

LAGOON CLUB LUNCH

SALADS

ARUGULA

Goat Cheese, Granny Smith Apple, Mung Sprouts Soy-Lime Vinaigrette
V | GF | SF | NF

SOBA

Home-Grown Mushrooms, Buckwheat Noodles, Yuzu Infusion
VEG | DF | SF | NF

KAISEN

Raw Fish, Mixed Greens, Cherry Tomatoes, Wakame, Soy Dressing
DF | NF

KANI*

King Crab, Sweet Corn, Cucumber, Mango, Lettuce, Ponzu-Wasabi Emulsion
DF | SF | NF

SUSHI BAR

MAGURO-SUIKA SALAD

Yellowfin Tuna, Watermelon, Red Onions, Jalapeno, Lime Dressing, Shiso Leaves
DF | NF

INARI SUSHI

Negi Toro, Bean Curd Skin, Salmon Tartar, Ikura, Wasabi
DF | SF | NF

SPICY MAGURO POKE

Tuna, Hamachi, Spicy Mayonnaise, Edamame, Wakame, Mango, Cucumber
DF | SF | NF

AMAEBI – SCALLOP MISO CEVICHE

Sweet Shrimp, Scallops, Yuzu Miso, Mango, Cherry Tomato, Scallion, Cilantro
DF | SF | NF

TOKUSEN SASHIMI MORIAWASE*

Chef's Selection Of Premium Sashimi
DF | SF | NF

TOKUSEN SUSHI MORIAWASE*

Chef's Selection Of Premium Sushi
DF | SF | NF

*Premium menu item, not applicable for dining benefit of exclusives

VEG = Vegan | V = Vegetarian | GF = Gluten Free | DF = Dairy Free | SF = Sugar Free | NF = Nut Free
All prices are in Philippine Peso and are subject to 10% service charge and 12% government tax where applicable

LAGOON CLUB LUNCH

DONBURI

CHIRASHI DON

Reef Fish, Scallions, Sushi Rice, Pickled Ginger, Wasabi, Spicy Mayonnaise, Nori
DF | SF | NF

SEAFOOD TENDON

Tempura Rice Bowl, Tiger Prawns, Scallops, Oysters Nori, Tume, Shiso Leaves
DF | SF | NF

KATSUDON

Kurobuta Pork Cutlet, Tendashi, Egg, Rice
DF | SF | NF

ABURI WAGYU*

M5 Flank Steak, Furikake, Scallions, Onsen Tamago, Sweet Soy Sauce, Sushi Rice
DF | NF

OISHII RYOURI

KATSU SANDO

Crispy Kurobuta Pork, Cabbage, Shokupan, Tonkatsu, Mayonnaise, Mustard
DF | SF | NF

KAKUNI RAMEN

Pork Belly, Tonkatsu Broth, Scallions, Bean Sprouts, Burnt Garlic Oil, Aji Tamago
DF | SF | NF

SPICY MISO TSUKEMEN

Chilled Udon, Marinated Chicken Thigh, Shitake, Scallions
DF | SF | NF

GYU YAKINIKU*

Beef Rib, Garlic-Yuzu Broth, Wasabi Potato, Roasted Garlic, Yakiniku Sauce
DF | NF

*Premium menu item, not applicable for dining benefit of exclusives

VEG = Vegan | V = Vegetarian | GF = Gluten Free | DF = Dairy Free | SF = Sugar Free | NF = Nut Free
All prices are in Philippine Peso and are subject to 10% service charge and 12% government tax where applicable

LAGOON CLUB LUNCH

SOURDOUGH PIZZA

Why is sourdough healthier for you? Sourdough is rich in fiber, nutrients, and antioxidants. Sourdough undergoes a lengthy 72-hour natural fermentation process which makes it easier to digest and breaks down starches and gluten. It is low glycemic, keeping blood sugar levels stable and full of prebiotics that promote a healthy digestive system.

MARGHERITA

Marzano Tomatoes, Fior Di Latte Mozzarella

V | SF | NF

GIARDINO

Kale, Asparagus, Okra, Spinach, Avocado, Ricotta

V | SF | NF

BIANCA

Artichokes, Eggplant, Fennel, Chickpeas, Olives, Salsa Verde

V | SF | NF

CAPRINA

Goat Cheese, Beetroot, Sweet Potato, Figs, Walnut,

Mizuna

V | SF | NF

QUATTRO FORMAGGI E FUNGHI

Buffalo Mozzarella, Taleggio, Caprino, Gorgonzola, Spinach, Mushrooms

V | SF | NF

SALAME PICCANTE

Beef Pepperoni, Seasoning Peppers, Sweet Garlic, Rosemary

SF | NF

SALSICCIA E FRIARIELLI

Braised Cabbage, Broccoli, Wild Marjoram, Mild Chili Oil

SF | NF

TUNA E BOTTARGA

Smoked Egg Yolks, Baby Leeks, Capers, Tarragon

SF | NF

VIVALDI

Squid Ink Sourdough, Shrimp, Scallop, Clams, Squid, Octopus, Sea Grapes

SF | NF

SALMONE

Smoked Salmon, Salmon Roe, Sour Cream, Raw Marinated Fennel, Dill

SF | NF

RUSTICA

San Daniele Ham, Burrata, Garden Rocket, Cherry Tomatoes, Pine Nuts

SF

All our pizzas can be customized and are available as gluten free and dairy free options.

*Premium menu item, not applicable for dining benefit of exclusives

VEG = Vegan | V = Vegetarian | GF = Gluten Free | DF = Dairy Free | SF = Sugar Free | NF = Nut Free

All prices are in Philippine Peso and are subject to 10% service charge and 12% government tax where applicable

LAGOON CLUB LUNCH

DESSERTS

SUIKA GRANITÉ

Compressed Watermelon, Shiso Leaves, Sea Salt
VEG | GF | DF | NF

KAJITSU

Seasonal Fruits
VEG | GF | DF | NF

MELONPAN

Japanese Ice Cream Sandwich, Azuki Matcha, Strawberries
VEG | GF | DF | NF

TOMOROKOSHI SUNDAE

Sweet Corn Ice Cream, Grilled Corn, Mochi Balls, Soy Caramel
V | GF

SORBET

VEG | GF | DF | NF

COCONUT

STRAWBERRY

MANGO

CALAMANSI

PASSION FRUIT

ICE CREAM

V | GF | NF

MATCHA

CREAM CHEESE BROWNIE

VANILLA

CHOCOLATE

UBE

*Premium menu item, not applicable for dining benefit of exclusives

VEG = Vegan | V = Vegetarian | GF = Gluten Free | DF = Dairy Free | SF = Sugar Free | NF = Nut Free

All prices are in Philippine Peso and are subject to 10% service charge and 12% government tax where applicable