

FOOD ALLERGENS



Please inform our staff if you have any food allergies. Your health and safety are our top priorities, and we are happy to accommodate your dietary needs.



APPETIZER



GRAZING PLATTER



TORTILLA ALA MORINGA

 **LUMPIANG UBOD**

295

Lumpiang ubod is a fresh Filipino spring roll made extra special with sautéed palm heart, shrimp, pork, carrot and singkamas filling, homemade crepe wrappers, and a tasty garlic-peanut sauce. They're hearty and delicious as a midday snack or main dish.

STEAMED DIM SUM (4 PCS. PER ORDER)

PORK AND SHRIMP SIOMAI

HARKAU

245

295

 **VEGETABLE SAMOSA (PER PC.)**

60

An irresistible appetizer made with flaky dough filled with spiced potato and pea filling. Served with your choice of:

- ◆ Mint coriander dip
- ◆ Tamarind-date dip

 **ROTTI PRATTA**

215

Malaysian-style crispy pancakes. Served with your choice of mild or spicy curry sauce. Choice of:

- ◆ Onion
- ◆ Plain

GRAZING PLATTER

645

A sumptuous array of imported cold cuts and cheeses. Served with fruits, grilled vegetables, and crackers. Perfect for sharing as an appetizer or as a snack with your favorite drinks.

 **ASSORTED CHEESE PLATTER WITH CRACKERS (100G PER ORDER)**

525

4 kinds of cheese of your choice served with crackers, nuts and fruits. *Check with your server for available types of cheeses.*

TORTILLA ALA MORINGA WITH SMOKED BANGUS DIP

295

Looking for something new? A fusion of the traditional Mexican tortilla enhanced with malunggay. Served with smoked bangus and cream cheese dip.

 **FRESH VIETNAMESE SPRING ROLLS**

245

Cellophane noodles, julienned vegetables and shrimps, seasoned with an Asian touch, then wrapped in fresh rice paper. Served with sweet Thai chili sauce.

TOKWA'T BABOY

345

An all-time favorite appetizer made with crispy lechon kawali, deep fried tofu and a dipping mixture of vinegar, soy sauce, onion, bell peppers and chili peppers.

 **SMOKED SALMON & CREAM CHEESE**

395

A classic combination of cream cheese and smoked salmon served on toasted multi-seed bread.

ALL DAY BREAKFAST



ANONG ALMUSAL

FILIPINO BREAKFAST

- ☆ BEEF TAPA445
- LONGGANISA365
- DAING NA BANGUS425
- CORNEDBEEF365
- DRIED BIYA325

All served with steamed or garlic rice and egg of your choice.

- 👨‍🍳 ANONG ALMUSAL445

This dish is much more than a simple breakfast. It is a culinary voyage of delicacies of the Philippines. Juicy beef tapa, crunchy salty dried fish, skinless longganisa, fancy Spanish potato-onion omelet and a generous serving of garlic rice makes this a favorite for the young and the old.

- ✓ PANCAKES
- Plain225
- Blueberry245

- ✓ FRENCH TOAST285

A giant thick slice of brioche bread soaked in milk and egg then baked to perfection.

Available in:

- ◆ Plain
- ◆ Sprinkled with cinnamon sugar.

Served with:

Citrus butter | Maple syrup | Fruit garnish

- ✓ TWO EGGS ANY STYLE285

Served with hash brown potatoes, sausage and bacon.

- ☆ ARROZ CALDO185
- Add dried pork floss215

Filipino-style rice and chicken porridge. Served with crispy garlic, spring onions, boiled and century egg.

SOUP

- SOUP OF THE DAY225

Chef's daily special. Includes one side order of soft roll.

- SINIGANG
- SALMON BELLY AND PANGA395
- LECHON425

(Crispy fried pork belly)

WANTON NOODLE SOUP

Pork-filled wonton served in a clear broth with roast pork and Taiwanese bok choy.

- Half Portion265
- Full Portion425

- ☆ PHO BAC HANOI BEEF AND RICE-NOODLE SOUP495

Prime beef cuts such as rib-eye-shank and top blade. Served with your choice of thin or wide rice noodles, garden fresh herbs, bean sprouts, fresh lemon juice makes this a truly satisfying meal.

- ✓ MINESTRONE COL PESTO245

Enjoy a taste of Northern Italy with our vegetable soup, packed with fresh garden vegetables, borlotti beans, and pasta. Topped with Parmesan cheese, homemade basil pesto, and a drizzle of extra virgin olive oil.

- 👨‍🍳 MALUNGgay SOUP215

Malunggay, the “Miracle Vegetable,” shines in this creamy soup. Honey-cured bacon, sweet onion, and cashew nuts add depth and richness, making it an irresistible starter.

- 🌶️ HOT AND SOUR SOUP215

A tangy, slightly spicy broth filled with shredded chicken and pork, black fungus, dried shiitake mushrooms, soft tofu, bamboo shoots, and egg.



HOT AND SOUR SOUP

FIT AND HEALTHY



“FIRECRACKER” SALMON ESCALLOPS

 HERBED CHICKEN ESCALLOPS 365

Two Mediterranean-style marinated chicken breast escallops, pan-seared in olive oil, served with mesclun greens and roasted shallot vinaigrette.

☆ “FIRECRACKER” SALMON ESCALLOPS 585

Two lightly spiced salmon escallops set on warm Quinoa salad. Quinoa is an old “grain” grown by the Incas, who held the crop to be sacred. Quinoa contains a balanced set of essential amino acids, making it a complete protein source, unusual among plant foods.

 FALAFEL SANDWICH 325

Mashed chickpeas seasoned with garlic, onion, parsley, cilantro, and cumin are formed into balls, deep-fried, and served in a soft pita pocket with Israeli salad and tahini sauce.

SIDE ORDERS

STEAMED RICE	45
BROWN RICE	50
GARLIC RICE	55
BASMATI RICE	60
ASSORTED BUTTERED VEGETABLES	155
STEAMED BROCCOLI	215
MASHED POTATOES	165
EGG (BOILED, POACHED, FRIED)	45
NORWEGIAN SALMON LOIN (100G)	345
Choice of: Grilled or Pan fried	
HERB MARINATED CHICKEN BREAST (100G)	145
Choice of: Grilled or Pan fried	
4PCS. SOFT ROLLS & BUTTER	75

SALAD



PROSCIUTTO AND PARMESAN ARUGULA APPLE SALAD

CLASSIC CAESAR SALAD 365

Tossed in anchovy dressing, topped with parmesan shavings, crispy bacon bits and garlic croutons.

Add grilled chicken breast to make it a full meal 525

☆ TACO SALAD 465

Combination of iceberg and romaine lettuce tossed with Catalina dressing, topped with ground beef, fresh tomatoes, black olives, sour cream, shredded cheddar cheese, and crispy tortilla chips.

Choice of:

- Shredded Chicken
- Ground Beef

COBB SALAD 495

This salad was first made at the Brown Derby Restaurant in Hollywood. It features grilled chicken breast on a bed of mesclun greens with red wine vinaigrette, diced tomatoes, watercress, sliced avocados, creamy gorgonzola cheese, crispy bacon, and alfalfa sprouts.

 TOMATO CAPRESE 385

Fresh mozzarella cheese, tomatoes and basil leaves, drizzled with extra virgin olive oil, balsamic vinaigrette and sprinkled with freshly ground black pepper.

PROSCIUTTO AND PARMESAN ARUGULA APPLE SALAD 495

The Club's take on the classic “Chef Salad” features crunchy greens topped with prosciutto, apple slices, and shaved Parmigiano Reggiano cheese, all drizzled with French vinaigrette.

CHEF'S RECOMMENDATION



RACLETTE BURGER



ZÜRCHER GESCHNETZELTES

**ORIGINAL ITALIAN-STYLE PIZZA**
BAKED IN A WOODFIRED OVEN

325up

Please ask for our extensive pizza menu where you can choose from our mouthwatering, ready-made pizzas or create the pizza of your dreams.

**THE PALMS 6OZ. CHEESE BURGER**

445

Your choice of Cheddar or Swiss cheese
Regular or whole wheat bun
Extra toppings: Fried egg, Crispy bacon, and Mushroom

**KING PRAWNS AND RISOTTO**

785

Two king prawns perched on lobster butter-infused risotto, drizzled with a red wine shallot reduction, and accompanied by a salad bouquet dressed in walnut vinaigrette.

**ALPLER MAKKARONI**

Half Portion225

Full Portion345

The Swiss version of macaroni and cheese. Made with maccheroni pasta, onion, bacon, ham, potatoes, cream, and Swiss cheese.

**HAINANESE CHICKEN RICE**

Half Portion395

Full Portion545

Enjoy the succulent poached chicken, made famous by Singaporean Hawkers.
Served with fragrant rice, soup and ginger-chili-dark soy dip.

**ZÜRCHER GESCHNETZELTES**

495

Thinly sliced pork tenderloin or chicken breast and button mushrooms served in a creamy mushroom sauce, with rösti potatoes which are fried potatoes similar to hash brown but much better.

"This is my all time favorite comfort food. I hope you enjoy it." - Chef Hans

Choice of:

- **Pork**
- **Chicken**

**BULGOGI**

395

Grilled thin slices of meat marinated with soy sauce, sesame oil, crushed garlic and rice wine. Served with white rice, crispy lettuce, red pepper sauce and a side dish of kimchi.

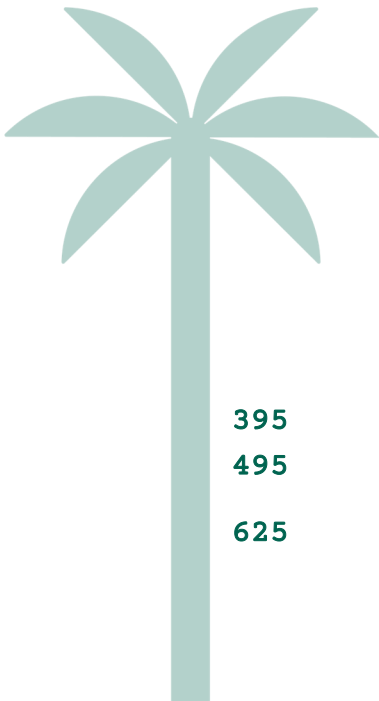
- **Skinless Lean Chicken Breast**495
- **Mild or Spicy Beef Rib Eye**625

**RACLETTE BURGER**

725

Two of Palms most "loved" dishes combined into one. Ideal to share with a loved one or To satisfy the biggest appetite. Our regular 6oz. burger is sized up to a hefty 8oz, placed on a freshly baked giant brioche bun, then topped with melted Raclette cheese right in front of you. Served with your choice of French fries, country fries or potato chips.

Upgrade with crispy bacon, mushroom and fried egg



SANDWICHES

 GRILLED HAM AND CHEESE SANDWICH

Choose between rye or brioche bread filled with sandwich ham, mozzarella, emmental and gruyere cheese enhanced with basil pesto spread.

Half Portion	295
Full Portion	445

SLOPPY DOG

Grilled cheese dog, sandwiched between sesame seed “torpedo” topped with chili con carne and freshly grated mozzarella cheese.

Half Portion	285
Full Portion	415

☆ THE CAFÉ ASIANA CLUB SANDWICH 425

A triple layer of whole wheat or white toast stacked with crispy bacon, a fried egg, tomato, Boston lettuce, cheddar cheese, and fajita-seasoned chicken breast.

CHICKEN QUESADILLAS 425

Tortilla filled with grilled Cajun chicken, roasted bell peppers, Mexican-flavored tomato sauce and Monterey Jack cheese.

SHAWARMA WRAP

Choose between lean grilled chicken breast or mixed meat, wrapped in a plain or whole wheat tortilla with sliced onion, crispy lettuce, fresh tomato, yogurt dressing, and a dash of chili powder.

- Chicken 465
- Lamb 465

PHILLY CHEESE STEAK SANDWICH 625

Toasted hoagie roll spread with garlic mayonnaise topped with thin slices of US Beef rib eye and caramelized onions and a generous layer of melted provolone cheese.



SLOPPY DOG



CALIFORNIA REUBEN SANDWICH

☆ CALIFORNIA REUBEN SANDWICH

The California Reuben Sandwich is a hot sandwich composed of smoked chicken ham, cave aged gruyere cheese, sauerkraut, and Russian dressing grilled between slices of onion rye bread.

Half Portion	385
Full Portion	525

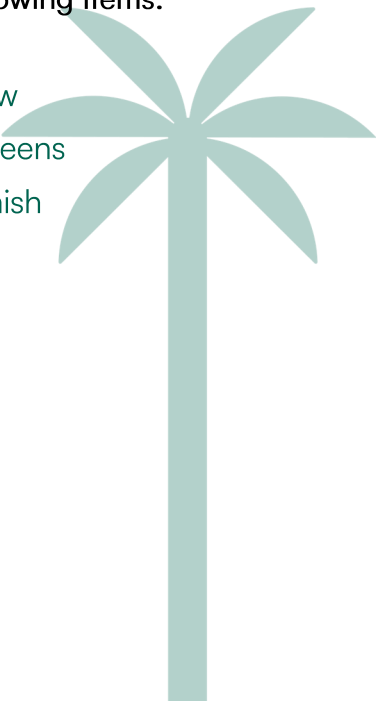
NEW YORK BEEF PASTRAMI SANDWICH

Thinly sliced home-cured corned beef, Swiss cheese, and sauerkraut piled on toasted rye bread, served with Russian dressing, dill pickles, and your choice of potato chips or French fries. You can substitute coleslaw for sauerkraut if you prefer a traditional version.

Half Portion	465
Full Portion	625

All sandwiches are accompanied by any one of the following items:

- Fries
- Coleslaw
- Mesclun greens
- Fruit garnish



PICA – PICA

INASAL (PER SKEWER)

Skewered juicy meat morsels marinated in our own BBQ sauce.

- Chicken 145
- Pork 165

★CHICKEN WINGS OR DRUMMETS 285

- ◆ Succulent chicken wings (6 pcs.)
- ◆ Chicken drumettes (8 pcs.)

Served with your choice of:

- ◆ Homemade “sexy” barbeque sauce
- ◆ Sweet chili sauce

DEEP FRIED CALAMARI 395

Breaded calamari rings shallow-fried until golden brown. Accompanied by a delightful Caribbean tartar sauce.

✓NACHOS 325

Crunchy nachos topped with salsa fresco, sour cream, cheese and jalapeño peppers.

Choice of:

- ◆ White
- ◆ Yellow
- ◆ Mixed nachos

Additional Toppings: add

- Guacamole 100
- Ground beef 100
- Guacamole & Ground Beef 200

✓FILIPINO STYLE CHEESE STICKS(6pcs.) 195

PRAWN CRACKERS 165

✓COUNTRY FRIES

- Medium 195
- Large 285

✓FRENCH FRIES

- Medium 185
- Large 265

SPRING ROLLS

These rolls are perfect for appetizer, light lunch or dinner.

Choice of dip: Vegetable 245

- ◆ Sweet chili sauce Chicken 285
- ◆ Spicy vinegar dip.

★SINGAPOREAN–STYLE STREET FOOD (5PCS.)

- Fish balls 185
- Squid balls 245

Choice of dip:

- ◆ Sweet Thai chili
- ◆ Extra hot siracha chili
- ◆ Sweet and sour
- ◆ Spicy vinegar



CHICKEN WINGS, SQUID BALL, CALAMARI

SIZZLING SPECIALS



CRISPY PORK SISIG

🌶️CRISPY PORK SISIG 485

Crispy pork belly and pork maskara, finely diced then pan-fried in a medley of onion and chili finger seasoned in our special sauce.

🌶️SPICY SALMON SISIG 565

Sisig gets a healthy twist with omega-3-rich salmon, oven-roasted potato cubes for crunch, and fresh green and red chilies for a spicy kick.

All served with your choice of:

- ◆ Steamed rice
- ◆ Garlic rice



PASTA AND RICE DISHES

☆PAD THAI NOODLES 485

Pad Thai has become one of the world's favorite noodle dishes. Stir fried flat rice noodles, peeled shrimps, bean sprouts, garlic chives, egg, and ground peanuts with selected herbs and spices to create an irresistible dish.

👨‍🍳NASI GORENG 445

Indonesian-style fried rice topped with fried egg, served side by side with chicken satay, fried chicken drumstick, prawn fritters and atchara.

PANCIT

Topped with shrimps, chicken, pork and assorted vegetables.

Choice of:

- Bihon 385
- Canton 345

SPAGHETTI, PENNE OR LINGUINE

Tossed with your choice of sauce:

- Carbonara 385
- Bolognese 385
- ✓ • Creamy Tomato-Basil Sauce 365
- ✓ • Basil Pesto 325
- ✓ • Aglio Olio e Pepperoncini 325
- Marinara 595

PASTA GLUTEN FREE or WHOLE WHEAT

Add an additional 60+ pesos to the price listed above

Please inquire about the available pasta options and allow 20 minutes for preparation.

NEW! SHRIMP OREGANATA PASTA 485

Pasta dish consisting of shrimp topped with moistened breadcrumbs, capers, white wine, lemon juice, parsley, oregano, and butter. Served with crusty garlic bread.



NEW! HONEY SIRACHA SALMON BOWL 485

This vibrant bowl features tender salmon fillets generously coated in a harmonious glaze of sweet honey and spicy sriracha. The salmon is served over steamed rice, accompanied by tender steamed broccoli and a drizzle of bang bang sauce.



ANGEL HAIR PASTA WITH VONGOLE AGLIO OLIO

👨‍🍳 ANGEL HAIR PASTA WITH VONGOLE AGLIO OLIO 485

Al dente capellini pasta tossed with clams sautéed in extra virgin olive oil, shallots, garlic, and white wine. Let us know if you'd like a hint of chili for extra heat or if you prefer it as is.

LASAGNA

Layers of baked egg pasta with cream sauce and ground beef, topped with parmesan cheese and basil pesto. For a vegetarian option, we use grilled vegetables like zucchini, bell peppers, mushrooms, asparagus, and garlic-fried spinach, with basil-infused tomato and creamy béchamel sauce.

- Beef 425
- Vegetable 465

ASIAN FAVORITES



CHICKEN BINAKOL 385

A tasty chicken soup cooked in young coconut juice, ginger, and lemongrass. Accompanied by green papaya chunks and chili leaves.

ASIAN FAVORITES



BEEF SALPICAO



BAGNET WITH TINOLA RISOTTO

☆	BAGNET WITH TINOLA RISOTTO	525
	<i>Two elevated Filipino classics in one plate.</i> Thrice-cooked pork Bagnet that's insanely crisp and crunchy on the outside yet moist, juicy and tender on the inside. Served on a bed of risotto slow cooked in a rich and aromatic tinola broth. Served with kecap manis and fried onions.	
	INIHAW NA LIEMPO	425
	Grilled pork belly with green mango and bagoong.	
	BEEF SALPICAO	585
	Thin slices of US beef sautéed with garlic and Lea and Perrins sauce. Served with your choice of: Potato salad French fries Steamed rice Garlic rice	
	ADOBO	345
	A universally loved dish. Your choice of chicken or pork adobo topped with quail eggs.	
	CRISPY BINAGOONGAN	485
	A Southern Philippine specialty, this dish features crispy lechon kawali tossed in a savory bagoong sauce paired with pineapple. Served with rice.	
	CHOPSUEY	485
	Stir fried garden-fresh mixed vegetables, chicken, pork with dried Chinese mushroom added for extra flavor.	
	SEAFOOD LOMI	465
	A beloved Filipino comfort food, from the bustling streets of Binondo. Thick egg noodles served in our home-made seafood broth topped with mushrooms, shrimp, squid, fish balls, clams, and New Zealand mussel.	
👨🍳	RENDANG	
	Tender beef or lamb cubes simmered in a rich blend of galangal, garlic, onion, coconut milk, and lemongrass, with shredded coconut, tamarind paste, and dark soy sauce. Served with basmati rice.	
	• Beef	595
	• Lamb	685
🌶️	KIMCHI JJIGAE WITH PORK BELLY	325
	Palms style kimchi stew made with kimchi, thin slices of pork belly, zucchini, shitake, enoki mushrooms, and tofu. Combination of spicy, tangy and umami flavor. Served with short grain rice.	
👨🍳🌶️	INDIAN BENTO	525
	Combination of dal makhani, vegetable biryani, rotti, and fish curry.	

ENTREE

☆🍴

INDIAN STYLE BUTTERED CHICKEN

525

Also called Murgh Makhani is a recipe that is full of savory flavor with warm spices. This mild curry has tender chunks of chicken simmered in a creamy spiced curry sauce. Served with a choice of:

- ◆ Basmati Rice
- ◆ Rotti Pratta

👨🍳

FISH AND CHIPS

COD645

TABTIM565

Enjoy this all-time favorite English dish. Fish fillets coated with a crispy beer batter served with wedge fries and malt vinegar.

PORK SCHNITZEL

Breaded pork escallops pan-fried in olive oil until golden brown.

Served with your choice of:

◆ French fries and broccoli

◆ Fettuccine tossed in a creamy tomato-basil sauce

Half Portion325

Full Portion425

CHICKEN IN A BASKET

Half chicken dredged with our specially house-made seasoning then fried to a golden crisp.

Served with your choice of:

◆ Country Fries

◆ Steamed Rice

565

GAMBAS

Fresh never frozen large prawns sautéed with slivers of garlic, dried chili finger, bay leaves, premium extra virgin olive oil, a sprinkle of sea salt and fresh lemon juice. As an accompaniment, order it with the addition of homemade spiced tomato sauce.

Served with your choice of:

◆ Aglio Olio

◆ Pomodoro Style

765

👨🍳

MINUTE STEAK WITH SAUTEED MUSHROOM

865

An all-time favorite is back, pan seared thinly sliced US Top blade served with sautéed mushroom, country style mashed potatoes, and red wine shallot gravy

☆

SEAFOOD THERMIDOR

585

A fresh medley of prawns, squid, and fish morsels, all infused with lobster butter sauce and complemented by button mushrooms. Served with Angel hair aglio olio.

SWEDISH MEATBALLS

Juicy meatballs smothered in creamy sauce with a hint of spice.

Served with mashed potatoes, cucumber salad and lingonberry jam.

465



SEAFOOD THERMIDOR



FISH AND CHIPS

DESSERTS

☆	PALMS BELOVED “BREAD AND BUTTER PUDDING”	245
	Try this very popular house specialty served with mantecado ice cream or vanilla bourbon sauce.	
☆	CREPE SAMURAI	265
	Palms’ most loved dessert! Paper thin crepes filled with succulent mango slivers, smothered with triple sec flavored sabayon and gratinated until golden brown. Dusted with icing sugar and crowned with vanilla ice cream.	
	<u>HALO-HALO</u>	
	• Regular	185
	• Special	245
	FRESH TROPICAL FRUIT PLATTER	265
	Selection of 6 kinds of seasonal fruits	
	MANGO BISCOFF CAKE	195
	GULA MELAKA	225
👨🍳	FRESH STRAWBERRIES MERINGUE	285
	Served with honey Greek yoghurt.	
	BANANA NUTELLA ROTTI	285
	A combination of fresh banana lacatan and Nutella, folded between a traditional Malaysian-style crispy rotti prata, a perfect example that simplicity makes the most delicious desserts.	
	BANANA SPLIT	245
	CAKE (PER SLICE)	165
	Please ask your server about our selection of delicious flavors!	
	ICE CREAM BY THE SCOOP	65
	SUGAR FREE ICE CREAM BY THE SCOOP	85



FRESH STRAWBERRIES MERINGUE



MANGO BISCOFF CAKE

All prices are listed in peso and inclusive of government taxes and subject to 10 % service charge