

# PAVILION MENU

by: CHEF MARJUNE

## APPETIZERS (PICA-PICA)

**Kinilaw (Fish Ceviche)** **Php370\*\***  
Raw fish with ginger, onions, calamansi, salt, chili and pepper to taste.

**Tempura** **Php470\*\***  
Prawn that have been coated in a thin batter and deep fried.

**Calamares** **Php470\*\***  
Deep fried squid rings complemented by subtle seasoning that lets the flavor of the squid shine through.

**Gambas Al Ajillo** **Php470\*\***  
Juicy shrimps swimming in tasty olive oil and garlic sauce and taste of paprika.

**Shrimp Satay** **Php450\*\***  
Grilled of marinated shrimp skewers. Served with homemade peanut butter sauce on the side & caramelized onions.

**Buffalo wings** **Php470\*\***  
Deep fried chicken wings coated or dipped in a sauce .

consisting of vinegar-based cayenne pepper hot sauce and melted butter top with sesame seeds

**Nachos** **Php470\*\***  
Crispy taco chips covered with vegetables salsa, some beef ragu and creamy sauce.

**Mozzarella Sticks** **Php420\*\***  
Buttered bread with mozzarella cheese fried to golden brown perfection.

**Vegetables Spring Rolls** **Php370\*\***  
Pastry sheets filled with vegetables, rolled and fried.

## SOUPS

**Crème of Mushrooms** **Php440\*\***  
Cream, mushrooms and croutons.

**Vegetable Vermicelli** **Php420\*\***  
Carrots, sayote, beans, sotanghon and chicken broth

## SALADS

**BBL Organic Greens** **Php370\*\***  
Mixed greens, cucumber, onions, tomato, carrots, and green beans with Italian dressings.

**NEW** \*With Grilled Chicken **Php650\*\***  
**NEW** \*With Tiger Prawns **Php960\*\***

**Chicken and Mango** **Php525\*\***  
Lettuce with roasted chicken, mango, pineapple, watermelon with curry dressing.

**Classic Caesar Salad** **Php420\*\***  
Romaine (subj. to availability), crouton, parmesan, egg, bacon bits with classic Caesar dressing.

**NEW** †With Grilled Chicken **Php650\*\***  
**NEW** †With Tiger Prawns **Php960\*\***

## VEGETARIAN

**Veggie Curry** **Php580\*\***  
Mixed vegetables in curry sauce served with plain rice.

**Vietnamese Summer Rolls** **Php580\*\***  
Full of fresh veggies and herbs enveloped in rice wrappers. Served with pinakurat sauce or sweet and spicy sauce.

**Creamy Mushroom Risotto** **Php630\*\***  
Starchy risotto rice with mushrooms as main ingredients, onions, parmesan cheese with garlic bread on the side.

**Vegetable Fajitas** **Php630\*\***  
Vegetables in tortilla wrap, with tomato salsa, sour cream and guacamole.

**Vegetarian Sandwich** **Php680\*\***  
Grilled carrots, eggplant, red and green bell pepper and pesto sauce.

**The Harvest Bowl** **Php750\*\***  
Brown rice, carrots, Palawan cashew nuts, cabbage, corn, topped with Thai curry coconut sauce and fried tofu.

## MAINS

**Chicken Teriyaki** **Php680\*\***  
Pan roasted chicken breast with teriyaki sauce served with sautéed vegetables and sesame seeds. Comes with plain white rice.

**Pork Chop** **Php580\*\***  
Grilled or Fried pork meat served with steamed rice and veggies.

**Kimchee Jjigae** **NEW** **Php580\*\***  
Pork Belly and kimchee soup with tofu, leeks and Gochujang broth.

**Chicken Cordon Bleu** **Php580\*\***  
Served with mashed potato, gravy sauce and buttered mix veggies.

**Pork Baby Back Ribs** **Php790\*\***  
With buttered sweet corn, broccoli and carrots. Served with plain rice or mashed potato.

**Beef Scaloppini** **NEW** **Php1100\*\***  
Pan Fry beef with gravy mushroom sauce served with crusted potatoes & buttered veggies.

## SEAFOOD

**Pan seared Fish Fillet (COD)** **Php680\*\***  
Fish fillet with veggies and potato wedge in lemon buttered caper sauce.

**Buttered Prawns Thermidor** **Php690\*\***  
Diced prawn meat, stuffed into a prawn shell. Topped w/ a diced of tomato, mushroom, onion & cheese. Served w/ mixed buttered veggies & potato wedges

**Stuffed Squid** **Php650\*\***  
Marinated squid, stuffed w/ mixed veggies & seasoning. Served with rice, savoury mango salsa & homemade spicy toymansi.

## MEXICAN

**Tacos** **Php630\*\***  
Choice of CHICKEN or FISH, lettuce, tomatoes, onions, bell peppers and cheese sauce.

**Fajitas** **Php650\*\***  
Chicken, Fish or Prawns- stripped bell peppers & onions usually served on a tortilla w/ veggies salsa, sour cream, Savoury & creamy cheese sauce.

## CURRY

-incorporate with coconut milk and vegetables. Served with rice and flatbread

**Chicken Curry** **Php650\*\***  
**Prawn Curry** **Php680\*\***  
**Fish Curry** **Php680\*\***

PRICES ARE SUBJECT TO 10% SC AND 12% VAT

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## MAINS "LOCAL FAVORITES"

### Traditional Adobo



Php748\*\*

Choice of either PORK, CHICKEN or SQUID served with steamed rice.

### Chicken Inasal

NEW

Php638\*\*

BBQ grilled chicken leg quarter (marinated) served with steamed rice and atsara on the side.

### Lechon Kawali

NEW

Php720\*\*

Filipino Crispy deep fried pork belly served with steamed rice and atsara on the side.

### Sinigang

Php748\*\*

Choice of PORK, SHRIMP, or FISH. A sour and savory soup or stew with vegetables, served alongside steamed rice

### Sizzling Sisig



Php638\*\*

A choice between PORK, CHICKEN or TOFU. A dish seasoned with calamansi, onions and chili peppers.

### Chicken Tinola

NEW

Php638\*\*

A traditional Filipino comfort food that usually consist of broth, chicken, leafy greens, papaya or sayote, ginger with fish sauce as the key ingredients. Served with steamed rice.

### Pancit



Php520\*\*

A choice between Canton (egg noodles) and Bihon (rice noodles) with chicken and sautéed vegetables.

## PIZZAS

### Seafood

Mixed seafood and mozzarella cheese.

Php790\*\*

### Salami



Italian Salami and mozzarella cheese.

Php790\*\*

### Garden

Bell peppers, tomatoes, onions, black olives and mozzarella cheese.

Php680\*\*

### Hawaiian



Pineapple, ham and mozzarella cheese.

Php765\*\*

### Margherita

Tomatoes, basil and mozzarella cheese.

Php630\*\*

## PASTA

### Penne Pesto Pasta

With shrimp or chicken, homemade pasta sauce and served with garlic bread.

Php680\*\*

### Bolognese

Spaghetti, beef and cheese and served with garlic bread.

Php630\*\*

### Seafood Pasta



Spaghetti, mixed seafood served with garlic bread.

Php680\*\*

### BBL Baked Mac & Cheese

Macaroni with cheesy béchamel sauce served with lavash bread.

Php620\*\*

## BURGER & SANDWICHES

### BBL Signature Burger

Angus Beef, bacon, cheese with home-cut fries and brioche bun

Php680\*\*

### Fish Sandwich

Buttered fish with mayo pesto, sundried tomatoes, sub-roll and home-cut fries on the side.

Php620\*\*

### BBL Club Sandwich

Grilled Chicken, tomato, lettuce, bacon and mayonnaise.

Php620\*\*

### BBL Sliders

Homemade beef patty, soft bun & cheddar served with fries and dip.

Php620\*\*

### Grilled Cheese Sandwich

Rye bread with cheddar cheese, served with potato wedges.

Php550\*\*

### Egg Salad Sandwich

Crushed boiled eggs w/ mayo, salad & hoagie roll. Served with French fries.

Php600\*\*

## KIDS MENU

### Mac and Cheese



Php300\*\*

Macaroni with cheesy béchamel sauce served with garlic bread.

### Chicken Fingers



Php350\*\*

Chicken Fillet served with gravy and choice of rice or fries.

### Sweet Kiddie Spaghetti



Php390\*\*

Filipino style spaghetti with ground beef & hotdog served with plain bread.

### Fish Fingers



Php320\*\*

Breaded Fish Fillet, tartar sauce & choice of rice or fries.

### Mini Sliders



Php365\*\*

Homemade beef patty, soft bun & cheddar served with fries and dip.

## SIDE ORDERS

### Home-cut French Fries

Php150\*\*

### Stir Fried Veggies

Php150\*\*

### Fried / Garlic Rice

Php100\*\*

### Steamed Rice

Php80\*\*

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