


# BREAKFAST

## Menu






Served daily from 6:00am to 10:00am

Prices include 13% VAT and 10% service tax

**FRUIT BOWL**  \_\_\_\_\_ ₱ 5.000  
A variety of fresh tropical fruit.

**HOMEMADE BREAD BASKET**    \_\_\_\_\_ ₱ 8.000  
A selection of banana, corn and squash bread served with white or whole wheat flour mini baguettes.

**TROPICAL YOGURT**    \_\_\_\_\_ ₱ 6.000  
Homemade natural yogurt and granola served with fresh seasonal fruit.

**WHOLE GRAIN OATMEAL**    \_\_\_\_\_ ₱ 6.000  
Cooked in your choice of milk: regular, soy, or almond. Served with banana, strawberries, blueberries, chia seeds, almonds, and honey or maple syrup.  
*\*Plant-based option.*



**OMELETTE** \_\_\_\_\_ ₱ 8.000  
Two pasture-raised eggs with your choice of local cheese, goat cheese, ham, mushrooms, tomato, sweet pepper, and onion. Served with potato croquettes and salad.



**BENEDICT LAPA** \_\_\_\_\_ ₱ 10.000  
Poached pasture-raised eggs with your choice of bacon or beef in sauce. Served with a corn muffin, spinach, and chipotle hollandaise sauce.

## HOT DRINKS


**FRENCH PRESS COFFEE** \_\_\_\_\_ ₱ 2.750  
**ESPRESSO** \_\_\_\_\_ ₱ 1.925  
**DOUBLE ESPRESSO** \_\_\_\_\_ ₱ 3.850  
**AMERICANO** \_\_\_\_\_ ₱ 1.650  
**CAPPUCCINO** \_\_\_\_\_ ₱ 2.750  
**CLASSIC LATTE** \_\_\_\_\_ ₱ 2.500  
**MOCHACCINO** \_\_\_\_\_ ₱ 3.300  
**MACCHIATO** \_\_\_\_\_ ₱ 2.100  
**CORTADO** \_\_\_\_\_ ₱ 1.650  
**HOT CHOCOLATE** \_\_\_\_\_ ₱ 2.200

**FRENCH TOAST**    \_\_\_\_\_ ₱ 8.000  
Homemade brioche bread served with tamarind syrup and fresh fruit with cashews.

**PANCAKES**   \_\_\_\_\_ ₱ 7.000  
Soft and fluffy with your choice of compote: macadamia blackberry, banana cashew, or mango coconut. Served with honey or maple syrup.

**GOLFO DULCE TOAST**   \_\_\_\_\_ ₱ 8.000  
Homemade brioche bread, avocado, green salad, serrano ham, pasture-raised poached egg, and passion fruit hollandaise sauce.

**BURRILAPAS** \_\_\_\_\_ ₱ 8.000  
Flour tortilla filled with mushrooms, spinach, local fresh cheese, ripe plantain, and scrambled pasture-raised egg whites. Served with guacamole and *Pico de Gallo*.  
*\*Plant-based option.*

**TYPICAL**  \_\_\_\_\_ ₱ 8.000  
Traditional rice and beans (*Gallo Pinto*), two pasture-raised eggs in any style, homemade tortillas, local fresh cheese, and ripe plantain.  
*\*Plant-based option.*

## COLD DRINKS

**ORANGE JUICE** \_\_\_\_\_ ₱ 2.200  
**FRUIT JUICE BLEND** \_\_\_\_\_ ₱ 2.200  
**CHOCOLATE** \_\_\_\_\_ ₱ 2.200  
**SAN PELLEGRINO SPARKLING WATER 750ML** \_\_\_\_\_ ₱ 5.500  
**STILL WATER 750ML** \_\_\_\_\_ ₱ 3.300  
**MIMOSA** \_\_\_\_\_ ₱ 8.250  
**BLOODY MARY** \_\_\_\_\_ ₱ 7.400

