



Lumpiang Ubod		118
Fresh spring roll filled with heart of palm, pork, crabmeat, shrimps, bean curd and fresh coriander.		
Steamed Dim Sum (6 pcs.)		
Pork and Shrimp Siomai		188
Hakaw (Prawn Dumpling)		188
Shao Long Pao		168
Bruschetta		98
Extra virgin olive oil and garlic-flavored sour dough bread topped with fresh tomato basil "salsa".		
Mushroom Crostini (8 pcs.)		148
 Creamy mushroom ragout served on top of parmesan cheese-crusting crispy baguette chips.		
Rotti Pratta		128
Malaysian-style crispy pancake served with your choice of a mild or spicy curry sauce.		
Spanish Tapa Platter	Appetizer	268
Premium imported Spanish cold cuts, chorizo, jamon serrano and salchichon extra paired with manchego cheese, Spanish omelette and assorted olives. Served with oven fresh baguette.	Main Course	428
Palms Cheese Platter	Appetizer	268
Variety of premium imported cheeses paired with celery sticks, grapes and crackers.	Main Course	428
Vietnamese Spring Rolls		
Fresh Cellophane noodles, julienned vegetables and shrimps, seasoned with an Asian touch, then wrapped in fresh rice paper. Served with sweet Thai chili sauce.		128
Fried Shredded vegetables and sotanghon noodles wrapped and deep fried until crispy served with spiced vinegar dip.		128

All Day Breakfast


Filipino Favorites

Your choice of : Beef Tapa	268
Longanisa	228
Daing na Bangus	228


Served with steamed or garlic rice and fried egg. Includes hot coffee or tea.

The Palms Country Club
Café Asiana Menu

Anong Almusal? 268

 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 longanisa, fancy Spanish potato-onion omelet and a generous serving of garlic rice makes this a favorite for the young and the old. Perfect for anytime of the day.

Pancakes or French Toast 148

 Choices of Pancakes: Plain, Blueberry, Choco Chips or Wheat Germ.
French Toast using a giant thick slice of brioche bread soaked in milk and egg then baked to perfection. Available plain or sprinkled with cinnamon sugar.
Above items are served with citrus butter, maple syrup and fruit garnish.

Two Eggs Any Style 218

Accompanied by hash brown potatoes, sausage, bacon and grilled tomato.

Soup

Soup of the Day 128

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

Sinigang


- Prawns 348**
- Salmon Belly 318**
- Lechon (crispy fried pork belly) 288**

Wanton Noodle Soup

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

Half Portion 148 Full Portion 248

Pho Bac Hanoi Beef and Rice-Noodle Soup 298

 A "trio" of prime beef cuts namely beef shank, boneless ox tail, thinly sliced beef top blade and rice noodles served in a rich beef broth. Topped with crunchy bean sprouts a variety of garden fresh herbs and a dash of lemon juice to make this a truly satisfying but light meal.

Arroz Caldo 118

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

Add dried pork floss 30

Minestrone col Pesto (Vegetarian) 128

Original vegetable soup from the northern part of Italy. Made with lots of fresh garden vegetables, borlotti beans and pasta with freshly grated parmesan cheese, homemade basil pesto and drizzled with extra virgin olive oil.



Seafood Gumbo Appetizer 188

Main Course 298

A thick soup which originated in Southern Louisiana which consists primarily of seafood stock, shellfish, a dark roux, and the vegetable trinity of celery, bell peppers, and onions.

As a main course it is served with your choice of rice or bread.


Fit and Healthy

- Fresh Herbed Chicken with Mesclun Greens** 248
Two slices of Mediterranean-style marinated boneless chicken breast escallops pan-seared in olive oil and served with mesclun greens dressed with roasted shallot vinaigrette.
- Firecracker Grilled Salmon Escallops on Quinoa** 328
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.
- Swiss Fitness Teller** 288
 The ever popular Fitness Teller, which literally means “Healthy Plate”, is a best seller in most family restaurants in Switzerland. It consists of a pair of juicy pork loin steaks topped with herbed butter served with mesclun greens and french fries.
“Please do not ask me why it is called “healthy” maybe because it tastes so good therefore it must be healthy?” - Chef Hans
- Falafel Sandwich** 248
Chickpeas are mashed then seasoned with garlic, onion, parsley, cilantro and cumin. Formed into balls and deep fried, served in a soft pita pocket filled with Israeli salad and Tahini sauce.
- Chickpea, Quinoa and Celery Salad with Middle Eastern Flavors** 288
 It’s the Sumac and the fresh herbs, dill, mint and chives that give this salad its Middle Eastern accent. Adding grilled chicken breast makes this a substantial, comforting and nutritionally balanced meal.
- Norwegian Salmon in Vine Leaves** 368
Norwegian salmon fillet marinated with fresh herbs, hint of garlic, fresh lemon juice and a dash of smoked paprika, wrapped in vine leaves then baked to perfection. Served with tomato tarragon salsa and couscous to stay with the Mediterranean influence of the dish.

Salad

- Classic Caesar Salad** 198
Tossed in anchovy dressing, topped with parmesan shavings, crispy bacon bits and garlic croutons.
- Add grilled chicken breast to make it a full meal** 298
- Grilled Chicken-Tomato-Pasta Salad** 248
Warm bow tie pasta with strips of grilled chicken breast, cherry tomato, fresh basil and green asparagus tossed in sun dried tomato vinaigrette.


Salad Nicoise 328

 The health benefits of consuming omega 3 rich foods are well established, combining tuna fish (*your choice of canned or fresh grilled*) with cooked potatoes, French beans, hard boiled eggs and lemon vinaigrette for a fresh tasting French salad. Olives, capers, tomato and a bed of baby greens round out this hearty main dish salad.

Taco Salad 228

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 Doritos. For a change, try it with shredded chicken instead of ground beef.


Cobb Salad 288

 This salad was created at the Brown Derby Restaurant in Hollywood, California. It is a combination of a succulent grilled chicken breast with mesclun greens tossed in red wine vinaigrette mixed with diced tomatoes, water cress, sliced avocados, creamy gorgonzola, crispy bacon and alfalfa sprouts.

Tomato Caprese 198

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


Caprese Salad with Tuscan Flank Steak 388

 An upgrade to the traditional “Tomato Caprese” by adding charcoal grilled bell peppers for additional flavor. Thinly sliced beef strips, for lean protein, makes this a complete meal.

Palms Sizzling Special

Traditional Pork Sisig 228

Spicy Salmon Sisig 328

 Sisig has been given a healthy makeover by replacing all the meat with omega 3 rich salmon cubes, oven-roasted potato cubes that give the crunch and a bit of fresh green and red chilies adds some fire to this dish.

Palms Signature Dishes

Original Italian-style pizza baked in a real firewood oven 268 up



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 6 oz. Cheese Burger 278

Your choice of Cheddar or Swiss cheese
Regular or whole wheat bun

Extra toppings: fried egg, crispy bacon and mushroom 318

King Prawns and Risotto 448

A pair of king prawns set on lobster butter infused risotto rice drizzled with a red wine shallot reduction and completed with a salad bouquet dressed in walnut vinaigrette.

Alpler Makkaroni

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

Half Portion 128 *Full Portion* 218

Hainanese Chicken Rice

Enjoy the succulent poached chicken, served with fragrant rice, soup and ginger-chili-dark soy dip every day of the week.

Half Portion 198 *Full Portion* 318

Zürcher Geschnetzeltes 288

Thinly sliced pork tenderloin and button mushrooms served in a creamy mushroom sauce, with Rösti Potatoes, fried potatoes similar to hash brown but much better.

“This is my all time favourite comfort food. I hope you enjoy it.” – Chef Hans

Bulgogi

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 268

Mild or Spicy Beef Top Blade 328

Sandwiches & Pizza

- Grilled Ham and Cheese** 168
White or whole wheat toast filled with ham and cheese.
- Tuna Melt**
Tuna fish spread over toasted English muffin baked with mozzarella cheese.
Half Portion 138 *Full Portion* 218
- Premium Hot Dog Sandwich** 168
 Premium all-meat hotdog served in a soft sesame bun with a wide selection of condiments.
- The Café Asiana Club Sandwich** 268
Triple layer of whole wheat or white toast filled with crispy bacon, fried egg, tomato, boston lettuce, cheddar cheese and fajita-seasoned chicken breast.
- Chicken Quesadillas** 268
Tortilla filled with grilled Cajun chicken, roasted bell peppers, Mexican-flavored tomato sauce and Monterey Jack cheese.
- Chicken and Mushroom Burger** 268
Low in fat but bursting with flavor. Patty made with finely minced lean chicken breast, selected grilled mushrooms and Mediterranean herbs then pan-fried in olive oil. Served in a whole wheat bun.
- Shawarma Wrap** 288
Mixed meat “Shawarma” accompanied by sliced onion, crispy lettuce and fresh tomato seasoned with a yoghurt dressing and a dash of chili powder then wrapped in a plain or whole wheat tortilla.
- Philly Cheese Steak Sandwich** 298
Toasted hoagie roll spread with garlic mayonnaise topped with thin slices of US Beef top blade, sautéed green bell peppers and caramelized onions. Baked with lots of tasty chewy mozzarella cheese.
- California Reuben Sandwich** 368
 The California Reuben Sandwich is a hot sandwich composed of turkey pastrami, cave aged gruyere cheese, sauerkraut, and Russian dressing grilled between slices of onion rye bread.

Triple Smoked Burger 398

 Gourmet grilling at its best!
Freshly ground certified angus beef seasoned with Mexican chipotle in adobo sauce, Spanish sweet smoked paprika, Himalayan pink salt and ground black pepper, formed into a patty and flame grilled to perfection. Served in a toasted kaiser bun.

*All sandwiches are accompanied by any one of the following items:
fries, coleslaw, mesclun greens or fruit garnish.*


Additional side
60

Pica-pica

Chicken or Pork Inasal (per skewer) 58

Skewered juicy meat morsels marinated in our own BBQ sauce.

Palms Slider Special

 *A slider is a small sandwich, typically around 6-7cm across. The term primarily refers to small hamburgers, but can also cover any small sandwich served on a roll. According to the earliest citations, the name originated aboard U.S. Navy ships, due to the way greasy burgers slid across the galley grill while the ship pitched and rolled.*

Choice of:

Chipotle Sliders 68

This recipe has to be the ultimate in mini beef burger with simply fabulous flavors! Creamy mayo, cheese and soft rolls help tame the spiciness of the chipotle peppers.

Mini Greek Burger 78

Lean minced lamb meat seasoned with fresh herbs, garlic, onion and a variety of spices. Served with grilled tomato and Tzatziki sauce.


Palms Famous Burger in "Bite-Size" 68

The same great flavor of our regular burger but served in bite-size portion.

Italian Skillet Burger 68

Italian sausage and ground beef patty seasoned with garlic, onion, and fresh herbs.

Curry Wurst 198

 One of the all-time favorite "Street Foods" in Germany. Thinly sliced grilled kielbasa sausage smothered in a special curry-infused tomato sauce accompanied with French fries.

Chicken Wings 148

6 pieces of succulent chicken wings served with our homemade "sexy" barbeque sauce. Eat them regular or spicy.

Deep Fried Calamari		268
Breaded calamari rings shallow-fried until golden brown. Accompanied by a delightful Caribbean tartar sauce.		
Nachos		218
Crunchy nachos topped with salsa fresco, sour cream, cheese and Jalapeño peppers. Choice of white, yellow or mixed nachos		
<i>Topped with:</i>		
Guacamole		268
Ground Beef		268
Filipino Style Cheese Sticks (6pcs.)		128
Pork Chicharon		188
Prawn Crackers		78
Country Fries	Medium	98
	Large	158
French Fries	Medium	88
	Large	128
Spicy Crosstrax		158

Pasta and Rice Dishes

Pad Thai Noodles		298
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		268
Indonesian-style fried rice topped with fried egg, served side by side with chicken satay, fried chicken drumstick, prawn fritters and atchara garnish.		
Bibimbap		268
This dish, of Korean origin, is a healthy and hearty everyday dish of steamed rice, vegetables and thinly sliced beef. Topped with some "Gochujang" (chilli sauce). Served in a pre-heated "Hot Pot," the rice forms a crispy crust at the bottom to add texture to this dish.		
Pancit		218
Your choice of fried egg noodle, bihon or sotanghon topped with shrimps, chicken, pork and assorted vegetables.		

Spaghetti, Penne or Linguine

Tossed with your choice of:

Bolognese, Carbonara, Basil Pesto, Creamy Tomato-Basil Sauce, Aglio Olio e Pepperoncini 228

Marinara 298

For the health conscious: add 40

We offer whole wheat spaghetti, or gluten-free penne.

Please allow 20 minutes for preparation

Beef or Vegetable Lasagna 268

Layers of baked egg pasta, cream sauce and ground beef, gratinated with parmesan cheese and finished with basil pesto.

For our vegetarian version, we use grilled vegetables like zucchini, bell peppers, mushroom, asparagus and fresh garlic fried spinach. Topped with a basil infused tomato and creamy béchamel sauce.

Rice with Beef and Egg 248

Steaming hot rice topped with sautéed beef, scrambled egg and leeks.

Chinese Meal on a Tray

A set menu similar to the Japanese Bento Box.

All served in one tray for an irresistible price


288

Choices of Main Dish

Stir-fried Squid

 Stir-fried squid with garlic, celery, bell peppers and crunchy cashew nuts.

Pork Spare ribs

 Generously marinated spare ribs with garlic and bean sauce then steamed until fork tender.

Beef Cantonese style

Stir fried slices of fork tender beef marinated with ginger, oyster and light soy sauce, enhanced with onion, carrots and fresh ginger slivers.

Sweet and Sour Fish fillet

Crispy fish fillet, bell peppers and pineapple chunks smothered in heaping amounts of sweet and sour sauce.

***Served with clear chicken broth, stir fried Bok Choy,
steamed rice and fresh fruit platter***

Entrée

Fish and Chips 328

Enjoy this all-time favorite English dish. Made with Norwegian cod 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

For Kids 148 Full Portion 228

Hickory Smoked U.S Skirt Steak 398



Forget tenderloins, porterhouses, and rib eyes — I'll take a skirt steak any day because of its amazing flavours. Marinated and grilled to perfection, (Medium is the preferred doneness) served with garlic mashed potatoes, green asparagus topped with creamy crab meat.

Grilled Salmon on Seafood Mash 328

5oz. centre cut Norwegian salmon fillet seasoned with sea-salt and fresh herbs. Oven-baked with a sprinkle of extra virgin olive oil, served atop mashed potatoes infused with mussel, squid, fish and prawns. Served with a creamy caper sauce.

Norwegian Cod Veracruz 298



Boneless cod fish fillet braised in a tomato-chili-olive sauce served with grilled zucchini rounds and fragrant brown rice.

Chicken in a Basket 298

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

Seafood Mix Grill 468




Trio of king prawn, salmon belly and cod fish marinated in fresh herbs, olive oil, a dash of garlic and hint of fresh lemon juice. All seasoned with freshly ground black pepper and sea salt. Served with vegetable quinoa salad and tarragon infused tomato salsa.

Side Orders

Steamed, Brown or Garlic Rice	38
Assorted Buttered Vegetables	78
Steamed Broccoli	78
Mashed or Roast Potatoes	68
Garlic Fried Spinach	108
Garlic Cheese Bread	48
4pcs. Soft Rolls and butter	38


Filipino Favorites

Binakol na Manok 298

 Chicken Binakol or Binakol na manok is a chicken soup popular in the Visayas Region, specially in Iloilo. Similar to tinolang manok but instead of regular water, we use coconut water and coconut meat.

“I even discovered during my research that Bill Clinton during his visit to Manila was very fond of this dish and considered it as one of his favourite Filipino Dish.” - Chef Hans

Spicy Sizzling Bulalo with Crispy Kangkong 348

 Another “Soul Food” of the Philippines. Meaty beef shank simmered for hours until fork tender then smothered in a creamy mushroom sauce. Accompanied with your choice of rice.


Lechon Kawali 288


Due to popular demand, this dish is back on the menu. Lean pork belly marinated with our special seasoning blend. Boiled then fried to a crispy finish, served with atchara and lechon sauce.

Beef Steak Tagalog 328


Pan-fried thin slices of imported beef, marinated in calamansi juice and soy sauce. Garnished with caramelized onion rings. Served with complimentary steamed rice.

Callos a la Madrileña 368

 This Old Spanish influenced ox tripe dish is much more than “Ox tripe.” It is a prime example of how a simple dish can be transformed into something extraordinary. By adding ox tail, chorizo de bilbao, “Majestic Ham”, garbanzo beans, onion, garlic, red bell peppers. Simmering all of these ingredients for hours to blend the flavours and tenderizing the meat to create a dish full of depth and texture.

Inihaw na Liempo	268
Grilled pork belly with green mango and bagoong.	
Beef Salpicao	328
Thin slices of imported beef sautéed with garlic and Lea and Perrins sauce. Served with potato salad or french fries.	
Pinakbet	218
Sautéed squash, baby eggplant, ampalaya, string beans and okra, stir-fried with shrimp paste and garnished with pork chicharon.	
Gising Gising	188
 Gising Gising is literally translated to English as “Wake me up.” This spicy concoction of stir-fried vegetables, crispy Lechon Kawali and lots of chili will surely wake up your appetite.	
Chicken or Pork Adobo	228
Chicken or Pork Adobo does not need any explanation as it is universally loved. Topped with quail eggs for a more appealing finish.	

Dessert

Belgian Style Waffle	128
This is the favourite “liege” waffle recipe of the Santos Family. Served with your choice of whipped cream, chocolate sauce or ice cream. <i>“Thank you very much for sharing this recipe with us so we can now provide all our members with this truly delicious Belgian style waffle.” - Chef Hans</i>	
Palms Beloved “Bread and Butter Pudding”	148
Try this very popular house specialty served with mantecado ice cream or vanilla bourbon sauce.	
Meringue with Vanilla Ice Cream	168
 Meringue is an old traditional Swiss dessert made of whipped egg whites and sugar. Baked at a low temperature resulting in a crisp, light airy and sweet confection. Served with whipped cream and vanilla ice cream.	
Crepe Samurai	148
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.	

The Palms Country Club
Café Asiana Menu

Tiramisu	168
The all-time favorite Italian dessert made with real mascarpone cheese, lady fingers, espresso coffee and a dash of cacao powder.	
Halo-halo	
<i>Regular</i>	118
<i>Special</i>	138
Fresh Tropical Fruit Platter	148
Selection of 6 kinds of seasonal fruits	
Mango Canonigo	148
Made of baked meringue with caramel syrup, served with mango infused vanilla sauce. Garnished with brandy snap and chopped pistachio nuts.	
Carament Chocolate	128
 Chocolate brownie base topped with chocolate mousse, Williams pears, and a thin dark chocolate leaf.	
Cake of the Month (per slice)	98
 Ask your server for the special creation of this month.	

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