



ROOM SERVICE
MENU



ROOM SERVICE MENU

APPETIZERS

Cheesy French Fries  **P280.00**
(Crispy French fries smothered in melted cheese)

Buffalo Wings  **P435.00**
(Deep-fried chicken wings coated in a special batter sauce with a vinegar-based pepper hot sauce and melted butter)

Mexican Nachos **P395.00**
(Tortilla chips covered in melted cheese topped with pickled cucumber, tomatoes, onions and ground beef)

Calamari **P405.00**
(Deep-fried squid rings coated in a special batter sauce, served with vinegar garlic dip)

Sweet Potato Fries **P210.00**
(Deep-fried sweet potato seasoned with sugar)



SOUP

Creamy Mushroom Soup  **P165.00**
(Blend of mushrooms simmered in a rich, creamy sauce)

Potato Broccoli Soup **P175.00**
(Simmered potatoes and broccoli with flavorful broth)

Squash Soup **P165.00**
(Simmered squash until smooth and bursting with rich flavor)

SALAD

Ninong's Garden Salad **P395.00**
(Home-made special dressing with fresh lettuce, tomato, black olives, cucumber, corn, onion, carrots, and egg)

Tuna Caesar Salad  **P455.00**
(A classic blend of tuna with fresh lettuce and croutons, with savory cheese, all tossed in our signature Caesar dressing)

Caesar Salad **P455.00**
(A classic blend of fresh lettuce and croutons, with savory cheese, all tossed in our signature Caesar dressing)



*Best Seller

 *Must Try

 *Bicol Delicacy



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VEGETABLE

Chopsuey

(Sautéed bits of meat, bean sprouts, water chestnuts, and other vegetables)

P465.00

Laing

(Shredded taro leaves simmered in coconut milk with dried fish)

P400.00

Pakbet with Bagnet

(A medley of vegetables with shrimp paste topped with crispy pork belly)

P640.00

Broccoli Mushroom

(Fresh broccoli and savory mushrooms, sautéed to perfection)

P615.00

Vegetable Kare Kare

(Traditional Filipino stew complimented with a thick savory peanut sauce)

P665.00



SEAFOOD

Sweet Chili Fish Fillet

(Asian style crispy fried fish with sweet chilli sauce)

P530.00

Sizzling Stuffed Squid

(Tender squid stuffed with a mixture of aromatic creamy sauce)

P640.00

Sinigang na Tuna

(A Filipino classic featuring tender tuna chunks simmered in a tamarind broth with fresh vegetables)

P710.00

Sizzling Tuna Steak

(Juicy tuna steak grilled to perfection and served sizzling hot, accompanied with mixed vegetables)

P600.00

Herb Crusted Fish Fillet

(Tender fillet of fish coated in a flavorful herb crust, perfectly seasoned and baked to golden perfection)

P750.00

Sinigang na Hipon

(Shrimp simmered in a tamarind broth alongside fresh vegetables)

P825.00

Sinigang na Salmon Head

(Salmon chunks simmered in a tamarind broth with fresh vegetables)

P870.00



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CHICKEN

Ninong's Fried Chicken

(Home-made special deep fried chicken marinated in butter & spices)

P730.00

Five Spice Chicken

(chicken tender infused with a blend of five spices topped with sweet potato)

P730.00

Honey Lemon Chicken

MUST TRY

(Deep fried chicken coated with lemon and butter sauce)

P745.00

Tinutungang Native na Manok



(Simmered chicken meat in a creamy coconut milk broth)

P900.00

Classic Native Fried Chicken

MUST TRY

(Deep fried marinated native fried chicken seasoned with traditional spices)

P1,240.00

Native Tinolang Manok

MUST TRY

(Native chicken soup infused with ginger, garlic, and green papaya, simmered to perfection in a flavorful broth)

P800.00



PORK

Pork Bicol Express



(Shrimp paste and pork cubes simmered in coconut milk and chili peppers)

P655.00

Sinigang na Baboy



(Sour soup with pork ribs, vegetables, and tamarind-flavored broth)

P675.00

Crispy Pork Kare Kare



(Crispy pork meat stewed in peanut sauce)

P650.00

Pork Sisig

(Chopped pork maskara, seasoned with onions, chili peppers, and calamansi)

P515.00

Siniglaw

MUST TRY

(marinated in vinegar, soy sauce, garlic, and spices, and then grilled until tender)

P565.00



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BEEF

Beef Tenderloin Tips

(Juicy, tender cuts of beef tenderloin, sauteed in garlic, onion, mushroom and salt and pepper)

P755.00

Beef Salpicao

(Cubed beef sirloin or tenderloin, sauteed in garlic, oyster sauce, olive oil, and seasoning)

P730.00

Beef Bulalo

(Filipino stew featuring tender beef shanks simmered to perfection with marrow bones, vegetables, and flavorful spices)

P920.00



RICE AND GLOW

Fried Chicken in White Sauce

(Chicken quarter leg drizzled with irresistible creamy white sauce)

P375.00

Fried Pork with Creamy Sauce

(Crispy fried pork served with creamy sauce)

P370.00

Lechon Kawali

(Deep-fried Pork belly until crisp and golden brown, yet soft and tender inside. Served with homemade liver sauce on the side)

P455.00

Adobo sa Asin

(Native pork meat marinated in sea salt and slow cooked until tender)

P455.00

Breaded Fish Fillet

(Coated in breadcrumbs and gently pan-fried in oil and butter until crispy, flaky, and golden)

P365.00

Grilled Liempo

(Grilled pork belly marinated in citrus juice, soy sauce, and spices)

P425.00

Sizzling Porkchop

(A prime cut of grilled pork to perfection topped with our signature brown gravy. Served on a sizzling platter with rice and vegetable sidings)

P485.00

Breaded Chicken Fillet with Garlic Parmesan Sauce

(Coated in breadcrumbs and gently pan-fried in oil and butter until crispy, flaky, and golden, served with parmesan sauce)

P325.00



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ALL DAY BREAKFAST

Omelette & Toast

(Sautéed in butter, onion, garlic, bell pepper, mushroom, ham and tomato paired with warm, buttery toast)

P250.00

French Toast

(Bread dipped in a batter of egg and milk and sautéed until brown, usually served with maple syrup)

P260.00

Pancake & Bacon

(Large, thin, and fluffy pancake cooked until golden brown, adorned with crispy bacon and served with maple syrup)

P345.00



- SERVED WITH TWO EGGS AND GARLIC RICE OR TOAST -

Pork Tocino

(Pork marinated in a special blend of sweet spices, grilled to perfection)

P395.00

Guinobatan Longganisa

(Bite sized longganisa originated in Guinobatan, Albay which composed of pork meat with onion, garlic, salt, and pepper)

P375.00

Boneless Bangus

(Vinegar garlic marinade, deep fried, and served with our house relish and vinegar garlic dip on the side)

P405.00

Beef Tapa

(Pan-fried slices of beef marinated in a delicious blend of soy sauce, vinegar, garlic, onion, oyster sauce, and sugar)

P420.00

Bacon

(Thin sweet, smoky pork, with salty flavor from the fatty pork belly muscle)

P405.00

Native Longganisa

(Bite sized longganisa which composed of native pork meat with onion, garlic, salt, and pepper)

P375.00



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BICOL DELICACIES

Pork Bicol Express

(Shrimp paste and pork cubes simmered in coconut milk and chili peppers)

P655.00

Laing

(Shredded taro leaves simmered in coconut milk with dried fish)

P400.00

Tinutungang Manok

(Simmered chicken meat in a creamy coconut milk broth infused with smoky, roasted coconut meat)

P900.00

Guinobatan Longganisa

(Bite sized longganisa originated in Guinobatan, Albay which composed of pork meat with onion, garlic, salt, and pepper)

P375.00



SIDES

Steamed Rice

P65.00

Garlic Rice

(Fried rice with minced garlic and salt)

P90.00

Java Rice

(Yellow Fried rice sauteed in annatto oil with minced garlic and salt)

P90.00



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PASTA AND NOODLES

Creamy Carbonara

(Linguine Pasta with sautéed garlic and bacon with creamy white sauce, served with Focaccia Bread)

P425.00

Shrimp Aglio Oglio

(Spaghetti Pasta with sautéed garlic and shrimp with parmesan cheese, served with Focaccia Bread)

P425.00

Grilled Chicken Pesto Pasta

(Linguine Pasta with grilled chicken breast flakes seasoned with garlic & salt, served with Focaccia Bread)

P400.00

Pasta Bolognese

(Spaghetti Pasta with sautéed ground beef, red wine, red onion, salt, and pepper, served with Focaccia Bread)

P400.00

Ninong's Pancit Guisado Overload

(Home-made noodles sauteed with mixture of garlic, red onion, chinese chorizo, squid ball, squid, mixed vegetables, pork belly and pork liver)

P560.00

Bihon Guisado Overload

(Stir-fried rice vermicelli sauteed with mixture of garlic, red onion, chinese chorizo, squid ball, squid, mixed vegetables, pork belly and pork liver)

P525.00



BURGER AND SANDWICHES

Ninong's Burger

(Home-made special patty of ground beef grilled and placed between two halves of a bun)

P435.00

Ninong's Clubhouse Sandwich

(Home-made Focaccia bread, tomato ketchup, mayonnaise, fresh tomato, ham, bacon, egg, cucumber, lettuce, and cheese. Served with chips)

P545.00

Ham and Egg Sandwich

(Home-made loaf bread with, lettuce, parmesan cheese, cucumber, Ham and Egg filling. Served with potato chips)

P375.00

Pork Empanada

(Baked pastry stuffed with raisin, green peas, ground pork, celery, carrot, pepper)

P175.00

Egg Drop Sandwich

(Home-made Loaf bread with cheese, bacon, egg, mayonnaise, tomato ketchup, and lettuce. Served with potato chips)

P465.00

Tuna Sandwich

(Home-made Loaf bread with tuna filling, iceberg lettuce, mustard, tomato, cucumber, and egg. Served with potato chips)

P550.00

Beef Tapa Sandwich

(Home-made Loaf bread with beef tapa slices, cheese, mayo, tomato ketchup, egg, and tomato. Served with potato chips)

P440.00



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PIZZA

Ninong's Overload Pizza

(Home-made Pizza dough topped with bacon, bell pepper, mushroom, mozzarella cheese, and ham)

P610.00

Hawaiian Pizza

(Home-made Pizza dough topped with white onion, mushroom, mozzarella cheese, and ham)

P510.00

Chicken BBQ Pizza

(Home-made Pizza dough topped with chicken breast, mozzarella cheese, BBQ sauce, and red onion)

P600.00

Pepperoni and Bacon Pizza

(Home-made Pizza dough topped with pepperoni, bacon, mozzarella cheese, quickmelt cheese, and oregano leaves)

P630.00



CAKES AND DESSERTS

Calamansi Muffin

P60.00

Choco Moist Cake

P245.00

White Choco Almond Donut

P105.00

Coffee Donut

P130.00

Carrot Cake

P280.00

Choco Almond Donut

P105.00

Strawberry Cheesecake

P280.00

Mango Cheesecake

P242.00

Blueberry Cheesecake

P280.00



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SODA AND JUICES

Cucumber Lemonade Shake	P130.00
Red Iced Tea	P130.00
Iced Tea	P110.00
Mango Juice	P115.00
Four Seasons Juice	P110.00
Pineapple Juice	P110.00
Calamansi Juice (Hot/Cold)	P115.00
Seasonal Fruit Shake (mango, banana, apple, watermelon)	P185.00
Soda In Can	P110.00
Bottled Water	P40.00



BEERS

Red Horse	P120.00
San Miguel Flavored Beer	P120.00
San Miguel Pale Pilsen	P120.00
San Miguel Beer Light	P135.00



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CAFFEINATED BEVERAGES

	SHORT	TALL	ICED
Cafe Latte	P175.00	P195.00	P195.00
Cafe Mocha	P195.00	P215.00	P215.00
Vanilla Latte	P195.00	P215.00	P215.00
Caramel Latte	P195.00	P215.00	P215.00
Caramel Macchiato	P210.00	P225.00	P225.00
White Chocolate Mocha	P220.00	P235.00	P235.00
Hazelnut Mocha	-	-	P235.00
Cappuccino	P175.00	P195.00	P195.00
Spanish Latte	P190.00	P210.00	P210.00
Hazelnut Latte	P195.00	P215.00	
French Vanilla Latte	P195.00	P215.00	
Cafe Americano	P150.00	P170.00	
Brewed Coffee	P110.00	P130.00	



NON - CAFFEINATED BEVERAGES

Hot Chocolate	P210.00
Iced Milo Dino	P165.00
Green Tea with Jasmine	P110.00
Matcha Latte	
Hot - Short	P190.00
Hot - Tall	P215.00
Iced	P215.00



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