

#### 7AM-10AM Last Call 9:45AM

#### 1.The Sea

Smoked Salmon, Dill Cream Cheese
Lightly Marinated Prawn and Scallops
Slices of Grapefruit, Green leaves and Tomatoes
Herbs and Lemon Dressing

Seafood Omelet Seasonal Steamed Vegetables Ratatouille

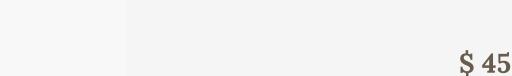
Assortment of Breakfast Pastries

Fruits Salad Plain Yogurt

Choice of Orange Juice or Grapefruit Juice

Coffee or Tea (Hot or Cold)







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### 2.The Jungle

Marinated Mushrooms and Cherry Tomatoes
Fresh Garden Salad
Balsamic Soy Dressing

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Pan Fried Tofu
Seasonal Steamed Vegetables
Roasted Herb Potatoes
Tomato Sauce

\*

Assortment of Breakfast Pastries

\*

Fruits Salad Plain Yogurt

\*

Choice of Orange Juice or Grapefruit Juice

\*

Coffee or Tea (Hot or Cold)

\$45

A 10% service charge will be added to your bill. Menus are subject to availability.

Menus, dishes, food items and place of origin may be subject to change, based on food procurement availability.

Fish, squid, Fish Egg Roe, Shrimp are raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.





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Italian Prosciutto Ham
Brie Cheese, Turkey Ham
Tomatoes, Green Salad, Lemon and Herbs Dressing

Home-Made Pancakes with Berries and Hash Brown, Bacon and Sausage Scrambled Eggs

Assortment of Breakfast Pastries

Fruits Salad Plain Yogurt

Choice of Orange Juice or Grapefruit Juice

Coffee or Tea (Hot or Cold)

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#### 4.The Proa

Caesar Salad,
Grilled Chicken Breast and Prawn
Crispy Bacon, Croutons, and Shaved Parmesan Cheese

Fried Rice with Chamorro Sausage Fried Egg and Seasonal Vegetable

Assortment of Breakfast Pastries

Fruits Salad Plain Yogurt

Choice of Orange Juice or Grapefruit Juice

Coffee or Tea (Hot or Cold)

\$45

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#### Breakfast

7AM -10AM (Last Call 9:45AM)

## THE TSUBAKI CONTINENTAL BREAKFAST

25

Your Choice of Juice Orange, Grapefruit, Apple, Pineapple, Four Seasons

Assorted Bakeries Croissant, Danish, Bread Rolls Served with Butter and Fruit Preserves

Your Choice of Cereal Corn Flakes, Special K. Rice Krispies, Granola Milk – Whole, Low Fat, Soy Milk

Brewed Regular or Decaffeinated Coffee or Breakfast Tea

#### THE TSUBAKI BREAKFAST

29

Your Choice of Juice Orange, Grapefruit, Apple, Pineapple, Four Seasons

Assorted Bakeries Croissant, Danish, Bread Rolls Served with Butter and Fruit Preserves

Your Choice of Cereal Corn Flakes, Special K, Rice Krispies, Granola Milk – Whole, Low Fat, Soy Milk

Two Eggs Cooked Any Style Scrambled, Sunny Side Up, Over Easy, Over Medium, Over Hard or Boiled

Choice of Bacon, Ham, or Bratwurst Sausage Served with Hash Browns and Grilled Tomato

Brewed Regular or Decaffeinated Coffee or Breakfast Tea, Tropical Green Tea, Earl Gray, Chamomile (Hot or Cold)



#### Breakfast

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ALA CARTE	
FRESH FRUITS Assorted Seasonal Sliced Fruits	10
YOUR CHOICE OF CEREAL AND MILK Corn Flakes, Special K, Rice Krispies, Granola Milk: Whole, Low Fat, Soy Milk	8
FRUIT YOGURT Plain Yogurt Served with Seasonal Fruits	12
ASSORTED BAKERY BASKET Croissant, Assorted Danish, Bread Rolls Served with Butter and Fruit Preserves	12
SALMON GRAVLOX Served with Pickled Vegetables	22
SEASONAL SALAD With Choice of Sesame, French, Thousand Island, or Ranch Dressing	15
TWO EGGS COOKED ANY STYLE Scrambled, Sunny Side Up, Over Easy, or Boiled Choice of Bacon, Ham, or Bratwurst Sausage Served with Hash Browns and Grilled Tomato	15
THREE EGG OMELET With your choice of filling: Ham, Sausage, Tomato, Mushroom, Grated Cheddar Cheese Served with Hash Brown and Grilled Tomato	17
AMERICAN PANCAKE Served with Maple Syrup and Fresh Berries	16

GRILLED BREAKFAST STEAK 8oz / 220g Tenderloin Steak with Fried Eggs, Hash Brown, and Grilled Tomato	45
SIDE ORDERS Bacon, Sausage, Sliced Ham, Hash Brown, Grilled Tomato, Mash Potato	7
JUICE Orange, Grapefruit, Apple, Pineapple, Four Seasons, Mango Cranberry	6.5
COFFEE Fresh Regular Brewed or Decaffeinated Coffee	6.5
TEA (Hot or Cold) Tropical Green Tea, Earl Grey, Chamomile	6.5
MILK Whole, Low Fat, Soy Milk	5



#### Lunch and Dinner

11AM -10PM (Last Call 9:45PM)

APPETIZER, SOUP, SALAD		FLAVORS
MARINATED ORANGE SALMON with Pickled Vegetables	25	JAPANESE CURRY SAUCE WITH RICE (Chicken or Beef)
CAESAR SALAD WITH GRILLED CHICK Parmesan Cheese, Bacon, and Crouton		SPAGHETTI with Summer Vegetables and Tomato Sauce
SEASONAL SALAD with Lemon Vinaigrette or Japanese Po Vinaigrette	nzu	100% US BEEF BURGER Served with French Fries
ASSORTED CHEESE PLATTER with Dried Fruit	28	TURKEY HAM CROISSANT SANDWICH With Turkey Ham, Cheese, and Vegetables With French Fries
FRIED CHICKEN STRIPS WITH FRENC	CH FRIES 24	DESSERT
ASSORTED CROSTINI PLATE	23	GREEN TEA CRÈME BRULEE
SOUP OF THE DAY	12	MANGO PUDDING
FISH AND MEAT		ASSORTED PASTRY PLATTER
GRILLED SALMON Mashed Potato, Vegetables Stewed in T Sauce, Steamed Vegetables, and Basil P Served with Bread or Rice		FRUIT PLATTER
DEEP FRIED JUMBO PRAWNS Served with Tartar Sauce, or Japanese T	28 Tonkatsu	INDIVIDUAL PORTION
Sauce Served with Bread or Rice		2 PAX PORTION  FAMILY PORTION
BEEF HAMBURGER STEAK Served with Demi Glace Sauce and Mix Mushrooms, Seasonal Vegetables Served with Bread or Rice	ted	
GRILLED BEEF STRIPLOIN OR TENDER Served with Steamed Vegetables and M Potato, Red Wine Sauce Served with Bread or Rice		
10oz / 280g Beef Striploin 8oz / 220g Beef Tenderloin	40 45	



### Beverage Menu

11AM -10PM (Last Call 9:45PM)

BEER		RED WINE	
BUDWEISER BUDLIGHT MILLER LITE HEINEKEN CORONA ASAHI STELLA ARTOIS MICHELOB ULTRA	6 6 6 7.5 7.5 7.5 7.5	CABERNET LOKOYA 2016 MOUNT VEEDER SILVERADO SOLO 2014 STAGS LEAP CAKEBREAD NAPA VALLEY FREEMARK NAPA VALLEY JORDAN 2015 ALEXANDER VALLEY BERINGER KNIGHTS VALLEY SONOMA SEQUOIA GROVE NAPA VALLEY DECOY CABERNET SAUVIGNON	BTL 830 244 150 140 139 85 80 77
OTHERS SODAS (COKE, DIET COKE, SPRITE)	4.5	BEAULIEU VINEYARD 2017 CALIFORNIA BREAD & BUTTER NAPA VALLEY	45 45
ICED TEA BOTTLED WATER PELLEGRINO SPARKLING WATER	4.5 4.5 5	<u>TUSCAN RED BLEND</u> ANTINORI TIGNANELLO 2013 ITALY	189
COFEE		MERLOT DUCKHORN 2016 NAPA VALLEY	163
AMERICANO CAFÉ LATTE CAPPUCCINO TEA	6.5 7 7	PINOT NOIR LA CREMA RUSSIAN RIVER MATUA LANDS & LEGENDS CENTRAL OTAGO MEIOMI 2018 CALIFORNIA LOVE NOIR	79 75 75 50
TROPICAL GREEN TEA EARL GREY ORGANIC SPRING JASMINE TEA CHAMOMILE	6.5 6.5 6.5 6.5	ROSÉ COTE DES ROSES 2018 WHITE WINE	45
JUICE		CHARDONNAY  DUCKHORN NAPA VALLEY	152
APPLE ORANGE PINEAPPLE GRAPEFRUIT MANGO CRANBERRY	6.5 6.5 6.5 6.5 6.5	SEQUOIA GROVE NAPA VALLEY DECOY CHARDONNAY BREAD & BUTTER NAPA VALLEY  SAUVIGNON BLANC MATUA LAND & LEGEND 2016 NZ MARLBOROUGH	71 60 45 H 58
		DOG POINT NZ MARLBOROUGH  CHAMPAGNE / SPARKLING  DOM PERIGNON BLANC 2008 FRANCE	340
		MOËT & CHANDON ICE IMPERIAL VEUVE CLICQUOT BRUT CARTE JAUNE POMMERY BRUT ROYAL FRANCE POMMERY ROYAL BLUE SKY MOET CHANDON BILYARA SPARKLING WOLF BLASS BOTTEGA PETALO ITALY PETALO MOSCATO FRAGOLINO ROSSO	155 145 135 135 125 45 45 45