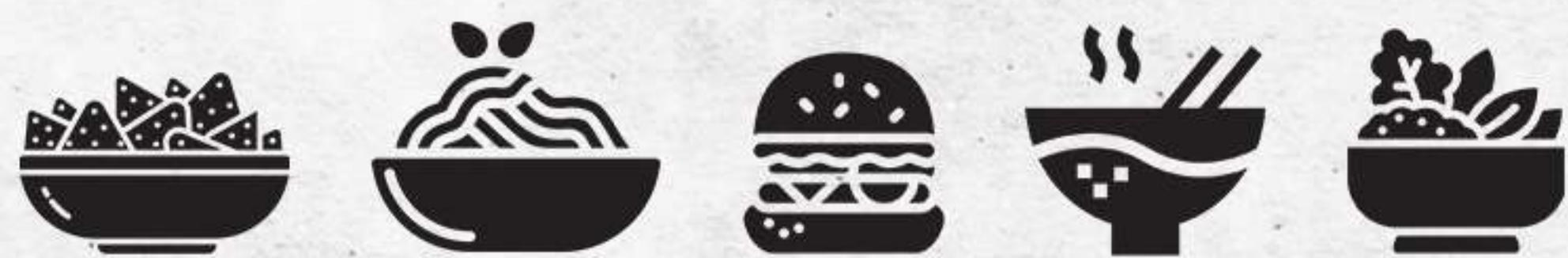


THE FOOD HALL



THE FOOD HALL



Local AND International FAVORITES

APPETIZER

BEER-BATTERED CALAMARES

650

Fresh squid lightly fried in a crisp beer batter, served with 3 kinds of dips:
Roasted Garlic Aioli, Chimichurri, Cocktail Mayo Dip.

ORANGE FISH COCONUT CEVICHE

550

Raw fish mackerel marinated in citrus native spices topped with coconut milk
with a hint of local aromatics, served in orange slices.

SPICY PARMESAN CRUSTED BUFFALO WINGS

650

A delicious twist on the classic buffalo wings crusted with parmesan
coated with our own buffalo wings sauce, served with blue cheese dip & fries.

ASIAN SAMPLER

275

A great way to enjoy a variety of Asian flavors in one basket.
It consists of Baozi, Gyoza, and Siomai.

PARMESAN FRENCH FRIES

400

Get ready for a symphony of flavors! Our Parmesan fries are the perfect
combination of crispy, salty, and cheesy!

TRUFFLE FRENCH FRIES

430

Experience gourmet in a snack! Our truffle fries boast a delicate balance
of earthy truffle flavor and crispy golden crunch.

SOUP

BE GRAND SEAFOOD BISQUE

360

This creamy seafood soup is packed with chunks of shrimp, tender fish,
and luscious crab meat served in a garlic baguette bowl.

HOT & SOUR

250

Soup that is both spicy and tangy, packed with delicious flavor
and texture that is sure to please your taste buds

CLAM CHOWDER

385

This soup is loaded with creamy chunks of clams with bacon bits,
served over a flaky pastry.

CHICKEN MISO

375

Our version of the miso soup with roasted chicken strips.
The ultimate comfort food for any day of the week.

SANDWICH

CLUBHOUSE SANDWICH

650

Try our delicious clubhouse sandwich with our very own
homemade chicken spread!

BURGER

BE BURGER SUPREME

850

The ultimate burger experience: The BE Burger Supreme! Made from 200g
of juicy Australian ground beef topped with fresh vegetables, jerkins, special
blue cheese sauce and mozzarella in a soft crispy bun. Served with fries.

SALAD

ROKA GREKA SALATA

380

If you love the classic flavors of Greece, try our very own Greek salad.

CHICORY VERDE AFFUMICATA SALMONE

415

The delicate flavors of the smoked salmon are complemented by the fresh, zesty
chicory verde. A perfect combination of smoky and savory flavors.

CHICKEN & BACON CAESAR

490

Indulge in the lip-smacking goodness of our Chicken and Bacon Caesar salad.



BEST SELLER



SPICY



SEAFOOD



VEGETARIAN



THE FOOD HALL



ALL DAY BREAKFAST

GOOD FOR 2, SERVED WITH FRESH FRUITS, CHOICE OF COFFEE OR TEA, AND CHILLED FRUIT JUICE

AMERICAN

780

A choice of bacon or ham with two farm fresh eggs, toasted bread, marmalade, and butter.

CONTINENTAL

950

A choice of freshly baked bread or cereal with mango or strawberry yogurt.

BE FILIPINO

900

Choice of tapa or boneless bangus as entree dish, with egg & a choice of longganisa, corned beef, or ham as sides

PASTA | NOODLES

SPAGHETTI BOLOGNESE

450

Take a flavorful Italian ride with our spaghetti Bolognese! Comes with garlic toast.

BE PANCIT CANTON

695

House special sautéed egg noodles, mixed seafood in oyster sauce, shrimp rebosado, and garnished with spring onions, scrambled eggs & calamansi.

CARBONARA FETTUCCINE

550

Creamy carbonara over fettuccine with crispy bacon, rich cream, & fragrant Parmesan cheese. Comes with garlic toast.

LASAGNA AU GRATIN

520

Our lasagna au gratin is the perfect choice! Layers of tender pasta, savory ground beef, and creamy cheese sauce. Comes with garlic toast.

ENTRÉE

GRILLED PORK BELLY

680

Our mouthwatering grilled pork belly is seasoned perfectly and served with a generous drizzle of local BBQ sauce.

BRAISED BEEF BRISKET AND TENDON

700

Our braised beef brisket and tendon is a must-try! Cooked to tender perfection, the combination of flavor and texture is simply divine.

CRISPY PORK SINIGANG

750

Combining the crunchiness of the pork belly with the tanginess of the soup, this dish will take you on a gastronomic adventure you won't forget.

BISTEK TAGALOG

850

Made with juicy slices of beef, soy sauce, calamansi juice, and onions served with local buttered vegetables.

ORANGE HERB CHICKEN

510

Our orange herb chicken is bursting with flavors! Savory herbs and zesty orange combine to create a taste sensation that will leave your taste buds dancing.

NATIVE CHICKEN HALANG - HALANG

580

A perfect combination of tender chicken, rich coconut milk, and spicy chilies.

UMAMI FRIED CHICKEN

HALF 650 | WHOLE 1200

There's nothing better than umami fried chicken! Available in half and whole portions.

THAI STEAMED PUGAPO IN TURMERIC CHILI SAUCE

850

Local fresh grouper marinated with fresh herbs and spices, steamed and served with a delicious turmeric chili sauce.

RICE TOPPING & EXTRAS

SEAFOOD PAELLA

830

Transport yourself to the sunny shores of Spain with our mouthwatering seafood paella.

GRILLED KEBAB STEAK

860

Succulent pieces of grilled steak are skewered and served with fragrant biryani rice and vegetables.

ROAST CHICKEN BRINGHE

530

A flavorful twist on a classic Filipino dish. Roast chicken strips, mouthwatering Hungarian sausage tomato paste paired aromatic glutinous rice with coconut milk.

GARLIC RICE STEAMED RICE FRENCH FRIES (PLAIN)

90
85
350



BEST SELLER



SPICY



SEAFOOD



VEGETARIAN

PRICES ARE IN PHILIPPINE PESO, INCLUSIVE OF 12% VAT.



THE FOOD HALL



Boodle Feasts

LARGE FEASTS WORTH FIGHTING FOR!

BE BOODLE CABOODLE 4,500^{for 4 persons} / 6,500^{for 6 persons}



The Classic BE Boodle with classic favorites:

Tender Beef Tapa, Grilled Pork Belly, Chicken Inasal, Stuffed Squid, Fresh Tangigue, Lumpiang Pork Sisig
Inclusions:

Signature BE Rice, Ensaladang Talong with Green Mangoes and Salted Eggs, and 3 kinds of seasonal fruits

FISHERMAN'S CATCH  4,000^{for 4 persons} / 5,500^{for 6 persons}



A Boodle feast that's fresh from the Sea

Grilled Seafood Mix of Stuffed Squid, Tangigue, Large Shrimps, Green Mussels, Blue Crabs, Lumpiang Bangus Sisig
Inclusions:

Signature BE Rice, Ensaladang Talong with Green Mangoes and Salted Eggs, and 3 kinds of seasonal fruits



BEST SELLER



SPICY



SEAFOOD



VEGETARIAN

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Daily Specials

FRESHLY MADE. FROM FARM TO TABLE.

PIZZA

ALL MEAT PIZZA <i>Beef, ham, bacon, and chorizo</i>	800
HAWAIIAN <i>Pineapple, ham, and mozzarella</i>	700

MARGHERITA <i>Fresh basil leaves, tomato sauce, olive oil, and Parmesan cheese</i>	600
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SPECIALTY CAKES

	SLICE	WHOLE
PISTACHIO MANGO CHEESECAKE	210	1450
TRIPLE CHOCOLATE MOUSSE CAKE	210	1750
RED VELVET CAKE	210	1350
BAKED MANGO CHEESECAKE	350	

WELLNESS BOWLS

TROPICAL SMOOTHIE BOWL	550
COOKIES & CREAM YOGHURT	350
S'MORES YOGHURT	375
GREEK YOGHURT & NUTS	325

CHEF'S SPECIAL

BEEF NACHOS <i>Lightly salted fresh corn tortilla chips served with our special cheddar cheese sauce mixed with seasoned ground beef</i>	600
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NASI GORENG <i>Indonesian-style fried rice flavored with shrimp paste, chili, tamarind, and kecap manis. Side with chicken skewer and grilled chicken in peanut sauce.</i>	550
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KOREAN BIBIMBAP BOWL <i>Korean bowl incorporates steamed white rice with assorted fresh, marinated, and sautéed vegetables along with raw or seared meat, topped with fried egg</i>	595
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BEST SELLER



SPICY



SEAFOOD



VEGETARIAN



THE FOOD HALL



Sweet Selections

YOU DESERVE SOME SWEET HAPPINESS.

DESSERT

BE HALO - HALO

750

This sweet and creamy dessert is sure to delight your taste buds with its blend of shaved ice, tropical fruits, milk, and syrup. Topped with a scoop of ube ice cream, it's the perfect way to BEat the heat.

TABLEA CHOCO LAVA CAKE

775

A deliciously moist and decadent cake made with premium tablea, locally-sourced cocoa, topped with vanilla ice cream

FRUIT PLATTER

350

Featuring three seasonal fruits that are freshly sourced from the islands.



BEST SELLER



SPICY



SEAFOOD



VEGETARIAN

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THE FOOD HALL



Beverages

REFRESHING DRINKS. SUNRISE TO SUNSET.

COFFEE, TEA & CHOCO

Americano	190	Decaf	160
Caffè Latte	240	Green Tea	150
Caffè Mocha	210	Peppermint Tea	150
Cappuccino	240	Chamomile Tea	150
Espresso	175	Lemon & Ginger Tea	150
Double Espresso	180	Choco	200

SODAS & WATER

Regular Coke	180	Soda Water	180
Coke Zero	180	Tonic Water	180
Sprite	180	Bottled Water (1 L)	160
Royal	180	Bottled Water (500mL)	90
Red Bull	275	Evian Water	320
		Perrier Water	240

MILKSHAKES

Mango Float Shake	320
Ripe mango, milk, cream, crushed graham crackers & condensed milk	
Choco Lush	300
Milo, chocolate syrup & full cream milk	
Peanut Butter S'more	300
Peanut butter, milk, chocolate syrup, honey, marshmallow & peanut kisses	
Nutty Fudge	300
Shot of espresso, milk, chocolate syrup, peanut butter with crushed peanut kisses, topped with whipped cream	

FRAPPES

Mocha	250	Caramel	250
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SPIRITS

Soju	350
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LOCAL BEER

Pale Pilsen Bottle/Can	295	Super Dry Can	350
San Mig Light Bottle/Can	295	San Mig Flavored Beer Apple/Lemon	295
Red Horse Bottle/Can	295		
Bisaya Brew Pilsner/	315	Bottle/Can	
Mango Wheat			

HEALTHY BLENDS

Cold Defender	280
Fresh orange, pineapple, carrots, sweetened with honey	
Detox	280
Turmeric, green apple, cucumber, celery, sweetened with honey	
Citrus Cleanse	320
Orange, ginger, celery, sweetened with honey	

MOCKTAILS

Mango Splash	280	Kalamango Fizz	320
Mango puree, mint leaves, black tea & sprite		Ripe mango, pineapple juice, kalamansi puree, white sugar & soda water	
BE Green Garden	220	Sunset Sparkle	280
Fresh basil leaves, mint, pineapple, cucumber, white sugar & lemon juice		Strawberry syrup, orange juice, apple juice & soda water	
Fresh Four Seasons	220		
Banana, ripe mango, watermelon, pineapple & white sugar			



Special Cocktails

FRESHLY MIXED, FROM SHAKER TO GLASS

COCKTAILS

Tequila Sunrise	350	Cosmopolitan	350
Margarita	350	Screwdriver	250
Blue Margarita	350	Kamikaze	280
Vodka Tonic	250	Blue Kamikaze	280
Vodka Soda	250	Amaretto Sour	350
Vodka Cranberry	250	Midori Sour	250
Caipirinha	250	Long island Iced tea	325
Mojito	350	Mai Tai	350
Whiskey Sour	380	Bullfrog	300
Manhattan	250		
Martini	250		
Singapore Sling	350		

BE SIGNATURE COCKTAILS

Herb and Tonic 350

Gin, rosemary, mint leaves, and soda water

Crisp and Clean 350

Gin infused with cucumber and honeydew melon, with soda water

Berry Nice 350

Vodka, rosemary, basil, cranberry juice



THE FOOD HALL



Wine Selections

IT'S ALWAYS WINE O'CLOCK SOMEWHERE.

CHAMPAGNE & SPARKLING WINE

Romio Prosecco DOC, Italy

3,575

Fragrant notes of juicy pear and white peach, balanced by soft floral undertones and a wonderfully light, celebratory finish.

Piccini Prosecco DOC "Orange Label", Italy

5,500

Intense fruity profile with rich aromas and flavors of apple, lemon, grapefruit, wisteria, and acacia flowers.

Pierre Gobillard Brut Sélection Champagne, France

15,500

Aromas of dried fruit and a touch of honey and hints of citrus fruits.

Henriot Brut Souverain NV, France

18,350

Delicate aromas of white flower and crisp citrus, revealing a balanced palate layered with pastry cream, toasted brioche, and a refreshing finish.

RED WINE

Terra Vega Reserva Merlot, Chile

2,400
415/glass

Black cherry and plum are complemented by subtle, sweet vanilla and a touch of cedar from light oak aging.

Trapiche Cabernet Sauvignon, Argentina

2,700
540/glass

Aromas of cherries and plums, with rich flavors of cassis, blackberry, and dark chocolate

Grant Burge Classic Collection Shiraz, Australia

3,020

A lush blend of ripe plum and liquorice yields to bright red fruits, subtle vanilla, and a soft, juicy finish.

Grant Burge Benchmark Cabernet Sauvignon, Australia

3,130

A vibrant burst of rich dark berry fruits with subtle hints of vanilla, cinnamon, and mint, framed by smooth, easy-drinking tannins.

Saint Clair Vicar's Choice Pinot Noir, New Zealand

4,750

Vibrant aromas of strawberry, cherry, and raspberry, accented by subtle toasted oak and savory notes.

Wente Sandstone Merlot 21, USA

6,140

Ripe flavors of dark cherry, blackberry, and plum notes with accents of toasted oak, cedar, and dark chocolate.

Château Tour Bel-Air Montagne Saint-Émilion, France

6,800

Plummy fruit, with hints of darker berry, balanced by supple tannin, and with a hint of leather and earth finish.

Château Soussans Margaux

12,000

Deep blackberry and cassis flavors, beautifully accented by a delicate floral aroma and fine, silky tannins.

Villa al Cortile Brunello di Montalcino

18,000

Ripe berry and blue flower aromas mingle with botanical, herbal, and forest-floor notes. The palate offers dried cherry, star anise, and coffee bean.



Wine Selections

IT'S ALWAYS WINE O'CLOCK SOMEWHERE.

WHITE WINE

Gossip Sweet Lips Pink Moscato, Australia

2,150

Luscious red berry fruits and delicate floral notes meet a sweet palate and a clean, vibrant finish..

Tavernello Vino Bianco, Italy

2,160

A refreshing blend of bright citrus, melon, and crisp green apple, ending with a clean and lively finish.

375/glass

Trapiche Chardonnay 23, Argentina

2,700

Bright aromas of crisp pear and red apples, layered with tropical hints of pineapple and citrus zest.

470/glass

Le Grand Noir Chardonnay, France

3,350

Vibrant flavors of apple, pear, and citrus are elevated by exotic notes of mango and ginger, all balanced by a smooth, creamy finish.

KWV Classic Collection Chenin Blanc 24, South Africa

3,570

Fragrant notes of guava, peach, and green melon, perfectly balanced by a lively acidity and a clean, refreshing finish.

Louis Guntrum Royal Blue Riesling, Germany

4,200

Juicy peach and green apple flavors, balanced by a lively hint of citrus and a clean, off-dry finish.

Saint Clair Origin Marlborough Sauvignon Blanc, New Zealand

5,615

A zesty and intensely refreshing pour bursting with passionfruit, grapefruit, and gooseberry, layered with fresh herbaceous notes and a crisp, salty mineral finish.

Château Les Cabannes Saint-Émilion Grand Cru, France

8,000

A refined blend of dark plum and black cherry fruits, complemented by subtle notes of toasted oak and a smooth, velvety finish.