

Breakfast

Served with brewed coffee or tea and glass of juice.

While we prepare your meal, enjoy your selection of breads and fresh fruits.

All breakfast meals are priced at **Php 900.00**

Full English Breakfast

Sausages, Bacon strips, Tomato, Baked Beans, Toasted bread slice Fresh eggs prepared to your liking (fried, scrambled, or poached)

Filipino Breakfast

Choice of Boracay Chorizo, Longganisa, Spanish Sardines, Spicy Tuyo, or Beef Tapa.

Served with steamed or garlic rice and fresh eggs prepared to your liking (fried, scrambled, or poached)

French Toast with Whipped Butter and Golden Syrup

Custard soaked pan grilled bread served with whipped butter, syrup, and a choice of breakfast sausages or bacon strips

Eggs Benedict

Two poached eggs and ham on English muffin topped with hollandaise sauce and comes with a side salad

American Breakfast

Choice of: Corned beef, Bacon Strips, Ham, or Sausages Served with cubed potatoes and fresh eggs prepared to your liking (fried, scrambled, or poached)

Lox Stock and Bagel

Smoked Norwegian salmon on home-made bagel with cream cheese and side salad

Smoked Salmon on Toast with Scrambled Eggs

Smoked salmon mixed with scrambled eggs and baked on toast with side salad

3 Stack Pancake

Pancakes served with whipped butter, syrup, and a choice of bacon strips or sausages

Golden Waffle

Crisp waffles served with whipped butter, syrup and a choice of bacon strips or sausages



3 Egg Omelet

Fresh eggs mixture filled with your choice of Spanish (sautéed vegetable), cheese, or mushroom

Rosti with Bacon

Potato pancake blended with bacon bits served with fresh egg prepared to your liking (fried, scrambled, or poached)

Vegetable Rosti (LL)

Mixed potato and vegetable pancake served with fresh eggs prepared to your liking (fried, scrambled, or poached)

European Breakfast (LL)

Muesli cereals with fruits served with yoghurt and 3 minute boiled egg

Scrambled Silken Tofu on Toast (LL)

Crumbled tofu with turmeric on toasted whole wheat bread served with side salad drizzled with mango vinaigrette

Side Orders

Bacon Strips	Php 180.00
Sausages	180.00
Ham	180.00
Sardines	180.00
Boracay Chorizo	180.00
Corned Beef	180.00
Longganisa	180.00
Beef Tapa	180.00
2 Eggs (Fried, Scrambled, or Poached)	75.00
Rice (Garlic or Steamed)	60.00
Cereals (Choice of Coco Crunch, Corn Flakes, or Honey Star)	180.00



Kiddie Breakfast

Served with glass of milk or fresh juice of the day.

All Breakfast Entrees are for kids aged 7 years old and below.

All Kiddie Breakfast Meals are priced at **Php 465.00**

Dollar Pancakes

Five pieces mini pancakes served with whipped butter, syrup, and a choice of bacon strips or sausages

Ham and Cheese Omelet

Fresh eggs scrambled with ham and cheese served with rice or toasted bread slices

French Toast Tower

Slices of custard-soaked bread served with whipped butter, syrup, and choice of bacon strips or sausages

Breakfast Platter

Fresh Egg any style (fried, scrambled or poached) with choice of Bacon Strips, Corned Beef, Ham or Sausages. Served with rice or toasted bread slice.

Filipino Breakfast

Fresh egg any style (fried, scrambled or poached) with choice of Tapa or Longganisa, served with steamed or garlic rice.

Golden Waffle

Crisp waffle served with whipped butter, syrup, and choice of sausage or bacon strips

Bowl of Cereal

Choice of Cornflakes, Coco Crunch, or Honey Star Cereals or Oatmeal. Served with banana, mango and fresh milk



Ala Carte

Appetizers and Tapas

Calamari Rings Beer-battered crispy squid rings served with 3 sauces: mustard, remoulade, and wasabi mayo	480.00
Amy's Korean Chicken Wings Sweet, savory, and spicy crispy chicken wings garnished with sesame seeds	420.00
Buffalo Wings Crisp-fried chicken wings, spiced and served with blue cheese dip	420.00
Mushroom Al Ajillo Button mushrooms in olive oil and garlic	300.00
Spicy Gambas Shrimps in olive oil, garlic and sliced chili	330.00
Tenderloin Beef Salpicao <i>Marinated beef tender cuts with garlic and olive oil</i>	480.00
Sisig Springrolls Deep fried served with chili vinegar dip	300.00
Cheese Platter Asya's selection of cheese served with dried fruits and biscuits	960.00
Calamares Fritos Freshly cooked crispy coated squid rings served with tartar dip	240.00
Cheese Quesadillas Baked Tortilla filled with cheese and vegetables. Served with tomato salsa	330.00
Chicken Quesadillas Baked Tortilla filled with chicken, cheese and vegetables. Served with tomato salsa	330.00
Mussels Ala Pobre Broiled mussels topped with garlic and herbs	330.00

⁽LL) Lean and Light. Kindly advise us of food allergies. All prices are subject to 10% service charge. Oct. 2023



Salads

Summer Salad (LL)	540.00
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Mixed greens, dried cranberries, walnuts, almond slices, and blue cheese with tamari soy dressing

Mediterranean Salad (LL) 480.00

Salad greens, feta cheese, black olives, bell peppers, onions, carrots, tomatoes and walnuts tossed in aioli dressing

Caesar Salad 420.00

Lettuce, crisp bacon, parmesan cheese, garlic-herbed croutons tossed with anchovy dressing

Asya Chicken Salad 480.00

Salad greens, crisp vermicelli, onions, cucumber, carrots, tomatoes, blended with sesame vinaigrette and topped with grilled chicken breast

Additional Salad Toppings:

Grilled Chicken Breast	Php 180.00
Grilled Shrimps	180.00
Fried Calamari Rings	180.00

Soup

Mushroom Soup (LL) 350.00

Mixture of three types of mushrooms with light stock. Served with croutons and parmesan chips

Miso Clam Soup (LL) 385.00

Japanese miso broth with clams, tofu, onions, garlic and wakami. Garnished with shiitake mushrooms and leeks

Pancit Molo 385.00

Clear chicken broth with ground pork and shrimp dumplings, shredded chicken breasts. Garnished with spring onions and fried garlic

Sinigang

Tamarind-soured broth with local vegetables and choice of meat or seafood:

Pork	Php 540.00
Fish	540.00
Prawns	660.00
Vegetable	300.00



Pizza and Pasta

Pizza Margherita	Php	660.00
Classic pizza with pomodoro sauce, fresh basil leaves, and mozzarella cheese		
Spicy Spanish Sardines		600.00
Spanish sardines, bell peppers, garlic, mozzarella, and provolone cheese		000.00
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Boracay Chorizo		600.00
Sliced Boracay chorizo mixed with mozzarella cheese and barbecue sauce		
Pepperoni Pepperoni		660.00
Pepperoni slices with loads of mozzarella cheese		
Quattro Formaggi		660.00
Blend of provolone, fontina, mozzarella and blue cheese		
Filipino Chicken Adobo Flakes		570.00
Topped with shredded and crispy chicken adobo flakes mixed with mozzarella cheese		
Mixed Seafood Linguini (LL)		450.00
Linguini with shrimps, clams, mussels, squid, and fish in a light tomato, white wine sauce	ρ	430.00
garnished with vegetables and almond flakes	_	
Spaghetti Bolognese		450.00
Ground beef ragu with home-made tomato sauce topped with parmesan cheese and pa	rsley	
Classic Carbonara		460.00
Spaghetti tossed in a traditional sauce of bacon, parmesan cheese and egg yolk topped	with fresh	
parsley	2.1. j. 301.	

^{**} All pasta dishes are served with parmesan bread**



Noodles

Chap Chae Thinly sliced beef tenderloin, mixed vegetable tossed with glass noodles and sesame oil based sauce	570.00
Pancit Luglug Rice noodles mixed with prawn and crab extracted sauce, pork rind crackling and egg slices	385.00
<u>Entrees</u>	
Curried Shrimp (LL) Shrimps and vegetables stewed in spices and coconut milk served with rice and pappadum	540.00
Fish and Chips Beer battered fish fillet served with potato wedges, lemon, tartar sauce, vinegar and catsup	600.00
Garlic Deep Fried Tilapia Fish Fried tilapia served with crisp vermicelli noodle, garlic fried rice and soy-calamansi sauce	540.00
Bistek Tagalog Beef tenderloin slices marinated in calamansi-soy blended sauce, served with caramelized onion rings and garlic rice	475.00
Chicken and Pork Adobo Slow cooked chicken and pork in soy vinegar sauce served with garlic rice and pickled papaya	480.00
Southern Fried Chicken Tangy breaded chicken cutlets served with French fries or rice, gravy and catsup	480.00
Slow Roasted Pork Ribs Pork ribs marinated in barbecue sauce, slowly roasted to perfection, served with java rice and pickled papaya	600.00
Chicken Ala Kiev Breaded chicken breast stuffed with parsley butter served with three mushroom truffle sauce	600.00



From the Grill

Honey Grilled Chicken 420.00

Honey marinated chicken. Served with peanut sauce and java rice

Grilled Pork Belly 360.00

Thinly sliced pork belly, marinated in garlic and vinegar. Served with garlic rice and pickled papaya

USDA Beef Rib Eye (250-300 grams)

1560.00

Grilled to your preference. Served with herbed potato wedges, side salad, brown gravy, mushroom and Robert sauce

Seafood – Based on current market price, minimum of 300 grams per order (Fish, Prawns, Squid)

Choice of fresh seafood, grilled and served with pickled papaya and garlic vinegar sauce

Side Orders

Rice (Java, Garlic or Steamed)	Php 60.00
Potato Wedges, Crisp or Fries	180.00
Side Salad with Mango Vinaigrette	180.00

Sandwiches

Tuna Mayo Php 360.00

Tuna chunks with whipped mayonnaise, pepper and lettuce Choice of white, wheat or ciabatta bread

Chunky Chicken 360.00

Cubed chicken breast with onions, tomato, pepper, lettuce and mayonnaise Choice of white, wheat or ciabatta bread

Bacon, Lettuce and Tomato 450.00

Crisp bacon strips, fresh tomatoes, and lettuce topped with mayonnaise Choice of white or wheat bread



Asya Premier Club Sandwich	480.00
Double decker sandwich filled with bacon, chicken, ham, egg, cheese, cucumber, tomatoes, and lettuce	
Choice of white or wheat bread	
Char Grilled Bacon, Brie and Pesto Panini	480.00
Grilled bacon, brie cheese, with basil enriched sauce	
Served in ciabatta bread and with side salad	
Norwegian Smoked Salmon Sandwich	540.00
Sliced smoked salmon with cream cheese and lemon	
Choice of white or wheat bread	
Asya Wagyu Burger	660.00
Grilled Wagyu beef patty topped with cheese, tomatoes, fried onion rings, lettuce, catsup	
and mustard. Served with sides of French fries and onion rings and side salad	
Healthy	

Starters

Falafel in Pita BreadGround chickpeas served in pita bread with lettuce, onion, tomatoes, cucumber, and yoghurt dressing

Soup

Roasted Tomato Bisque Oven roasted tomatoes with Italian herbs blended and pureed. Served with parmesan chips and bread stick

<u>Salad</u>

Summer Salad Mixed greens, alfalfa sprouts, dried cranberries, walnuts, almond slices, and blue cheese with tamari soy dressing	540.00
Mediterranean Salad Salad greens, feta cheese, black olives, bell peppers, onions, carrots, tomatoes and walnuts tossed in aioli dressing	480.00

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Entree

Puttanesca Bianca (LL) 480.00 Spaghetti served with light sauce of anchovies, black and green olives, garlic, pepper flakes, and extra-virgin olive oil Classic Puttanesca (LL) 480.00 Spaghetti served with slow cooked tomato sauce with anchovies, black and green olives, capers, pepper flakes and extra-virgin olive oil Aglio Oli0 (LL) 420.00 Spaghetti with lots of garlic and chili pepper flakes with extra-virgin olive oil topped with fresh parsley Mixed Vegetable Curry (LL) 420.00 Blend of local vegetable mixed with coconut milk and curry served with rice and papadum **Desserts Butter Rum Cake** 265.00 Moist butter rum cake with mango coulis and vanilla ice cream **Carrot Cake** 300.00 Spiced carrot cake with whipped crème and strawberry coulis **Mango Cheesecake** 360.00 Classic cheesecake with mango coulis and topped with fresh mango slices **Warm Chocolate Brownie Ala Mode** 360.00 Warm and moist chocolate brownies and vanilla ice cream drizzled with chocolate sauce **Chocolate Chip Cookie Ice Cream Sandwich** 300.00 Decadent chocolate chip cookies stuffed with vanilla ice cream and drizzled with chocolate sauce **Fresh Fruit Platter** 265.00 Assorted fresh fruits in season (individual serving) **Fresh Fruit Platter** 1200.00

Assorted fresh fruits in season (group serving)

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Asya Boodle Fight

Indulge in the Filipino tradition of a Boodle Fight, a feast that brings together friends and family to enjoy a delightful array of flavors. Our Boodle Fight menu showcases the best of Filipino cuisine, served on a communal banana leaf-covered table. Prepare for a gastronomic adventure with any of our menu set options, and each set is good for a minimum of 10 guests.

<u>SET A</u> 10,000.00

Choice of Plain or Garlic Rice Fried Eggplant, Salted Eggs, Tomatoes, Onions

Molo Soup

Chicken Barbecue Skewers
Bagnet
Hipon Halabos
Garlic Butter Mixed Shellfish
Grilled Oysters
Grilled Dried Squid

Mixed Fruits in Season

<u>SET B</u> 11,000.00

Choice of Plain or Garlic Rice Steamed Talong, Okra, Sitaw, Kangkong, Bagoong

Sinampalukang Manok

Pork Satay Chicken Adobo sa Gata Fried Tilapia Garlic Butter Shrimp Cheesy Baked Shellfish Grilled Oysters

Mixed Fruits in Season

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<u>SET C</u> 19,000.00

Choice of Plain or Garlic Rice Talong Ensaylada, Salted Eggs, Tomatoes, Green Mango, Onions, Steamed Vegetables, Bagoong

Kansi Bulalo

Sugba Liempo Ilonggo Bangus Ala Pobre Stuff Squid Garlic Butter Prawns Guinataang Alimango Baked Oyster Chicken Inasal

Mixed Fruits in Season

Experience the joy of coming together, eating with your hands, and savoring the delightful combination of Filipino dishes in our Boodle Fight. It is an unforgettable experience feast that celebrates Filipino culture and cuisine.

In order to serve you the freshest ingredients, we require an advance order of at least 24 hours prior meal time.