



ZERMATT

ALL-DAY DINING RESTAURANT

The delicious food is derived from quality ingredients and superb cooking. We carefully select organic and fresh agriculture foods, to guarantee quality and taste , We believe that good food exists in people's taste buds.

CONTACT US:

0949 504 3022 / 0908 356 4595 / 0991 674 0198



BREAKFAST

FILIPINO BREAKFAST

Php 350

A favorite filipino dish choice of: (corned beef or spam) | served with (coffee or chilled juice) egg in any style (sunny sideup | scramble | over easy | boiled egg

AMERICAN BREAKFAST

Php 390

Dish choice of: (bacon & sausage | served with bread, butter & jam | served with (coffee or chilled juice) egg in any style (sunny sideup | scramble | over easy | boiled egg

OMELETTE

Php 360

(spinach | fried baby potato | mushroom & cheese on top)

FRENCH TOAST WITH SAUSAGE

Php 349

with butter and maple syrup with breakfast sausage

FRESH FRUIT BOWL

Php 270

combination of fresh fruits in season

MUESLI

Php 330

mix of fruits, oats yogurt, nuts and honey

CROISSANT

Php 160

3pcs (fresh baked | baking time 25 to 30m)

PANCAKE, WAFFLE, OR FRENCH TOAST

Php 260

3pcs with butter and maple syrup

SALAD

CAESAR SALAD

Php 360

*tossed salad of romaine, lettuce, enhanced with caesar dressing.
Optional: grilled chicken breast (Php 120)*

MIXED GREEN SALAD

Php 250

*assorted green with carrots, cucumber, onion & tomato, choice of italians, french or vinaigrette dressing
optional: grilled chicken breast (Php 120)*

SOUP

TOMATO SOUP

Php 265

rich & fragrant tomato soup enhanced with herbs & spices

PUMPKIN SOUP

Php 230

a velvety & creamy roasted pumpkin soup

LENTIL SOUP

Php 265

onion, celery & carrot as well as thyme, bay & oregano for an herby finish. added a nice pop of color.



FRESH FRUIT BOWL



OMELETTE



CAESAR SALAD

FISH

PAN FRIED SALMON RISOTTO

with Mush Potato

a creamy risotto and a crispy served salmon filled and vegetables

Php 495

FISH AND CHIPS

deep fried with malt vinegar sauce / with side tartar sauce

Php 410



SAUSAGE PLATTER



ROESCHTI ALA ROGER

EUROPEAN

CHEESE FONDUE

traditional swiss cheese fondue with the bread and marble potatoes

Php 1200

ROESCHTI ALA ROGER

chicken breast & veal sausage enhanced with mixed vegetables with creamysauce, served on graded potato. A must!

Php 480

BEEF STROGANOFF

beef tenderloin in pepper sauce, and herbs served with roshti

Php 675

SAUSAGE PLATTER

hungarian, veal sausage served with sauerkraut & sourdough bread

Php 680

CURRYWURST

sausage in curry sauce served with fries and side salad, currwurst mit pommes frites and beilagensalat

Php 390

WIENER SCHNITZEL

a delicate dish made from pan fried breaded pork. Served with mash potato & veggies

Php 450

CORDON BLEU

stuffed chicken with ham and gruyere cheese served with fries

Php 540

CHEESE PLATTER

assorted cheese, gruyere, brie, camembert, appenzeller & emmental & sourdough bread

Php 620

SIZZLING RIB EYE

Php 720

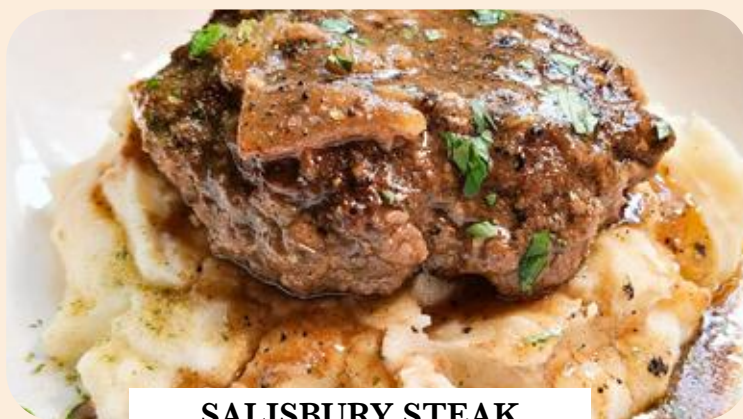
SALISBURY STEAK

Php 580

BEEF TENDERLOIN DU JOUR

rare, medium rare, medium, well done

Php 750



SALISBURY STEAK

LOCAL FAVORITES

BEEF CALDARETA Php 450

a classic beef stew combined with variety of vegetable, herbs, spices & broth

CHICKEN TINOLA Php 350

filipino chicken soup flavored with ginger, tumeric, and lemongrass, served with steam rice

CHICKEN ADOBO Php 350

PORK ADOBO Php 589

marinated in vinegar, soy sauce, garlic and black peppercorns

PORK SINIGANG Php 390

SHRIMP SINIGANG Php 590

sour & savory filipino soup flavored with tamarine

KARE-KARE CRISPY PATA Php 850

peanut sauce, kare kare, bok choy, eggplants, string beans, and banana blossoms, served of bagoong alongside it

CRISPY PATA Php 650

crispy pork cuts

PORK SISIG Php 390

chopped pork dish of filipino origin, pork belly and maskara (pig face).chopped onions are added as being served on a sizzling plate.

CHOPSEUY Php 350

stir fried vegetable with chicken, served with steam rice

FRIED RICE Php 270

with chicken , egg and vegetable

PANSIT BIHON Php 375

PANSIT CANTON Php 375

stir fried noodles with chicken and vegetable



HAWAIIAN PIZZA

PIZZA

PEPPERONI PIZZA Php 430

7inch (slices pepperoni, mozzarella cheese, grated, fresh oregano, tomato, sourdough pizza)

HAWAIIAN PIZZA Php 360

7inch (Hawaiian Pizza, Ham and pineapple topped with mozzarella cheese and tomato sauce, sourdough pizza)

CREAMY SPINACH PIZZA Php 380

7inch (Spinach & Flavourful & Creamy spinach pizza loaded with blend of different cheeses, sourdough pizza)



KARE-KARE CRISPY PATA



SPAGHETTI CARBONARA

BAR SNACKS & SANDWICH

CHEESE PLATTER Php 620
assorted cheese, gruyere, brie, camembert, appenzeller & emmental & sourdough bread

SPRING ROLL Php 310
served with sweet chili

CALAMARI Php 310
deep-fried calamari with sweet chili sauce or tat-tar sauce

BUFFALO WINGS Php 350
breaded salt and pepper with pabrka served with blue cheese

ANGUS CHEESE BURGER Php 620
with malted american cheese, lettuce, tomato, red onios, served with french fries

CLUB HOUSE SANDWICH Php 370
the ultimate triple decker sandwich with ham, cheese, egg & chicken

BEEF BURGER Php 370

SALTED EGG WINGS Php 380

MINI BURGER SLIDER (3PCS) Php 450

PHILLIES CHEESESTEAK Php 599

CHICKEN FINGERS Php 290
salty and savory crisp and juicy tender chicken

POTATO CHIPS Php 160

FRENCH FRIES WITH DIP Php 170

ONION RING WITH SOUR CREAM Php 180

GRILLED CHEESE & SCRAMBLED EGG SANDWICH Php 295

PASTA

LINGUINE BOLOGNESE Php 399
liguine in a tomato meat sauce

SPAGHETTI CARBONARA Php 400 Italian Creamy
spaghetti with, chicken and bacon mushroom, creamy sauce and parmesan

PENNE AL PESTO Php 370 Creamy w/ Sausage Original
panne with oil basil parmessan and pine nuts

JAMBALAYA PASTA Php 360
originated in new orleans, a heavy pasta brusting with shrimp and tons of flavor

BREAD & PASTRIES DESSERT

SOURDOUGH BREAD Php 90 / 210 / 390
per slice half whole

BAGUETTE BREAD Php 170

ASSORTED MACARONS Php 350

DANISH PASTRIES (3pcs) Php 190

APPLE CRUMBLE Php 250

PASSION TARTS (3pcs) Php 190

VANILLA ICE CREAM SCOOP Php 80



ANGUS CHEESE BURGER



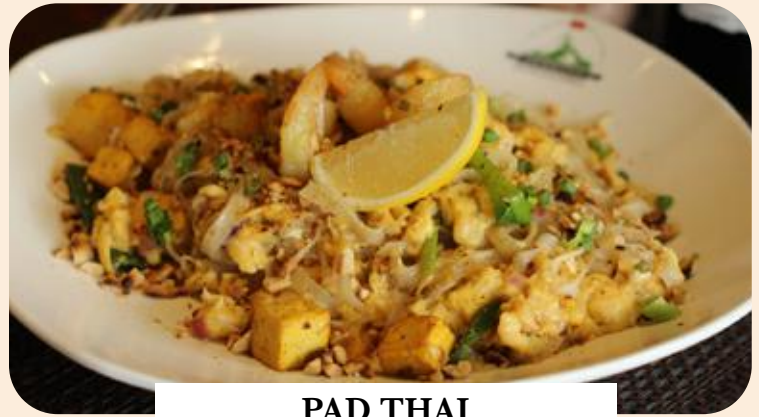
MINI BURGER SLIDER

SOUTH EAST ASIA

PAD THAI

Php 415

pad thai is a thai dish of stir-fried noodles with egg, vegetable and tofu in a souce of tamarind paste & garlic, redchilli pepper served with shrimp.



PAD THAI

CHICKEN YELLOW CURRY

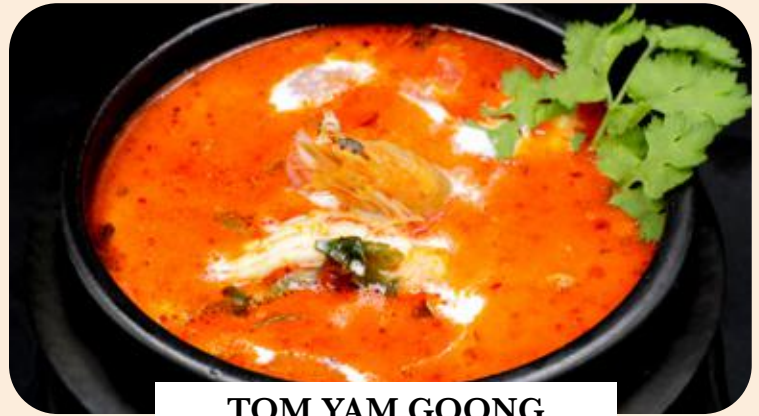
Php 375

with curry powder and baby potato and carrots, bell pepper, tomato and coconut milk choice of: spicy or not spicy

TOM YAM GOONG

Php 350

thai soup infused with lemon grass and lime leaves, its spicy and sour bursting with flavor



TOM YAM GOONG

LAKSA MALAYSIA

Php 350

is a spicy noodles soup with tofu and shrimp and creamy coconut base & spicy

SINGAPOREAN NOODLES

Php 400

is a dish of stir-fried angel hair pasta and scramble egg, muscle and shrimp, bell pepper and spinach (spicy)

ENTRÉE

CHICKEN & BEEF SATAY

Php 415

served with homemade peanut sause

CHICKEN & MUSHROOM SAUCE

Php 375

served with baked potato

PICATTA

Php 350

pork medallions on spaghetti with tomato sauce and side salad



SALTED EGG WINGS

KOREAN



JEYUGBOKEUM - P230



SEAFOOD RAMYUN - 285



KIMCHI JJIGAE - P165



DOENJANG JJIGAE - P250



KIMCHI BOKKEUMBAP - P235



BIBIMBAP - P235



OJING-OH BOKKEUM - P278



BULGOGI- P460



DAKDORITANG - P280

Juice & Soda

CHILLED JUICES

Mango	80
Orange	80
Pineapple	80
Cranberry	95
Apple	95

DAILY FRESH FRUIT JUICE

Fresh Mango Shake	225
Banana Shake	225
Orange Juice	225
Coffee Peanut Butter Shake	225

LEMON ADE SODA

Classic Lemon Ade	180
Blue Lemon Ade	180
Strawberry Ade	180
Pitch Ade	180

SODA

Coke Zero	95
Coke Light	95
Coke Reg.	95
Sprite	95
Schweppes Tonic	95
Schweppes Soda	95
RedBull	150
Canada Dry	140

Shake & Frappe

MILK SHAKE

Strawberry	200
Blueberry	200
Chocolate Shake	200
Vanilla Shake	200

CREAM BLENDS

Cookies & Cream	200
Matcha Cream	200

FRUIT SHAKE

Watermelon	200
Mango	200
Banana	200
Basil Lemon	200
Mango Graham	210

FRAPPE

Java Chips	200
White Mocha	200
Mocha Frappe	200
Coffee Vanilla Frappe	200



Beverages

COCKTAIL

Bloody Mary	150
Cosmopolitan	280
Ginlet	180
Gin & Sour	120
Kamikazee	110
Kir Royale	220
Long Island	200
Maithai	200
Mojito	200
Virgin Mojito	120
Pina Colada	150
Sex on the Beach	130
Singapore Sling	170
Tequilla Sunrise	140
Weng Weng	200
Whisky Sour	250
Blue Hawaian	230
Daiquiri	230
Zombie	160
Shandy Mint	170

LIQUORS & SPIRITS

VODKA	GLASS	BOTTLE
Absolute	180	3,000
Belvedere	320	4,500
Grey Goose	260	4,800
Benedick	310	5500

GIN	GLASS	BOTTLE
Bombay Sapphire	180	3,200
Hendricks	320	4,800
Tangueray	180	2,500

RHUM	GLASS	BOTTLE
Bacardi Gold	100	1,600
Malibu	120	2,300
Captain Morgan	120	1,600

WHISKEY	GLASS	BOTTLE
Jack Daniel	200	3,200
Jameson	200	3,200
Johnny Walker Black	200	3,200
William Lawson	170	3,000

COGNAC/BRANDY	GLASS	BOTTLE
Fundador	120	1,500
Hennessy VSOP	410	6,500

LIQUEUR	GLASS	BOTTLE
Amareto	170	3080
Bailey's	160	
Cointreau	210	3200
Doppel Corn	110	1700
Frangelico	320	3400
Bacarri Sambuca	170	3000
Grappa	160	2800
Jagermeister	160	1600
Kahlua	140	2500
Limoncello	170	2800
Fireball	170	3000

APERITIF	GLASS	BOTTLE
Campari	160	1,800
Martini Rosso	180	
Martini Dry	180	



Beer Menu

LOCAL BEER

San Miguel Light	120
San Miguel Pilsen	120
San Miguel Apple	120
San Miguel Lemon	120
Red Horse (320 ml)	120
Super Dry	120
San Miguel Zero	120

IMPORTED BEER

Weihenstephen Original	220
Weihenstephen Weiss	220

DRAUGHT BEER

	500ml	330ml
Lagger	240	180
Weiss	240	180





House Wine

ROUGE	SHOT	BOTTLE	RED WINE	SHOT	BOTTLE
Glorioso Crianza	210	980	Whydham bin 555		1900
Los Boldos cabernet/sauv	180	880	Zonin chianti		1200
Culemborg café red	140	700	Tinello vino rosso red	180	750
BLANC	SHOT	BOTTLE	WHITE WINE	SHOT	BOTTLE
Apulo Bianco	190	930	Tinello vino bianco white	180	7500
Los Boldos chardonnay	180	800	Batasiolo gavi	1,990	1,990
Culemborg café white	180	900	Oeil de pedrix rose	300	1,500
			Vina mayor rueda white		950
			Misterio chardonnay		600
CHAMPAGNE	PETIT	MAGNUM	Ramon bilbao white	200	1,000
Pink Champagne La rose	3,600	6,800	Tinello vino rosato rose	180	750



HOOKAH

Flavor of the Day	550
Additional Charcoal	50

CIGARETTE

Malboro Lights	200
Malboro Red	200
Malboro Green	200
Camel	200

