimp, and vegetables

## Island Fried Rice 770

egg fried rice with mixed seafood and vegetables



# Sandwiches

## Chicken Sandwich 430

classic chicken sandwich with homemade chicken spread, cucumber, and tomatoes

## Clubhouse Sandwich 440

triple-decker sandwich with egg, bacon, ham, tomato, lettuce, and dressing

## Tuna Sandwich 430

classic tuna sandwich with homemade tuna spread, cucumber, and tomatoes

## Grilled Cheese Sandwich 440

classic grilled cheese made of mozzarella and sharp cheddar with a side of hand-cut fries

## Croque Monsieur 430

grilled ham and cheese sandwich with béchamel sauce on top

## Island Cheese Burger 670

half-pounder sirloin beef grilled to medium well. Served with cream cheese spread, mayonnaise, lettuce, tomato, cheddar cheese, and caramelized onion

## Croque Madame 430

grilled ham and cheese sandwich with béchamel sauce and over-easy egg on top

