





ROOM SERVICE MENU

 AVAILABLE 24/7

APPETIZERS

BUFFALO CHICKEN WINGS **PHP 550**
Frank's Red Hot Sauce and ranch dipping sauce

SPICY SALMON POKÉ **PHP 650**
Mango, Avocado Tobiko, Sriracha aioli, and crispy nori

NOSTALGIA NACHOS **PHP 550**
Crispy corn tortillas with chili con carne, cheddar cheese, pico de gallo, and jalapeños

CHARCUTERIE & CHEESE PLATE **PHP 950**
Imported cold cuts, and cheese selection with dried fruits, nuts, and crostini. (Serves 2-3 people)

PRAWN TEMPURA MAKI **PHP 550**
Romaine lettuce, cucumber, asparagus, and tobiko

UNAGI & MANGO MAKI **PHP 680**
Shrimp tempura and cucumber layered with unagi, mango, sweet soy, and tobiko

SOUPS & SALADS

MUSHROOM SOUP **PHP 550**
Roasted mushroom, parmesan, and herb crostini

LOBSTER BISQUE **PHP 550**
Cognac, marble potato, and herb crostini

WONTON SOUP **PHP 600**
Char Siu pork, shanghai dumpling, egg noodles, bok choy, and light soy broth

CAESAR SALAD  **PHP 500**
Romaine lettuce, bacon bits, croutons, egg, and classic Caesar dressing

Grilled Chicken add-on 150
Grilled Shrimp add-on 200

POACHED PEAR SALAD **PHP 550**
Mixed lettuce, goat cheese cream, walnuts and balsamic vinaigrette

SALMON NICOISE **PHP 650**
Smoked salmon, potato, French beans, olives, boiled egg, and lemon vinaigrette

SANDWICHES

THE NOSTALGIA BURGER  **PHP 720**
Beef short rib patty, lettuce, tomato, mayonnaise, cheddar, and gherkin on a sesame bun

SMOKED SALMON TOAST **PHP 750**
Tomatoes, egg, dill cream, pickled onions, and capers on rye toast

THE NOSTALGIA CLUB  **PHP 650**
Grilled chicken, bacon, fried egg, cheddar, lettuce, and tomato on wheat toast

MUFFALETTA SANDWICH **PHP 750**
Sicilian cold cuts sandwich with mozzarella, mixed greens, olives and capers

REUBEN SANDWICH **PHP 750**
Beef pastrami, sauerkraut, and remoulade on rye toast

MUSHROOM BANH MI **PHP 650**
Hoisin BBQ mushrooms, cucumber salad, cilantro and pickled radish on a baguette

*Inclusive of 10% service charge and applicable taxes



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PIZZA & PASTA

AMERICANO PIZZA

Tomato, mozzarella, and pepperoni salami

QUATTRO FORMAGGI PIZZA

Tomato, mozzarella, parmesan, gorgonzola, and brie cheese

PEAR & GORGONZOLA PIZZA

Grilled chicken, mozzarella, balsamic, and arugula

SPAGHETTI BOLOGNESE

Braised beef ragout, tomato sauce, and parmesan

CRAB ROE FETTUCCINI

Tomato cream, lobster bisque, and lemon gremolata

PESTO PENNE PASTA

Basil pesto, tomato confit, and pine nuts

PHP 750

PHP 750

PHP 850

PHP 720

PHP 750

PHP 650

MAIN COURSE

PRAWN PAELLA

Sofrito, bomba rice, lobster stock, chorizo and olives

GRILLED SALMON

Ratatouille, butter whipped potatoes, and basil pesto

RIB EYE STEAK FRITES

250g steak with french fries, mesclun salad, and peppercorn sauce

FILET MIGNON

180g of meat with butter whipped potatoes, seasonal vegetables, and black peppercorn sauce

ADDITIONAL SIDES

Mashed Potatoes
Seasonal Vegetables
French Fries

Ratatouille
Garden salad
Steamed Rice

PHP 1,250

PHP 980

PHP 1,980

PHP 1,600

PHP 150
PER SIDE

**Inclusive of 10% service charge and applicable taxes*



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ASIAN FAVORITES

- LAKSA** **PHP 750**
Shrimp, fish cakes, tofu, egg noodles, and spicy coconut-curry broth
- CHARSIU BBQ PORK** **PHP 680**
Yang chow fried rice with egg, leeks, and light soy
- CHICKEN TIKKA MASALA** **PHP 680**
Indian butter chicken with garam masala, coriander, and steamed rice
- SOY CHICKEN & NOODLES** **PHP 680**
Stir fried egg noodles, shitake mushroom, bok-choy, Xiaosing wine, and dark soy
- BEEF RENDANG** **PHP 620**
Coconut and red curry braised beef with chilies, cucumber salad, and steamed rice

DESSERT

- PARIS-BREST** **PHP 380**
Choux pastry with hazelnut cream, caramel and almond slivers
- EARL GREY TEA & CHOCOLATE CAKE** **PHP 450**
Mango gelee, earl grey tea mousse, and dark chocolate
- WINTER BERRY CAKE** **PHP 450**
Raspberry and white chocolate mousse cake with sponge cake and almond powder
- COCONUT PANNA COTTA** **PHP 380**
Mango gelee
- FRESH SEASONAL FRUITS** **PHP 380**

LOCAL FAVORITES

- PORK SISIG** **PHP 650**
Crispy pork face and ears with egg, chilies, and citrus-soy
- CLASSIC KARE-KARE** **PHP 850**
Braised oxtail and beef tripe with banana heart, string beans, eggplant, roasted peanut sauce, and fermented shrimp paste
- CHICKEN-COCONUT ADOBO** **PHP 650**
Vinegar-soy braised chicken with coconut milk, soft-boiled egg and crispy garlic
- LECHON KAWALI & PINAKBET** **PHP 650**
Crispy pork belly with simmered bahay-kubo vegetables, and fermented shrimp paste
- CALLOS BALDERAMOS** **PHP 850**
Braised ox tripe with smoked chorizo, garbanzo beans, tomato sauce, and olives
- CRISPY PATA** **PHP 950**
Whole roasted pork knuckle with spiced vinegar



Please advise if you have any dietary restrictions.

The
NOSTALGIA
LOUNGE & BAR

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