

filipino

SOUP

NOODLE

MAIN COURSE

filipino

SOUP

Molo Soup P 200.00
chicken strips, shrimp dumplings & molo noodles in chicken broth

NOODLE

Pancit Canton Guisado P 370.00
a native Filipino noodle dish with shrimps, chicken, squid balls, chicken liver & vegetables seasoned with oyster sauce

MAIN COURSE

Chicken Adobo P 380.00
chicken stew cooked in soy sauce & vinegar, served with steamed rice & pickled papaya

Chicken Inasal P 380.00
grilled marinated chicken thigh or breast in atsuwete oil, ginger, garlic & onion, served with grilled eggplant with onion, tomato, calamansi & steamed rice

Lechon Kawali P 430.00
deep-fried pork belly served with garlic rice, pickled papaya, soy vinegar sauce & liver sauce

Beef Steak Tagalog P 530.00
marinated beef in soy & calamansi juice served with steamed rice & pickled papaya

Sinigang na Hipon P 530.00
tiger prawns cooked in tamarind broth with vegetables served with steamed rice

Crispy Pata P1,080.00
deep-fried pig knuckle served with pickled papaya & soy vinegar dip



Prices are inclusive of VAT & subject to applicable government tax & service charge.

asian

SOUP

NOODLES

RICE

SALAD

APPETIZER

asian

SOUP & NOODLES

Phad Thai Noodles P 330.00
traditional Thai dried rice noodles with shrimps, beansprouts, carrots, red cabbage, egg & ground-roasted peanut with nam pla prig sauce paired with squid ball skewers

Sukiyaki Noodles P 450.00
thinly sliced beef simmered in a sweet Japanese broth with mushrooms, tofu, vermicelli noodles & onion

Wonton Noodle Soup P 500.00
a tasteful soup with freshly-made egg noodles, tuna fish fillet, wood ear mushrooms & bok choy leaves

RICE

Nasi Goreng P 330.00
stir-fried rice topped with fried egg & served with white shrimp crackers

Yakimeshi Fried Rice P 480.00
Japanese style sauteed rice with brunoise of bell pepper, onions, garlic, carrots, beef, shrimp, eggs, scented with soy sauce

SALAD & APPETIZER

Kani Salad P 230.00
green ice lettuce with cucumber, mango, crabstick, Japanese mayonnaise & ebiko

Tuna & Salmon Sashimi P 400.00
a combination of fresh tuna & salmon fillet

Shrimp Tempura P 480.00
deep-fried battered prawns served with tempura sauce

O'Bento P 530.00
our classic Japanese bento with kani salad, tuna & salmon sashimi, temaki, salmon sushi, california roll, with miso soup & chawan mushi



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indian

SOUP

APPETIZER

MAIN COURSE

indian

SOUP

Tomato Rasam Soup P 200.00
tomato & lentil puree with coriander & spices

APPETIZER

Vegetable Pakora P 180.00
mildly-spiced vegetarian fritters with potato, eggplant, green chili, cauliflower & onion

MAIN COURSE

Dhal Chana P 230.00
whole Bengal lentil cooked over slow fire with spices, herbs & butter, served with naan bread

Vegetable Curry P 300.00
assorted vegetables in a tangy tomato & cream sauce topped with special house masala served with biryani rice

Seafood Masala P 330.00
mixed seafood stew cooked in masala sauce served with biryani rice

Chicken Tandoori P 410.00
special marinated chicken thigh or breast cooked in our tandoori oven, served with crispy papadum & garlic naan bread



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western

SOUP

SALAD

APPETIZER

SMALL BITES

western

SOUP & SALAD

Asparagus Cream Soup P 330.00
creamy asparagus soup topped with cream & croutons

Mushroom Soup P 330.00
a combination of wild mushrooms such as porcini, shiitake & oyster mushrooms in vegetable stock topped with cream & croutons

French Onion Soup P 330.00
caramelized onion in flavorful chicken broth topped with french bread & melted swiss cheese

Green Mixed Salad P 430.00
mesclun mixed greens with tomato wedges, cucumber, white onion rings, green capsicums & asparagus tips, served with olive oil & balsamic vinegar

Caesar Salad P 530.00
romaine lettuce with bacon bits, croutons & parmesan shavings served with caesar dressing

Smoked Salmon Salad P 580.00
mesclun mixed greens with Norwegian smoked salmon, chopped onions, spring onions, grated hard boiled egg served with kernel of horse radish cream

APPETIZER & SMALL BITES

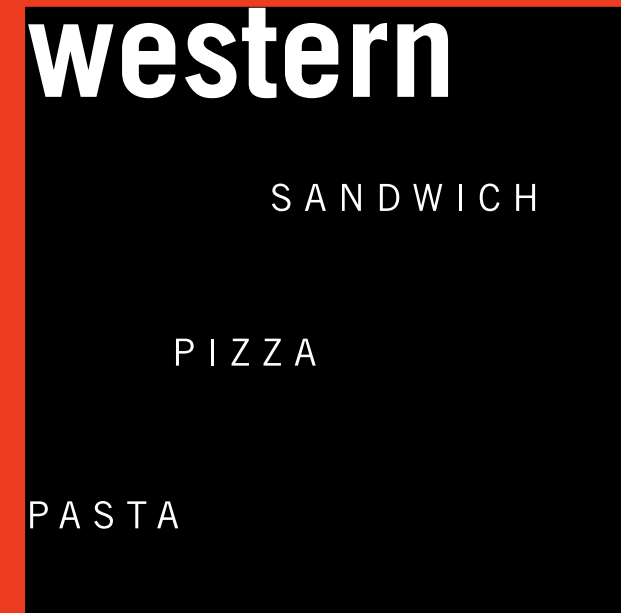
Squid Calamars P 430.00
deep-fried battered squid served with tartar sauce

Cajun Spiced Prawns P 580.00
lightly battered Cajun spiced prawns served with spicy mayonnaise dip

Chicken Buffalo Wings P 630.00
deep-fried chicken wings dipped in hot sauce served with blue cheese dip



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11:00am to 11:00pm **all day dining**

western

SANDWICH

Club Sandwich P 450.00
triple-decker sandwich with bacon, chicken, cheddar cheese, lettuce, fried egg & mayonnaise served with french fries

Crowne Plaza Beef Burger P 570.00
juicy beef patty in homemade sesame bun served with french fries

P I Z Z A

 **Salsiccia Pizza P 530.00**
tomato sauce, mozzarella cheese, chili flakes, Italian sausage, Hungarian sausage & pepperoni

 **Margherita Pizza P 530.00**
tomato sauce, mozzarella cheese, sliced fresh tomato & fresh basil

Four Cheese Pizza P 580.00
cream, blue cheese, mozzarella cheese, goat cheese & parmesan cheese

P A S T A

MAKE YOUR OWN PASTA P 430.00

• Your choice of Pasta:

- Spaghetti
- Penne Rigate
- Fettuccine
- Fusilli

• Sauces:

- **Bolognese**
beef bolognese sauce & parmesan cheese
- **Carbonara**
olive oil, garlic, onion, ham, bacon, parsley & cream
- **Seafood Pesto**
olive oil, garlic, onion, shrimp, mussels, squid, clams, scallops & pesto sauce
-  - **Vongole**
olive oil, onion, garlic, clams, white wine & chili flakes
-  - **Aglio & Olio, Artichokes Pesto & Shrimp**
olive oil, garlic, onion, shrimp, white wine, artichokes & chili flakes
-  - **Arrabbiata**
olive oil, garlic, onion, chili flakes, tomato sauce & parmesan cheese

 VEGETARIAN*  SPICY**

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western

MAIN COURSE

Chicken Breast P 530.00
pan-roasted chicken breast with Cajun spiced & parsley buttered mixture with a choice of siding & sauce

Australian Beef Tenderloin P 1,080.00
seasoned with salt & pepper, grilled & served with a choice of siding & sauce

Australian Lamb Chops P 1,080.00
marinated in olive oil, garlic, salt, pepper & rosemary, grilled & served with a choice of siding & sauce

Norwegian Salmon Steak P 1,080.00
pan-seared salmon steak seasoned with salt, pepper & lemon juice, served with a choice of siding & sauce

CHOICE OF SIDINGS

- Mixed Green Salad
- Mashed Potatoes
- Baked Potato
- Buttered Vegetables
- Steamed Rice

CHOICE OF SAUCES

- Mushroom Gravy
- Lemon Butter Sauce
- Peppercorn Gravy
- Mint Jelly

DESSERTS & CHEESES

- Home-made Ice Cream Selection (2 scoops) P 160.00
- Blueberry Cheese Cake with Blueberry Compote P 280.00
- Crowne Plaza Chocolate Cake with Vanilla Sauce P 280.00
- Platter of Assorted Fruits P 430.00
- Cheese Platter with Crackers & Fresh Red Grapes P 1,080.00

K I D S M E N U

- Fried Chicken with Steamed Rice P 280.00
- Sweet Style Spaghetti with Fried Chicken P 360.00

S I D E O R D E R S

- Steamed Rice P 40.00
- Garlic Rice P 60.00
- Mashed Potato P 70.00
- Buttered Vegetables P 70.00
- French Fries P 120.00

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09/2010vF