

THE FOOD HALL



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Local AND International FAVORITES



APPETIZER

CALAMARE FRITTOS WITH 3 DIPS

475

Squid rings fried in two different breadings, 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

575

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

350

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

TRUFFLE FRENCH FRIES

375

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

350

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

BACON & CLAM CHOWDER PUFF PASTRY BOWL

380

This soup is loaded with creamy chunks of clams and delicious bacon, 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

450

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

BURGER

BE BURGER SUPREME

695

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

350

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

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

AMERICAN

480

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

CONTINENTAL

450

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

FILIPINO

495

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

420

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

BE PANCIT CANTON

650

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

525

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

580

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

725

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

430

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

525

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

GRILLED KEBAB STEAK

695

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

90

STEAMED RICE

85

FRENCH FRIES (PLAIN)

350



BEST SELLER



SPICY



SEAFOOD



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THE FOOD HALL



Boodle Feasts

LARGE FEASTS WORTH FIGHTING FOR!

BE BOODLE CABOODLE 4,200^{for 4 persons} / 5,600^{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, 3 kinds of seasonal fruits, and pitcher of fruit juice

FISHERMAN'S CATCH  3,700^{for 4 persons} / 5,400^{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, 3 kinds of seasonal fruits, and pitcher of fruit juice



BEST SELLER



SPICY



SEAFOOD



VEGETARIAN

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



Daily Specials

FRESHLY MADE. FROM FARM TO TABLE.

PIZZA

ALL MEAT PIZZA

Beef, ham, bacon, and chorizo

685

MARGHERITA

Fresh basil leaves, tomato sauce, olive oil, and Parmesan cheese

550

HAWAIIAN

Pineapple, ham, and mozzarella

580

SPECIALTY CAKES

	SLICE	WHOLE
PISTACHIO MANGO CHEESECAKE	185	1000
TRIPLE CHOCOLATE MOUSSE CAKE	185	1300
PEACH YOGURT CAKE	185	1250
RED VELVET CAKE	185	1300
BAKED MANGO CHEESECAKE	330	

WELLNESS BOWLS

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

CHEF'S SPECIAL

BEEF NACHOS

Lightly salted fresh corn tortilla chips served with our special cheddar cheese sauce mixed with seasoned ground beef

495

NASI GORENG

Indonesian-style fried rice flavored with shrimp paste, chili, tamarind, and kecap manis. Side with chicken skewer and grilled chicken in peanut sauce.

485

KOREAN BIBIMBAP BOWL

Korean bowl incorporates steamed white rice with assorted fresh, marinated, and sautéed vegetables along with raw or seared meat, topped with fried egg

595



BEST SELLER



SPICY



SEAFOOD



VEGETARIAN



THE FOOD HALL



Sweet Selections

YOU DESERVE SOME SWEET HAPPINESS.

DESSERT

BAKED MANGO CHEESECAKE

330

Made with fresh mangoes and a velvety cream cheese filling, this dessert is the ultimate treat for any occasion.

BE HALO - HALO

725

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

550

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

FRUIT PLATTER

295

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

LYCHEE & MANGO PANACOTTA

195

Savor the creamy and silky smooth texture of our dessert made with fresh lychees and juicy mangoes that will leave you feeling refreshed and wanting for more.

TIRAMISU BARS

275

Elevate your dessert game with our heavenly Tiramisu Bars! A symphony of flavors and textures, with airy sponge cake, whipped mascarpone, & a subtle kick of espresso.



BEST SELLER



SPICY



SEAFOOD



VEGETARIAN



Beverages

REFRESHING DRINKS. SUNRISE TO SUNSET.

COFFEE & CHOCO

Americano	185	Choco	180
Caffè Latte	210	Decaf	160
Caffè Mocha	210	Double Espresso	180
Cappuccino	200	Espresso	160

TEA

Peppermint	150	Green	150
Chamomile	150	Lemon & Ginger	150

FRAPPES

Mocha	250	Caramel	250
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FRESH JUICE & SHAKES

	JUICE	SHAKES		JUICE	SHAKES
Mango	280	300	Lemonade	280	300
Green Mango	280	300	Calamansi	280	300
Pineapple	280	300	BE Grand Mixed	280	300
Watermelon	280	300			

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		

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 Bottle/Can	295
Red Horse Bottle/Can	295		



Special Cocktails

FRESHLY MIXED, FROM SHAKER TO GLASS

COCKTAILS

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

SPECIALTY COCKTAILS

Lumay (Potion) 380

Combination of crispness and tart herbal drink with Green Apple finish

BE Grand Street Negroni 380

Built for a refined drinking experience of botanicals, bittersweet notes with the twist of complex citrus zing and aroma

Tropical Dragon 380

White fruit forward drink with a bittersweet and zesty exzotic finish

Mangohito 380

Tropical mint refreshing drink with the zesty twist lingering at your palate

Sunset S'mores 380

Luscious blend of marshmallow and chocolate for your sweet and smoky dessert drink

Islander White Russian 380

Combination of tropical and rich coffee flavour drink, perfect your afternoon bliss.

Ciao Margarita 380

Nutty sweet and earthy combination with the twist of tart citrus drink

Bespresso Martini 380

Rich vanilla and hazelnut combination in your espresso cocktail

Forest Gin Smash 380

Crisp drink with a twist of orange and vegetal hebasious finish



Wine Selections

SOPHISTICATED THRILLS. IN A BOTTLE

SPARKLING WINE

Piccini Prosecco DOC "Orange Label" (Glera) 5,500
Intensely fruity with hints of apple, lemon, and grapefruit. Floral bouquet of wisteria and acacia flowers, which is well integrated with citrus scents.

Pierre Gobillard Brut Sélection Champagne, France 15,000
Aromas of dried fruit and a touch of honey and hints of citrus fruits.

RED WINE (BOTTLE)

Chateau Tour Bel-Air Montagne Saint-Emilion (Cabernet Sauvignon, Merlot, Cabernet Franc) 6,800
Plummy fruit, with hints of darker berry are well balanced by supple tannin, the finish has hints of leather and earth.

WHITE WINE (BOTTLE)

Chateau Les Cabannes Saint-Emilion Grand Cru 8,000
Smooth aroma of red and black fruit with notes of bell pepper and cloves.

Chateau Soussans Margaux 12,000
Smooth aroma of black fruits and dried fruits with hints of underipness and spice.

Villa al Cortile Brunello di Montalcino 18,000
Ripe berry and blue flower aromas mingle with botanical herb and forest floor. The palate offers dried cherry, star anise and coffee bean.