



## Garden Café Ala Carte Menu

### Appetizers, Soups, Salads

Tossed Garden Vegetable Salad with Feta Cheese Calamansi Lime Vinaigrette, Cucumbers, Olives, Tomatoes	PHP 280
Classic Caesar Salad Romaine lettuce, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing	PHP 290
Choice of Herb Marinated:	
• Grilled Chicken Breast	PHP 360
• Seared Cream Dory Fish	PHP 475
• 6pc. Poached Shrimp	PHP 400
Chef's Soup of the Day <i>Please ask the service staff</i>	PHP 180
Garden Tomato and Vegetable Soup Herb cream, Mini Grilled Cheese Sandwich	PHP 180
Pica Pica -Fried Chicken Wings Deep Fried Chicken Wings, Local Dipping Sauce, ranch herb dressing	PHP 250
Coconut Breaded Shrimp Mango honey mustard dip	PHP 360
Cebu Appetizer Sampler Coconut Shrimp, Chicken Wings, Cheese Quesadilla with Mango salsa, Mango Honey Mustard Sauce	PHP 465

### Sandwiches/Pizza Entrees

Double Cheese Quesadilla	PHP 300
Grilled flour tortilla filled with cheddar cheese, local cheddar cheese, salsa fresca	
Additions:	
• With Shrimp	PHP 400
• With Grilled Chicken	PHP 360
Roast Turkey Club Sandwich Fresh Roasted Turkey Breast, Lettuce, Tomato, Bacon, French Fries	PHP 325
Marriott Cheese Burger Cheddar Cheese, Fresh Ground Beef, Crisp Bacon	PHP 395

Grilled Vegetable and Cheese Foccacia Sandwich ( <i>vegetarian</i> ) Mozzarella Cheese, pesto dressing	PHP 320
Classic Pepperoni Pizza	PHP 330
Fresh Basil, Tomato, Mozzarella Pizza- <i>vegetarian</i>	PHP 300
<b>Cebu Classics</b>	
Pittong Manok/Fried Chicken Local style fried chicken, soy and garlic dipping sauce, steamed white rice	PHP 320
Cebu Pancit /Fried Noodles Wok Fried Noodles, Shrimp, Pork, Chicken and Vegetables	PHP 320
Pork Humba/Soy Braised Pork Belly Braised Pork, Sweet Soy Sauce, Steamed White Rice	PHP 360
Sinigang/Fish Soup Choice of: Shrimp or Fish Aromatic Tamarind Broth Served with Steamed White Rice	PHP 300
<b>Entrees</b>	
Choice of starch: Mashed Potatoes, Steamed White Rice, Cebu Garlic Rice to accompany the below entrees.	
Asian Spice Rubbed Pork Loin Asian Herb Rub, Grilled Pineapple, Tamarind Dipping Sauce	PHP 440
(U.S.)Grilled Beef Tenderloin Grilled Vegetables, Red Wine Steak Butter	PHP 1250
Volcano Spiced John Dory Fish Filet Tropical Fruit Calamansi Lime Salsa, Tamarind Dipping Sauce	PHP 600
Tagliolini Pasta Grilled garlic and Herb Foccacia Bread	PHP 310
Choice of preparation: Bolognese Ragout – Home-made meat ragout Pesto Primavera - Arugula Lettuce, Basil, Pesto, Vegetables Shaved parmesan Cheese - <i>Vegetarian</i> Puttanesca Sauce - Spicy Olive and Tomato Sauce - <i>Vegetarian</i>	
Indian Lamb Curry White Rice, Tomato Cucumber Raita, Indian Lentil Cracker	PHP 650
Grilled Tandoori Chicken White Rice, Mango Chutney, Cucumber Raita	PHP 500

Fresh Ramen Noodles with Fish Cake and Vegetables PHP 310

Choice of:

- With Seafood-shrimp and fish PHP 375
- With Shredded chicken PHP 350

### **Desserts**

“Home Made” Cheese Cake with Mango Compote PHP 225

Fresh Fruit PHP 225

Local Mango, Melon, Pineapple and Papaya , Honey Yogurt and Calamansi Lime

Warm Chocolate Chunk Brownie Ala Mode PHP 235

Vanilla Haagen Daaz Ice Cream

Chocolate Addiction PHP 285

White and Dark Chocolate Lava Chips, Double Chocolate Cake, White and Dark Chocolate Mousse

Haagen Daaz Ice Cream - Vanilla, Chocolate, Strawberry PHP 275