

# midas café

## BREAKFAST

FILIPINO BREAKFAST  
 AMERICAN BREAKFAST  
 CONTINENTAL BREAKFAST  
 SELECTION OF BREAD AND PASTRIES  
 AMERICAN STYLE PANCAKE OR WAFFLE  
 CONGEE  
 BREAKFAST CEREAL  
 2 FRESH FARM EGGS

## APPETIZERS

SHRIMPS AL AJILLO   
 Stir-fried shrimp with garlic, olive oil, butter, Cayenne and Paprika on a bed of lettuce.  
 FISH AND CHIPS  
 Deep-fried breaded fish fillet with tartare sauce and French fries.  
 CALAMARI STICK  
 Crispy Coated Cuttlefish Served with Petite Salad and Spicy Garlic Aioli.  
 BAKED MUSSELS

## SALAD

HERBED CHICKEN CAESAR SALAD    
 Grilled herbed chicken with Iceberg and Romaine lettuce, tossed in homemade Caesar dressing topped with whole wheat croutons, Parmesan flakes and Prosciutto.  
 ASIATICA MIXED GREEN SALAD   
 Medley of Japanese crab stick, mango, cherry tomato, orange wedge and greens served with honey tamarind dressing garnish with Parmesan chips.  
 TUNA WALDORF SALAD   
 Healthy and super cool crunchy apple and tuna flakes tossed in sour cream tartare sauce.


## SOUP

VEGETABLE MINESTRONE   
 Hearty Italian vegetarian soup.  
 CREAM OF MUSHROOM  
 Topped with Crisp Parmesan Chips and Grissini Stick.  
 CREAM OF PUMPKIN  
 Velvety Cream of pumpkin Drizzled with pumpkin seed oil, served with garlic croutons.

## PASTA

CARBONARA   
 Creamy white sauce with bacon bits.  
 BOLOGNESE  
 Italian meat base sauce with tomato sauce.  
 BAKED LASAGNA   
 Tomato base sauce with olives, tuna, squid rings and shrimps.  
 • All pastas served with toasted garlic butter baquette.

## PIZZA

MIDAS PIZZA   
 Flavored SISIG pizza with Mozzarella cheese.  
 HAWAIIAN  
 Smoked Ham, Pineapple, Bell Pepper, Onion, Tomato and oregano.  
 PEPPERONI

## MAIN COURSE

BRAISED BEEF CHUNKS    
 Authentic Filipino Slow Cooked Beef with Various Spices and Tenderized to Perfection served with Potato, Bok Choy and Beef Consomme.  
 BUTTERFLY TILAPIA   
 Crispy butterfied Tilapia fish served with tomato and salted egg salsa.  
 MIDAS FRIED CHICKEN    
 Midas version of crispy and tasty fried chicken blended with special spices.








## FROM THE GRILL

GRILLED SALMON P720  
 Served with Oriental garlic sauce.  
 US WAGYU 6 oz and Fries P3,500  
 Served with 3 kinds of sauces: béarnaise, chimichuri & peppercorn  
 US BEEF TENDERLOIN STEAK - 6 oz P2,500  
 Served with mashed potato, buttered vegetables & mushroom sauce.

## ASIAN FAVORITES

YANG CHOW FRIED RICE P400  
 Chinese style wok-fired rice with shrimp, pork, green peas, egg and lettuce.  
 HAINAN CHICKEN RICE P480  
 Poached Chicken served with its own broth, Fragrant rice, ginger, chili and dark soy sauce.  
 PHAD THAI NOODLES P420  
 Stir-fried Flat Noodles with Egg, Fish Sauce, Tamarind juice, Bean Sprouts, Shrimp, Chicken with Crushed Peanuts, Sliced Lime and Fresh Cilantro.

## FILIPINO DISHES

CRISPY PATA   P1,600  
 Deep fried pork knuckle with pickled papaya served with soy-vinegar dip.  
 SINIGANG  
 Sour soup based dish mixed with local vegetable.  
 SALMON    P650  
 PORK LIEMPO P550  
 KARE-KARE   
 Stewed meat with thick and savory peanut sauce with local vegetables and paired with shrimp paste.  
 SEAFOOD P580  
 shrimp, mussels, fish and squid  
 OXTAIL & TRIPE P620  
 PANCIT GUISADO P380  
 Sautéed noodles with vegetable, chicken meat, pork or shrimp with calamansi.  
 Choice of Pancit Canton, Bihon or Sotanghon  
 LECHON KAWALI P450  
 Deep fried pork belly served with liver sauce.  
 LUMPIANG SHANGHAI P395  
 Deep fried minced pork dish with onions, carrots wrapped in lumpia wrapper served with sweet chili sauce.  
 PINAKBET WITH BAGNET  P400  
 Sautéed mixed local vegetable dish served with crispy pork bagnet.

## BICOLANO SPECIALS

BICOL EXPRESS  P450  
 Pork Belly, Finger Chili in Coconut Milk. Served with Steamed Rice.  
 ADOBO SA ASIN P450  
 Pork Belly Seasoned with Garlic, Vinegar served with Homemade Atchara, Roasted garlic and Rice.  
 LAING    P480  
 Classic Bicolano's vegetable dish made of taro leaves (gabi), coconut milk, shrimp paste and chili peppers.

## BREADS & STUFFINGS

MIDAS BURGER   P600  
 Pure Beef Burger Patty on Whole Wheat with Bacon, Cheddar, Tomatoes with Fries and Coleslaw.  
 CLUB HOUSE P520  
 Grilled Marinated Chicken Breast, Crispy Bacon, Fried Egg, Fresh Cut Tomatoes and Cucumbers, Finished with Garlic Mayo Mustard Served with Fries and Coleslaw.

## SWEET TEMPTATIONS

CAKE OF THE DAY P250  
 CRÈME BRÛLÉE P220  
 Delicious decadent of vanilla rich pudding, torched sugar on top.  
 FROZEN BUKO PANDAN P220  
 Creamy salad with grated young coconut meat and pandan Jello.  
 ICE CREAM SCOOPS 1 scoop P90  
 Topped with Chocolate or Strawberry syrup, wafer sticks and whipped cream. 2 scoops P250  
3 scoops P280



All items are inclusive of Service Charge and VAT  
 PLEASE REMEMBER TO INFORM YOUR SERVER OF ANY FOOD ALLERGIES WHEN ORDERING.



# LOBBY LOUNGE



**2702**  
LOBBY LOUNGE



## APPETIZERS

- SHRIMPS AL AJILLO**  P588  
*Stir-fried shrimp with garlic, olive oil, butter, Cayenne and Paprika on a bed of lettuce.*
- FISH AND CHIPS** P550  
*Deep-fried breaded fish fillet with tartare sauce and French fries.*
- CALAMARI STICK** P400  
*Crispy Coated Cuttlefish Served with Petite Salad and Spicy Garlic Aioli.*
- BAKED MUSSELS** P400

## SALAD


- HERBED CHICKEN CAESAR SALAD**  P380  
*Grilled herbed chicken with Iceberg and Romaine lettuce, tossed in homemade Caesar dressing topped with whole wheat croutons, Parmesan flakes and Prosciutto.*
- ASIATICA MIXED GREEN SALAD**  P320  
*Medley of Japanese crab stick, mango, cherry tomato, orange wedge and greens served with honey tamarind dressing garnish with Parmesan chips.*
- TUNA WALDORF SALAD**  P390  
*Healthy and super cool crunchy apple and tuna flakes tossed in sour cream tartare sauce.*

## PASTA



- CARBONARA**  P480  
*Creamy white sauce with bacon bits.*
- BOLOGNESE** P450  
*Italian meat base sauce with tomato sauce.*
- BAKED LASAGNA**  P460  
*Tomato base sauce with olives, tuna, squid rings and shrimps.*

• All pastas served with toasted garlic butter baquette.

## PIZZA

- MIDAS PIZZA**  P550  
*Flavored SISIG pizza with Mozzarella cheese.*
- HAWAIIAN** P550  
*Smoked Ham, Pineapple, Bell Pepper, Onion, Tomato and oregano.*
- PEPPERONI** P550

## BREADS & STUFFINGS

- MIDAS BURGER**   P600  
*Pure Beef Burger Patty on Whole Wheat with Bacon, Cheddar, Tomatoes with Fries and Coleslaw.*
- CLUB HOUSE** P520  
*Grilled Marinated Chicken Breast, Crispy Bacon, Fried Egg, Fresh Cut Tomatoes and Cucumbers, Finished with Garlic Mayo Mustard Served with Fries and Coleslaw.*

## SWEET TEMPTATIONS

- CAKE OF THE DAY** P250
- CRÈME BRULÉE** P220  
*Delicious decadent of vanilla rich pudding, torched sugar on top.*
- FROZEN BUKO PANDAN** P220  
*Creamy salad with grated young coconut meat and pandan Jello.*
- ICE CREAM SCOOPS**  
*Topped with Chocolate or Strawberry syrup, wafer sticks and whipped cream.*
- 1 scoop P90  
2 scoops P250  
3 scoops P280

SIGNATURE  
DISH



BEST  
SELLER



HEALTHY  
OPTION



CHEF'S  
RECOMMENDATION



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### 前菜 APPETIZER

<b>WAKAME SUNOMONO</b> 若芽酢の物 Vinegared wakame seaweed with Japanese cucumber.	220
<b>HORENSO OHITASHI</b> ほうれん草お浸し Boiled spinach with bonito flakes.	220
<b>EDAMAME</b> 枝豆 Boiled young soya beans with salt.	220
<b>HIYA YAKKO</b> 冷奴 Cold Japanese bean curd with condiments.	260
<b>KOEBI KARA-AGE</b> 小海老唐揚げ Deep fried small shrimp with salt.	290
<b>SAKE NANBAN ZUKE</b> 鮭南蛮漬 Marinated deep fried salmon with leeks.	330
<b>AGEDASHI TOFU</b> 揚げだし豆腐 Deep fried Japanese bean curd with tempura sauce.	330

### 刺身 SASHIMI RAW SEAFOOD

<b>SASHIMI MORIAWASE</b> 刺身盛り合わせ (小) 9 SLICES 750 (中) 15 SLICES 1,300	
<b>JAPANESE TAKO</b> 日本産蛸 Japanese octopus.	420
<b>SAKE</b> 鮭 Fresh salmon.	550
<b>MAGURO</b> 鮪 Fresh tuna.	480
<b>NAMA UNI</b> 生雲丹 Fresh sea urchin.	600
<b>IKA</b> 烏賊 Fresh squid.	550
<b>LAPU-LAPU</b> ラブラブ Fresh Lapu-lapu.	550
<b>LAPU-LAPU USU ZUKIRI</b> ラブラブ薄造り Thinly sliced Lapu-Lapu with ponzu sauce.	550
<b>SHIME SABA</b> 鯖 Marinated mackerel.	620
<b>HAMACHI</b> はまち Fresh yellow tail.	700

### 寿司 SUSHI

<b>JO SUSHI</b> 上寿司 Assorted nigiri sushi and roll sushi.	1,100
<b>CHIRASHI SUSHI</b> ちらし寿司 Assorted seafood topped on sushi rice in a bowl.	1,300
<b>TOKUJO SUSHI</b> 徳上寿司 Assorted premium nigiri sushi and roll sushi.	1,600

### にぎり寿司 NIGIRI SUSHI

<b>MAGURO</b> 鮪 Fresh tuna.	300
<b>HAMACHI</b> はまち Fresh yellow tail.	400
<b>EBI</b> 海老 Boiled prawn.	320
<b>TAKO</b> 日本産蛸 Japanese octopus.	360
<b>TOBIKO</b> GREEN 飛び子緑 / BLACK 飛び子黒 / ORANGE 飛び子オレンジ	350
<b>HOKKI GAI</b> ホッキ貝 Red clam.	580
<b>UNI</b> 雲丹 Fresh sea urchin.	400
<b>UNAGI</b> 鰻 Grilled eel.	530
<b>SAKE</b> 鮭 Fresh salmon.	350
<b>SHIMESABA</b> 鯖 Marinated mackerel.	420
<b>LAPU-LAPU</b> ラブラブ Fresh Lapu-lapu.	350
<b>IKA</b> 烏賊 Fresh squids.	300
<b>TAMAGO YAKI</b> まご焼き Thick egg omelet.	220
<b>HOTATE GAI</b> ホタテ貝 Japanese scallop.	690

### にぎり寿司 ROLL SUSHI AND HAND ROLL

<b>FUTOMAKI</b> 太巻き Thick roll.	500
<b>TEMPURA MAKI</b> 天扶良巻き Thick roll with prawn tempura.	850
<b>CALIFORNIA MAKI</b> カリフォルニア巻き Mango, cucumber, kani stick with flying fish roe.	550
<b>MIDAS MAKI</b> マイダス巻き California maki with salmon.	980
<b>YANAGI MAKI</b> やなぎ巻き California maki with grilled eel.	800
<b>SPIDER MAKI / TEMAKI</b> やなぎ巻き Deep fried soft-shell crab roll or hand roll.	460
<b>SAKEKAWA MAKI / TEMAKI</b> 鮭皮巻き/手巻 Grilled salmon skin roll or hand roll.	350
<b>UNAGIMAKI / TEMAKI</b> 鰻巻き/手巻 Grilled eel roll or hand roll.	650
<b>UNI MAKI / TEMAKI</b> 雲丹巻き/手巻 Fresh sea urchin roll or hand roll.	360
<b>TEKKA MAKI / TEMAKI</b> 鉄火巻き/手巻 Tuna roll or hand roll.	280
<b>KAPPA MAKI / TEMAKI</b> かつほ巻き/手巻 Cucumber roll or hand roll.	220
<b>TAKUWAN MAKI / TEMAKI</b> たくわん巻き/手巻 Pickled radish roll or hand roll.	220
<b>MIDAS ABURI MAKI</b> あぶりまき Midas maki with aburi sauce.	1,100

### 炙り寿司 ABURI SUSHI

<b>SAKE</b> 鮭 Slightly burned salmon with aburi sauce.	380
<b>MAGURO</b> 鮪 Slightly burned tuna with aburi sauce.	380
<b>UNAGI</b> 鰻 Slightly burned grilled eel with aburi sauce.	550
<b>LAPU-LAPU</b> ラブラブ Slightly burned Lapu-Lapu with aburi sauce.	420
<b>HAMACHI</b> はまち Slightly burned yellow tail with aburi sauce.	450
<b>ABURI SUSHI 3 KINDS</b> 炙り寿司 三点 Slightly burned sushi tuna, salmon and Lapu-Lapu.	580
<b>ABURI SUSHI 5 KINDS</b> 炙り寿司 五点 Slightly burned sushi tuna, salmon, eel, hamachi and Lapu-Lapu.	1,100

### サラダ SALAD

<b>YANAGI SALAD</b> 炙り寿司 五点 Assorted vegetables salad with miso dressing.	480
<b>KAISEN SALAD</b> 海鮮サラダ Vegetable salad with shrimp, tuna, salmon and lapu-lapu.	690
<b>SAKE KAWA SALAD</b> さけかわ Assorted vegetable with grilled salmon skin.	360
<b>KANIKAMA SALAD</b> 蟹蒲サラダ Crab style fish cake, lettuce, cucumber salad with flying fish roe.	500

### 鉄板焼き一品メニュー TEPPAN-YAKI

<b>US BEEF TENDERLOIN STEAK</b> テンダーロイン	2,000
<b>US SIRLOIN STEAK</b> サーロイン	1,600
<b>US WAGYU SIRLOIN STEAK</b> 和牛サーロイン	4,100
<b>JAPANESE WAGYU SIRLOIN STEAK</b> 和牛サーロイン	8,600
<b>WAKADORI</b> 若鳥 Spring chicken with teriyaki sauce.	480
<b>EBI BUTTER SAUCE YAKI</b> 海老バター焼 King prawn with butter sauce.	940
<b>EBI TAMAGO SAUCE</b> 海老玉子ソース焼 King prawn with egg sauce.	940
<b>KAISEN YAKI</b> 海鮮焼き Assorted seafood.	1,300
<b>MAGURO PEPPER STEAK</b> 鮪ペッパーステーキ Fresh tuna with black pepper steak.	800
<b>GINDARA</b> 銀鱈 Codfish with yuzu orange sauce.	1,450
<b>LAPU-LAPU</b> ラブラブ Fresh Lapu-lapu.	930
<b>USUYAKI STEAK</b> うそ やき Thinly sliced rolled beef with shitake mushroom and toasted garlic.	550
<b>YAKI UDON</b> やきうどん Teppan yaki udon with seafood and mix vegetables.	750
<b>JAPANESE KAKI</b> 日本産かき Japanese oyster.	1,100