



STARTERS

GAMBAS AL AJILLO

Fresh shrimps, sautéed in sesame oil with garlic, red pepper flakes, and Spanish paprika

400

SEAFOOD BASKET

Deep fried breaded mixed seafood served with tartar sauce

520

SEAFOOD LAKSA

Fish, shrimps, squid, clams, mussels, and egg noodles; stewed on coconut milk and finished up with curry essence.

275

CHICKEN SALAD WITH SALTED EGG

Filipino style salad with fresh lettuce, cucumber, onion, tomatoes, topped with grilled chicken and salted egg, drizzled with lime dressing

350

BISTRO SALAD

Mixed lettuce topped with grapes, walnuts and sun dried tomatoes, served with champagne vinaigrette

380

DECONSTRUCTED CAESAR SALAD

Lettuce with longganisa bits, croutons, parmesan cheese, and soft boiled egg, served with our own dressing with a twist of local fish bagoong

180

+ Chicken

+185

+ Shrimp

+240

SANDWICHES

CITY GARDEN CLUB SANDWICH

Classic triple decker sandwich with chicken, ham, bacon, egg, cheese, and garden of vegetables, served with French fries. (Choice of white or wheat bread)

575

CGH BIG BURGER

(Good for 2 persons)
8oz of sirloin patty, grilled to order topped with eggs, tomato, cucumber, cheese, and bacon served on a brioche bun with french fries

850

PHILADELPHIA STEAK SANDWICH

Thin slices of beef sautéed in olive oil, onion, and mushrooms, served on a hoagie roll drenched with cheese sauce and country style potatoes

675

CGH CHEESEBURGER

Beef Patty, grilled to order, with tomato, cucumber, lettuce, mayonnaise, served on a bun with french fries

385

PASTA

SPAGHETTI BOLOGNESE

Spaghetti pasta with a traditional Italian meat sauce topped with parmesan cheese, served with garlic bread

425

CHORIZO CARBONARA

Fettuccine pasta in a bacon and garlic infused cream sauce, topped with chorizo bits served with garlic bread

330

CGH PANCIT CANTON

Canton noodles and local vegetables with traditional pansit sauce

300

CGH PANCIT PALABOK

Palabok noodles topped with shrimp, tinapa fish flakes, pork cracklings and hard boiled egg

300

SPAGHETTI AGLIO OLIO

Traditional Italian pasta dish with olive oil and garlic

390

PIZZA

CGH PIZZA

Mozzarella cheese, tomato concasse, Italian sausage, salami, bacon, black olives, mushrooms, pineapple

450

MARGHERITA PIZZA

Mozzarella cheese, tomato concasse, fresh tomatoes, basil

370

PINOY MEAT LOVER'S PIZZA

Mozzarella cheese, tomato concasse, pork longganisa, pork tocino

400

SEAFOOD PIZZA

Mozzarella cheese, tomato concasse, shrimp, mussels, squid rings, bell peppers, onion, black olives, basil

495

BACON CHEESEBURGER PIZZA

Mozzarella cheese, tomato concasse, ground beef, bacon, lettuce, tomato, mayonnaise

450

HAWAIIAN DELIGHT

Mozzarella cheese, tomato concasse, sweet ham, pineapple

420

FILIPINO MAIN ENTREE

CHICKEN PORK ADOBO

Chicken and pork simmered in soy sauce and vinegar served with garlic fried rice, fried egg, and pickled vegetables

380

CRISPY PORK BELLY (LECHON KAWALI)

Twice cooked crispy fried pork belly served with garlic rice and accompanied by pickled vegetables

520

SAVORY FRIED CHICKEN

Half size deep fried spring chicken boiled in flavored broth with spices, served with rice and pickled vegetables

580

SINIGANG

(Choice of Salmon Belly/Pork/Shrimp)

Tamarind broth soup base with native vegetables, served with rice

475

KARE KARE

Beef cubes, beef oxtail, and ox tripe stewed in a rich peanut sauce, local vegetables served with shrimp paste and steamed rice

655

PORK BINAGOONGAN

Pork shoulder stewed and sautéed with Shrimp Paste Served with Fried Eggplant and Garlic Rice

375

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INTERNATIONAL MAINS

GRILLED PORK CHOP 595

Tender juicy chops of succulent pork
Served with buttered vegetables, roasted
potatoes and apple raisin compote

BBQ BABY BACK RIBS 580

Pork Riblets coated with barbecue sauce,
served with fries and coleslaw

GRILLED BEEF TENDERLOIN 999

Imported tenderloin cooked to perfection,
served with buttered vegetables
and mashed potato

GRILLED RIB EYE 1500

8.8oz USDA gold rib eye in rosemary and garlic
cooked to desired doneness with peppercorn
gravy, buttered vegetables and mashed potatoes

FISH & CHIPS 550

Battered Mahi Mahi Fillet served with golden french
fries comes with tartar sauce and lemon wedge

TOURNEDOS OF HERBED & CHEESE STUFFED CHICKEN 400

Chicken leg quarter stuffed with mozzarella,
garlic and herbs, wrapped in bacon, served with
mashed potato

CHICKEN FINGERS 350

Fried chicken tenders served with french fries and
honey mustard sauce

MISO GLAZED SALMON 750

Sweet and savory miso-glazed salmon
with buttered vegetables served with
steamed rice

BISTRO CREAMY CHICKEN PARMIGIANA 380

Breaded chicken breast topped with
pomodoro sauce and cheese sauce
in a bed of fries, served with side salad

BEEF MECHADO 590

Beef chunks simmered in tomato sauce
served with plain rice and fried potatoes

BREAKFAST MENU

AMERICAN BREAKFAST 620

Two farm eggs any style, bacon, sausage, and tomato
Your choice of ham, mushroom, or baked beans served
with fresh fruits and a basket of bread with
butter and preserves
Chilled juice (choice of orange, pineapple, and mango)
Hot drink (choice of tea, coffee, or hot chocolate)

FILIPINO BREAKFAST 525

Two farm eggs any style
Your choice of longganisa, tocino, beef tapa or boneless
bangus served with plain or garlic rice
Chilled juice (choice of orange, pineapple, and mango)
Hot drink (choice of tea, coffee, or hot chocolate)

CONTINENTAL BREAKFAST 395

Fresh fruits and bread basket,
served with butter and preserves
Chilled juice (choice of orange, pineapple, and mango)
Hot drink (choice of tea, coffee, or hot chocolate)

BACON	175
HAM	75
SAUSAGE	175
STRAWBERRY OR FRUIT YOGURT	100
BREAD BASKET WITH JAMS	215
TWO FARM EGG W/ BACON & TOAST	225

THREE EGG OMELET WITH BREAD	295
Choice of your own filling of Ham, Cheese, or Mushroom	

PANCAKE/WAFFLE	150
+Bacon	200

CEREALS	150
Koko Crunch, Corn Flakes, Muesli	

ALL DAY DESSERTS

RED VELVET CAKE	85
CHOCOLATE CAKE	150
MIXED FRESH FRUITS	225

COLD BEVERAGES

MINERAL WATER	70
ICED TEA	75
COKE/COKE LIGHT/COKE ZERO	90
SPRITE	90
GINGER ALE	140
SODA/ TONIC WATER	140

HOT BEVERAGES

FRESHLY BREWED COFFEE	110
ESPRESSO	140
CAPPUCCINO	140
CAFÉ LATTE	140
HOT TEA	90
HOT CHOCOLATE	85

BEERS

SMB (Light/Pale Pilsen)	110
RED HORSE STALLION	110

FRESH FRUIT JUICES

RIPE MANGO	170
BANANA	140
PINEAPPLE	140
WATERMELON	140



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