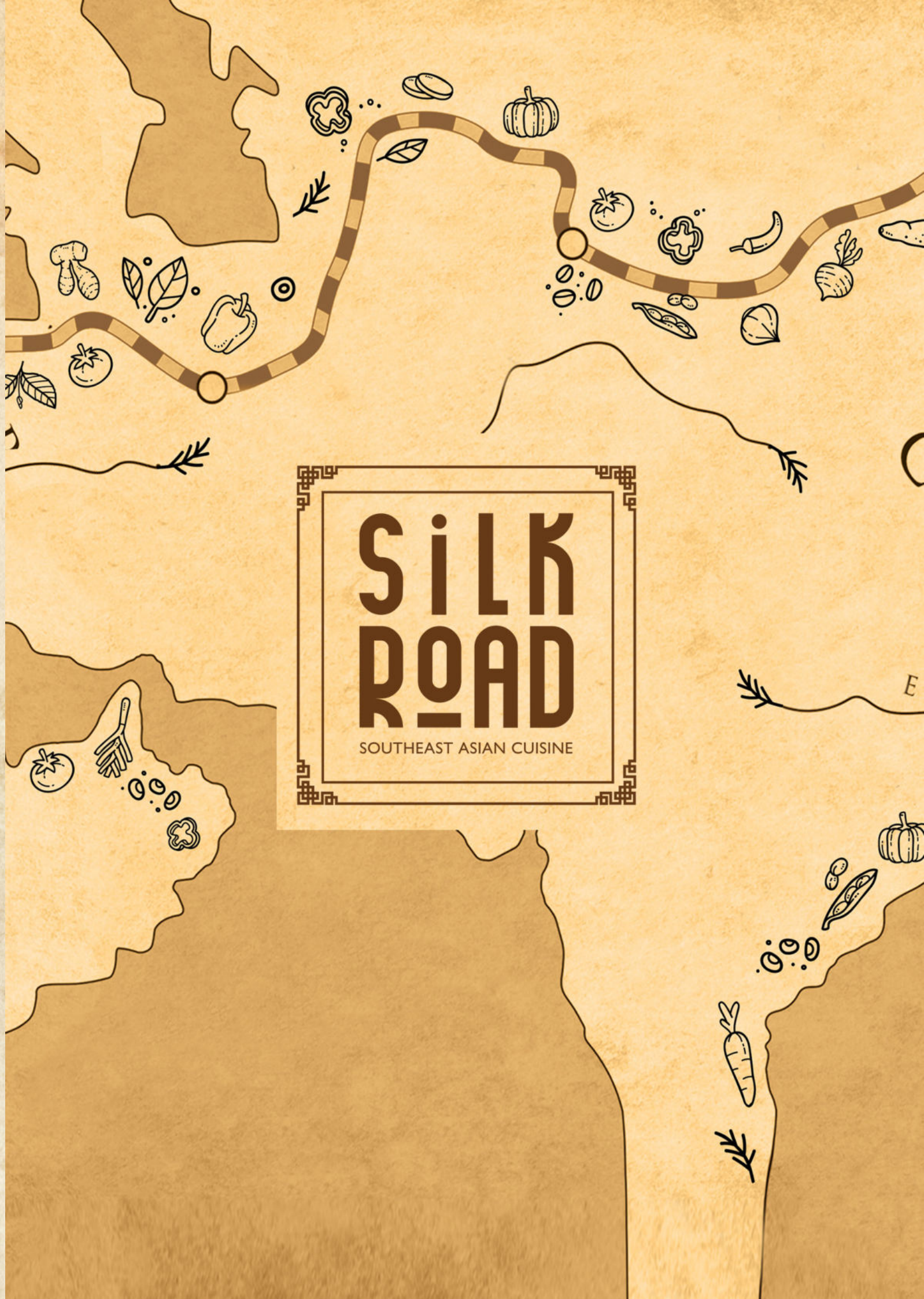


SILK ROAD

SOUTHEAST ASIAN CUISINE





HELP SAVE OUR PLANET, ONE PLATE AT A TIME

拯救我们的地球，从每道菜做起 | 한 번에 요리 하나씩, 지구를 지키는 일을 도와주세요

We are thrilled to be part of the I Love Earth integrated sustainability program of Newport World Resorts and all the hotel brands within the property, leveraging our combined strengths to make a bigger, positive impact on the planet. One of the pillars of I Love Earth is promoting sustainable culinary practices through healthy and responsible sourcing that prioritizes local products.

我们很高兴能参与纽波特世界度假村及旗下所有酒店品牌打造的“我爱地球”综合可持续发展计划，我们将发挥出协同优势，对地球产生更大的积极影响。
“我爱地球”的一个核心理念在于通过责任地采购健康的当地产品，来推广可持续烹饪美食。

저희 호텔은 NEWPORT WORLD RESORTS 및 해당 부지 내의 모든 호텔 브랜드의
I LOVE EARTH 통합 지속가능성 프로그램의 일원이 되어,
모두의 결합된 힘으로 지구에 더 크고 긍정적인 영향력을 행사할 수 있게 되어 대단히 기쁩니다.
I LOVE EARTH 프로그램의 주요 원칙 중 하나는 현지 생산자들을 우선시하는 건강하고 책임감 있는
식재료 조달을 통한 지속 가능한 조리 관행입니다.

These icons indicate the sustainability effort that goes into a particular menu item.

这些图标体现的是我们在可持续发展方面做出的努力，且已收入特定菜单。

이 아이콘은 특정 메뉴 아이템에 지속 가능성 관련 노력이 들어갔다는 점을 나타냅니다.



CAGE FREE EGGS

土鸡蛋 | 자유 방목 달걀

Cage free egg production promotes the welfare of egg-laying hens, and produces eggs that are of higher quality, more nutritious and safer to eat.

为了生产土鸡蛋，蛋鸡需要更好的生活环境，以产出质量更高、营养更丰富、食用更安全的鸡蛋。

자유 방목 달걀 생산은 달걀을 낳는 암탉들의 복지를 증진하여 품질이 더 뛰어나고 영양가가 많고 섭취에 더 안전한 달걀을 생산합니다.



SUSTAINABLE SEAFOOD

可持续海产品 | 지속 가능한 해산물

We choose seafood farmed or fished in ways that minimize harm to the environment, while supporting livelihoods in a fair and responsible manner.

我们选择以对环境危害最小的方式养殖或加工的海产品，并以公平且负责任的方式来满足生计。

저희는 책임감 있고 공정한 방식으로 생계를 지원하면서도 환경에 가하는 해를 최소화하는 방식으로 양식되거나 잡은 해산물을 선택합니다.



LOCAL PRODUCTS / LOCAL COFFEE / LOCAL CHOCOLATES

本地产品/本地咖啡/本地巧克力 | 현지 농작물 / 현지 커피 / 현지 초콜릿

We buy local coffee, chocolates, fruits, vegetables and grains to support local producers and lessen the carbon footprint in transporting these products

我们购买当地的咖啡、巧克力、水果、蔬菜和谷物，以支持当地的生产者，减少运输这些产品的碳足迹。

저희는 현지의 커피와 초콜릿, 과일, 채소 및 곡물을 구매하여 현지 생산자들을 지원하며 이러한 농작물을 운송하는 데서 발생하는 탄소 발자국을 줄입니다.



GROWN ON-SITE

就地种植 | 현장 재배

We grow our own vegetables via two farm projects within the property: the I Love Earth Urban Farm, which is an advanced “machine farm” by BoomGrow that uses 95% less land, water and fuel, and generates 95% less waste; and the Organic, Urban, Regenerative Farm (OUR Farm) pilot site, which is a community-based initiative in partnership with the University of the Philippines-Los Banos, and the Pasay City government.

我们在物业内的两处农场种植了自家蔬菜：其中，“我爱地球城市农场”是BOOMGROW打造的先进“机器农场”，可减少95%的土地、水和燃料使用量，并可减少95%的废物产生量；另一家种植项目是与菲律宾洛斯巴诺斯大学和帕赛市政府合作开展的一项社区倡议，是一家以“有机、城市、再生农场”为特点的试验场。

저희는 땅과 물, 연료의 사용을 95% 줄이고 폐기물을 95% 줄인 BOOMGROW의 “기계 농장”,

I LOVE EARTH 어번 팜과 UNIVERSITY OF THE PHILIPPINES LOS BANOS, 파사이 정부와의 파트너십을 통한 커뮤니티 기반 이니셔티브인 ORGANIC, URBAN, REGENERATIVE FARM (OUR FARM)

파일럿 현장, 이 부지 내 두 곳의 농장 프로젝트에서 채소를 재배합니다.

Steamed Chicken Feet with Black Beans ㉠ ㉡
豉汁蒸凤爪 · 검은콩을 곁들인 찜 닭발



Giant Shrimp Dumplings (Har Gao) ㉢ ㉣
水晶蝦餃 · 자이언트 새우 찜만두 (하가우)



Barbecued Honey Pork Bun (Siopao) ㉤ ㉥
蜜汁叉燒包 · 찜 바베큐 허니 포크 번 (시오파오)



Fried Pork and Shrimp Wontons ㉦ ㉧
鮮蝦豬肉炸雲吞 · 새우튀김 완돈



HAND-CRAFTED CANTONESE DIM SUM

粵式手工點心 ▪ 손으로 빚은 광동식 딤섬

Pork and Shrimp Dumplings (Siomai) 🐷🍤	230
3 pieces steamed pork and shrimp in siomai wrapper topped with tobiko (flying fish eggs) 鮮蝦燒賣 ▪ 찐 돼지고기와 새우 만두 (시오마이)	
Barbecued Honey Pork Bun (Siopao) 🐷🍷	250
Steamed siopao bun stuffed with pork in asado sauce 蜜汁叉燒包 ▪ 찐 바베크 허니 포크 번 (시오파오)	
Steamed Spare Ribs with Black Bean Sauce 🐷🍷	265
Pork ribs steamed in fermented black beans 黑豆鼓蒸排骨 ▪ 블랙빈 소스 돼지 갈비찜	
Giant Shrimp Dumplings (Har Gao) 🍤🍷	280
3 pieces steamed peeled shrimps mixed with lard and tang mien in potato starch wrapper 水晶蝦餃 ▪ 자이언트 새우 찐만두 (하가우)	
Steamed Chicken Feet with Black Beans 🍷🍷	300
Steamed chicken feet with tausi in asado sauce 鼓汁蒸風爪 ▪ 검은콩을 곁들인 찐 닭발	
Fried Pork and Shrimp Wontons 🐷🍤	350
Crispy fried seasoned pork and shrimp dumplings 鮮蝦豬肉炸雲吞 ▪ 새우튀김 완톤	

🥚 CAGE-FREE EGGS 🐟 SUSTAINABLE SEAFOOD 🌱 GROWN ON-SITE 🍃 LOCAL PRODUCTS / LOCAL COFFEE / LOCAL CHOCOLATES
🐷 Pork 🍤 Shellfish 🌰 Nuts 🥬 Vegetarian 🌶 Spicy 🍷 Chef's recommendation
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Double Boiled Corn & Carrot Spare Ribs Soup

粟米紅萝卜排骨汤

슈페리어 립(갈비)에 옥수수과 당근 곁들인 스프(국)



Char Siew Wanton Noodles (Dry / Soup) 🍜 🥢

叉燒雲吞乾撈麵 • 돼지고기 바베큐 완탕 건면

CHINESE CUISINE

中华美食 ▪ 중국 요리

SOUP

湯 ▪ 수프

Double-Boiled Corn and Carrot Spare Ribs Soup

250

Radish cubes, corn, carrots, and pork spare ribs

粟米红萝卜 排骨汤 ▪ 슈페리어 립(갈비)에 옥수수과 당근 곁들인 스프(국)

NOODLES

麵 ▪ 국수

Char Siew Wonton Noodles (Dry / Soup)

360

Boiled wonton noodles in pork broth with dark soy sauce

Served with vegetables

叉燒雲吞乾撈麵 ▪ 돼지고기 바베큐 완탕 건면

Braised Crab Meat Yee Fu Noodles

360

Braised noodles with crab meat and vegetables

蟹肉伊府面 ▪ 게살 조림 이푸 국수

CAGE-FREE EGGS SUSTAINABLE SEAFOOD GROWN ON-SITE LOCAL PRODUCTS / LOCAL COFFEE / LOCAL CHOCOLATES

Pork Shellfish Nuts Vegetarian Spicy Chef's recommendation

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Wok Fried Black Pepper Beef

黑椒牛肉 ▪ 블랙페퍼 곁들인 비프 워 볶음 요리

MAINS

主菜 ▪ 메인요리(주요리)

Wok-Fried Garden Greens	320
Mixed seasonal vegetables in minced garlic and oyster sauce, topped with fried garlic 蒜蓉蠔油炒雜菜 ▪ 워 프라이드 가든그린	
Signature Fried Rice 🐷 🍤	390
Restaurant-style fried rice with Chinese sausage, shrimp, and vegetables 招牌炒饭 ▪ 시그니처 볶음밥	
Wok-Fried Black Pepper Beef 🍴	888
Beef tenderloin with butter and black pepper sauce 黑椒牛肉 ▪ 블랙페퍼 곁들인 비프 워 볶음 요리	
Steamed Shrimp in Superior Sauce 200g 🍤	820
Suahe with special superior soy sauce 上等醬油蒸活蝦” ▪ 일품 소스를 곁들인 수아찜 200g	

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Klang Bak Kuh Teh with Steamed Taro Rice 🍲 🍚
巴生肉骨茶配芋頭飯 • 찐 타로 쌀을 곁들인 클랑 박 쿠 차



Nasi Lemak 🍚 🍴
马来西亚椰浆饭 • 튀긴 나시르막

MALAYSIAN CUISINE

馬來西亞美食 ▪ 말레이시아 음식

NOODLES

麵 ▪ 국수

Penang Char Kway Teow 🍳🐠🌶️

510

Wok-fried hofan noodles with Chinese sausage, shrimp, chili boh, egg, bean sprouts, and chives
檳城炒粿條 ▪ 페낭 차콰이 테오우

SEAFOOD

海鮮 ▪ 해물

Sambal Ikan Bakar 🐠🌶️

990

Grilled pompano fish marinated in chili sambal paste wrapped in banana leaves
三巴烤金昌魚 ▪ “삼발 이칸 바카르 (삼발과 함께 구운 폼파노)

MAINS

主菜 ▪ 메인요리(주요리)

Nasi Lemak 🍛🐠🌶️

300

Fried chicken wings marinated in shrimp paste, served with steamed coconut rice, spicy onion sambal, fried anchovies, and fried egg
馬來西亞椰漿飯 ▪ 튀긴 나시르막

Klang Bak Kuh Teh with Steamed Taro Rice 🍳🐷

520

Pork ribs, pork belly, and pork stomach boiled in Chinese spices
Served with taro-steamed rice
巴生肉骨茶配芋頭飯 ▪ 찐 타로 쌀을 곁들인 클랑 박 쿠 차

Wok-Fried Crispy Pork Belly with Dark Soy Sauce 🍳🌶️

580

Chopped pork belly with sweet dark soy sauce
黑醬油爆炒燒肉 ▪ 진한 간장을 곁들인 튀김 바삭한 튀김 삼겹살 (웍요리)

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Tuna à la Pobre 🍴
烤金槍魚・참치 알라 포브레



Freshwater Prawn Sinigang with Miso 🍲
味増菲式鮮蝦酸湯・미소를 곁들인 생새우 시니강



Chicken and Pork Adobo in Coconut 🍲
菲式醬油燜豬肉與雞肉・치킨과 돼지고기 아도보

FLAVORS OF THE PHILIPPINES

菲律賓風味 · 필리핀의 맛

SOUP

湯 · 수프

Miso-Flavored Sinigang Soup Cooked with Asian Greens

Choice of:

Pork 670

味増菲式猪肉酸汤 · 미소를 곁들인 돼지고기 시니강

Freshwater Prawn 1,100

味増菲式鲜虾酸汤 · 미소를 곁들인 생새우 시니강

Pompano 988

味増菲式金昌鱼酸汤 · 미소를 곁들인 품파노 시니강

MAINS

主菜 · 메인요리(주요리)

Chicken and Pork Adobo in Coconut 490

Chicken and pork slow-braised in vinegar, soy sauce, garlic, peppercorn, and bay leaf

菲式醬油燜豬肉與雞肉 · 치킨과 돼지고기 아도보

Tuna à la Pobre 720

Pan-fried tuna lightly simmered in soy sauce, calamansi and garlic

烤金槍魚 · 참치 알라 포브레

Beef Salpicao with Fried Garlic 888

Stir-fried beef tenderloin tips stewed in rich buttery soy and garlic sauce

烤大蒜牛里脊配黃油大蒜和伍斯特沙司 · 살피카오(비프)

CHEF'S SPECIAL

主廚特色菜 · 셰프 스페셜

Kinilaw na Tuna 390

Fresh Tuna, Cucumber Vinegar, Tomato, Onion, Radish

菲式酸腌金枪鱼 · 끼닐라우 참치

CAGE-FREE EGGS SUSTAINABLE SEAFOOD GROWN ON-SITE LOCAL PRODUCTS / LOCAL COFFEE / LOCAL CHOCOLATES

Pork Shellfish Nuts Vegetarian Spicy Chef's recommendation

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Classic Brazo De Mercedes

梅伦格卷 ▪ 클래식 브라조 데 메르세데스(롤케익)

DESSERTS

甜品 · 디저트

Buko Pandan Pandan-infused cream with jelly cubes, shredded young coconut, and tapioca pearls 椰子斑斓冻 · 부코 판단	130
Leche Flan  Fresh fruits, coconut shreds, and caramel glaze 菲式焦糖布丁 · 레체 플란	140
Classic Brazo De Mercedes Meringue roll with egg and yema custard 梅伦格卷 · 클래식 브라조 데 메르세데스(롤케익)	200
Fruit Platter Assorted seasonal fruits 合時水果拼盤 · 과일 플래터	338

 CAGE-FREE EGGS

 SUSTAINABLE SEAFOOD

 GROWN ON-SITE

 LOCAL PRODUCTS /

 LOCAL COFFEE /

 LOCAL CHOCOLATES

 Pork

 Shellfish

 Nuts

 Vegetarian

 Spicy

 Chef's recommendation

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Hummus 鷹嘴豆泥 • 후무스



Chicken Shawarma "DONER"
Choice of Wrap or Basmati Rice
土耳其最好的雞肉沙瓦瑪 • 터키 최고의 치킨 샤와르마

MIDDLE EASTERN CUISINE

中東美食 · 중동 메뉴

MEZZE

小菜 · 에피타이저

Hummus

Boiled and pureed chickpea mousse, seasoned with lemon, cumin and olive oil
Served with pita bread
鷹嘴豆泥 · 후무스

230

SHAWARMA

沙瓦瑪 · 샤와르마

Chicken Shawarma “Doner”

Chicken doner served with fries, veggies, chili sauce, and garlic yogurt sauce
Choice of wrap or with basmati rice
雞肉沙瓦瑪 · “치킨 케밥”

365

Beef Shawarma “Doner”

Beef doner served with fries, veggies, chili sauce, and garlic yogurt sauce
Choice of wrap or with basmati rice
牛肉沙瓦瑪 · “쇠고기 케밥”

425



Lamb Vindaloo 🍴
文达卢羊肉 · 램 빈달루

Butter Chicken 🍴
黄油炸鸡 · 버터 치킨

INDIAN DISHES

印度菜 ▪ 인도요리

NAAN BREAD

饅餅 ▪ 난

*Chicken Tikka 🍴

350

Chicken tikka, cucumber, sliced onion, raita, and mint sauce
Served with fries or mixed lettuce
蒂卡烤雞 ▪ 치킨 티카

*Butter Chicken 🍴

400

Chicken tikka, mildly spiced tomato gravy, and raita
Served with steamed basmati rice or naan bread
黃油炸雞 ▪ 버터 치킨

MAINS

主菜 ▪ 메인요리(주요리)

*Lamb Vindaloo 🍴

660

Red lamb curry stewed in red chilies, vinegar, garlic, and spices
文达卢羊肉 ▪ 램 빈달루

INDONESIAN CUISINE

印尼风味 ▪ 인도네시아 요리

Nasi Goreng 🍴

350

Fried rice with meat, shrimp, and vegetables seasoned with sweet soy sauce
Served with a sunny side up egg
印尼香辣炒飯 ▪ 인도네시아 나시고랭

Soup Tulang (Beef Bone Soup)

500

Aromatic beef soup flavored with coriander, cinnamon, chili, onions, and anise seeds
牛骨汤 ▪ 소뼈를 곁들인 스프(국)

🥚 CAGE-FREE EGGS 🐟 SUSTAINABLE SEAFOOD 🌱 GROWN ON-SITE 🍷 LOCAL PRODUCTS / LOCAL COFFEE / LOCAL CHOCOLATES

🐷 Pork 🦞 Shellfish 🥜 Nuts 🌿 Vegetarian 🌶️ Spicy 🍷 Chef's recommendation

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Curry Laksa Noodles 🍜 🍴
咖喱叻沙 • 카레 락사 누들

Deep Fried Chicken Wings with Shrimp Paste 🍗 🍴
蝦醬炸雞翅 • 새우 페이스트를 곁들인 튀긴 닭날개



Wok Fried Chili Shrimps 🍤 🍴
炒新加坡辣椒蝦 • 워 프라이드 칠리 새우



SINGAPOREAN CUISINE

新加坡特色 ▪ 싱가포르

STARTERS

小吃 ▪ 전채요리

Deep-Fried Chicken Wings with Shrimp Paste   **380**
Chicken wings with marinated shrimp paste, garlic, and egg
蝦醬炸雞翅 ▪ 새우 페이스트를 곁들인 튀긴 닭날개

Wok-Fried Chili Shrimp    **820**
Suahe with chili sauce, ginger, minced garlic, tomato sauce, and egg
炒新加坡辣椒蝦 ▪ 워 프라이드 칠리 새우

NOODLES

麵 ▪ 국수

Curry Laksa Noodles    **340**
Boiled yellow noodles in laksa broth with shrimp, pork asado, chicken filet, tofu, hard-boiled egg, bean sprouts, and string beans
咖喱叻沙 ▪ 카레 락사 누들

MAINS

主菜 ▪ 메인요리(주요리)

Hainanese Chicken Rice **440**
Poached white chicken and Hainanese rice, served with chili sauce, ginger paste, and soy sauce
新加坡海南雞飯 ▪ 하이난 치킨밥

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 Pork  Shellfish  Nuts  Vegetarian  Spicy  Chef's recommendation

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Shrimp Tom Yam Soup 🍲🍴

東炎蝦湯 • 뽕암강 스프(국)



Sizzling Pad Kra Pao 🍲🍴

铁板泰式九层塔炒肉碎 • 철판에 돼지고기 볶음 요리

THAI CUISINE

泰式風味 ▪ 태국 스타일

STARTERS

小吃 ▪ 전채요리

Thai Fried Shrimp and Pork Spring Rolls   308
Spring rolls filled with shrimp, pork, vermicelli, lemongrass, cabbage, and carrots
泰式鮮蝦豬肉蔬菜春卷 ▪ 새우와 돼지고기 스프링롤

Thai-Style Pan-Fried Omelette with Fresh Crab Meat  398
Egg omelette stuffed with crab meat chunks, served with homemade sweet chili sauce
泰式蟹肉煎蛋 ▪ 타이 크랩 오믈렛

SOUP

湯 ▪ 수프

Shrimp Tom Yum Soup   600
Boiled shrimp, lemongrass, carrots, tomatoes, mushroom, milk, and tom yum paste
東炎蝦湯 ▪ 뚝암곰 스프(국)

NOODLES

麵 ▪ 국수

Wok-Fried Rice Vermicelli Noodles (Pad Thai)    470
Stir-fried rice noodles, chicken filet, sliced tofu, pad thai sauce, peanuts, chives, bean sprouts, and egg
泰式炒河粉 ▪ 원 볶음밥 버미셀리 누들 (팟타이)

MAINS

主菜 ▪ 메인요리(주요리)

Sizzling Pad Kra Pao   470
Stir-fried minced pork with basil leaves, red chili, dark soy sauce, garlic, and fish sauce
铁板泰式九层塔炒肉碎 ▪ 철판에 돼지고기 볶음 요리

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Pho Bo Beef Noodle Soup
越南牛肉麵 ▪ 포 보 쇠고기 국수

Goi Cuon 🍱 🥗
新鮮春捲 ▪ 고이 쿨은

VIETNAMESE CUISINE

越南美食 ▪ 베트남 음식

STARTER

小吃 ▪ 전채요리

Vietnamese Spring Rolls (Goi Cuon)

310

Minced pork and shrimp, vermicelli, and coriander, rolled in Vietnamese rice wrapper

Served with vinegar sauce

新鮮春捲 ▪ 고이 쿨온

NOODLES

麵 ▪ 국수

Beef Noodle Soup (Pho Bo)

760

Rice noodle soup served with beef broth and aromatic spices

Served with beef slices and fresh herbs on the side

越南牛肉麵 ▪ 포 보 쇠고기 국수

 CAGE-FREE EGGS

 SUSTAINABLE SEAFOOD

 GROWN ON-SITE

LOCAL PRODUCTS / LOCAL COFFEE / LOCAL CHOCOLATES

 Pork

 Shellfish

 Nuts

 Vegetarian

 Spicy

 Chef's recommendation

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Street Toast with Fried Potatoes

街头三文治配薯条

감자튀김을 곁들인 길거리 토스트

Kimchi Jim 🍲

韩国泡菜炖猪肉 • 김치찜

KOREAN CUISINE

韩国料理 ▪ 한국 요리

STARTERS

小吃 ▪ 전채요리

Korean Fried Chicken

Crispy fried chicken in Korean sauce

韩式炸鸡 ▪ 한국식 프라이드 치킨

415

MAINS

主菜 ▪ 메인요리(주요리)

Little Kimbap

Rice rolls made with pickled radish, carrot, crab sticks, egg, and ham

韩式饭卷 ▪ 꼬마김밥

350

Kimchi Jim 🍲

Slow-braised kimchi and pork

韩国泡菜炖猪肉 ▪ 김치찜

425

Street Toast with Fried Potatoes

Toasted egg omelette sandwich made with fluffy toast, cabbage, carrots, green onions, cheese, and ham

街头三文治配薯条 ▪ 감자튀김을 곁들인 길거리 토스트

430

Bibimbap 🍴

Steamed rice topped with ground beef, seasonal vegetables with spicy Gochujang sauce

韓國牛肉碎什菜飯 ▪ 비빔밥

580

NOODLES

麵 ▪ 국수

Shin Ramyun (Dry / Soup) 🍴

Spicy Korean ramen

蛋炒辛拉麵/湯 ▪ 코리아 “신”라면

295

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🐟 SUSTAINABLE SEAFOOD

🌱 GROWN ON-SITE

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SILK ROAD SIGNATURE DRINKS

①	Citrus Tea Punch	230
②	Black Gulaman	230
③	Hearty Fruit Pop	230
④	Ube Con Macapuno	230
⑤	Gold Medalist	230
⑥	Ripe Mango Shake	320
⑦	Fresh Coconut Juice	320



BEVERAGE

HOT BEVERAGE

Espresso	180
Double Espresso, Cafe Americano, Cafe Latte, Cappuccino, Decaffeinated	228

HOT & COLD CHOCOLATE

Hot / Iced Chocolate	200
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SODA

Tonic Water, Soda Water, Coke Regular, Coke Zero, Coke Light, Sprite, Royal, Mug Root Beer, Ginger Ale	190
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STILL WATER

Absolute Water 350ml	110
Samdasoo 500ml	175
Evian 330ml	280

SPARKLING WATER

San Pellegrino 250ml, Perrier 330ml	280
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FRESH JUICES/ SHAKES

Fresh Lemonade, Ripe Mango, Green Mango, Watermelon, Melon, Pineapple, Fresh Orange Juice, Fresh Coconut Juice	320
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LOCAL BEERS

San Mig Light, San Mig Pale Pilsen	228
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SOJU

Chum Churum, Original Jinro, Fresh Jinro	450
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WHITE WINE

	GLASS	BOTTLE
Willowglen Chardonnay, <i>De Bortoli Riverina Australia</i>	330	1,350
Willowglen Moscato NV, <i>De Bortoli Riverina Australia</i>	330	1,350

RED WINE

Consigna Tempranillo Shiraz, <i>Castilla Spain</i>	350	1,620
Willowglen Shiraz Cabernet 2022, <i>De Bortoli Riverina Australia</i>	330	1,350

FUNDADOR

Fundador Exclusivo	310	5,800
Fundador Supremo 12 years	420	11,600
Fundador Supremo 15 years	500	14,500
Fundador Supremo 18 years	1,150	33,200

DALMORE

Dalmore 12 Years	700	13,800
Dalmore 15 Year	1,200	24,000
Dalmore 18 Years	2,350	49,000
Dalmore 25 Years	8,400	175,000

WHISKY

Jack Daniels	200	4,000
Jim Beam	200	3,000
Johnny Walker Black	240	3,900
Johnny Walker Double Black	310	5,900
Johnny Walker Gold	330	6,800
Johnny Walker Blue	1,100	23,000
Jura 12 years	350	7,000
Shackleton	250	4,800

VODKA

Absolut Blue	200	3,600
Absolut Kurant	250	4,500
Stolichnaya	350	4,500

TEQUILA

Jose Cuervo Silver	200	3,000
Jose Cuervo Gold	200	3,000
Patron Anejo	500	11,500

RUM

Bacardi Gold	200	2,250
Bacardi White	200	2,250

GIN

Tanqueray	180	3,500
Bombay Sapphire	190	3,800

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Good food nourishes not just the body, but also the soul.

We invite you to discover more
soul-filling experiences with our abundant
choices of restaurants, ready to satisfy any craving,
from comfort food to fine dining.
Scan the code to start your exploration.



NEWPORT *World* RESORTS

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