



THE TSUBAKI TOWER

BALCONY BREAKFAST

7AM-10AM

Last Call 9:30AM

The Sea

Smoked salmon, dill cream cheese
Lightly marinated prawn and scallops
Slices of grapefruit, green leaves and tomatoes
Herbs and lemon dressing

*

Seafood omelette
Seasonal Steamed Vegetables
Ratatouille

*

Assortment of breakfast pastries

*

Fruits salad
Plain yogurt

*

Choice of orange juice or grapefruit juice

*

Coffee or Tea

\$ 40

A 10% service charge will be added to your bill. Menus are subject to availability.
Menus, dishes, food items and place of origin may be subject to change, based on food procurement availability.
Fish, squid, Fish Egg Roe, Shrimp are raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



THE TSUBAKI TOWER

BALCONY BREAKFAST

7AM-10AM

Last Call 9:30AM

The Jungle

Marinated mushrooms and cherry tomatoes

Fresh Garden Salad

Balsamic Soy Dressing

*

Pan fried Tofu

Seasonal steamed vegetables

Roasted herb potatoes

Tomato sauce

*

Assortment of
breakfast pastries

*

Fruits salad

Plain yogurt

*

Choice of orange juice or grapefruit juice

*

Coffee or Tea

\$ 40

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THE TSUBAKI TOWER

BALCONY BREAKFAST

7AM-10AM

Last Call 9:30AM

The City

Italian prosciutto ham
Brie cheese, turkey ham
Tomatoes, Green salad, Lemon and herbs dressing

*

Home-made pancakes with berries and
Hash brown, Bacon and sausage
Scrambled eggs

*

Assortment of breakfast pastries

*

Fruits salad
Plain yogurt

*

Choice of orange juice or grapefruit juice

*

Coffee or Tea

\$ 40

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THE TSUBAKI TOWER

BALCONY BREAKFAST

7AM-10AM

Last Call 9:30AM

The Proa

Caesar Salad,
Grilled chicken breast and prawn
Crispy bacon, croutons, and shaved parmesan cheese

*

Fried rice with Chamorro sausage
Fried egg and seasonal vegetable

*

Assortment
of breakfast pastries

*

Fruits salad
Plain yogurt

*

Choice of orange juice or grapefruit juice

*

Coffee or Tea

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THE TSUBAKI TOWER

ROOM SERVICE MENU

Breakfast

7AM -10AM (Last Call 9:30AM)

THE TSUBAKI CONTINENTAL BREAKFAST 25

Your Choice of Juice
Orange, Grapefruit, Apple, Pineapple, Four Seasons

Assorted Bakeries
Croissant, Danish, Bread Rolls served with Butter and Fruit Preserves

Your Choice of Cereal
Corn Flakes, Special K, Rice Krispies, Granola
Milk – Whole, Low Fat, Soy Milk

Brewed Regular or Decaffeinated Coffee or Breakfast Tea

THE TSUBAKI BREAKFAST 29

Your Choice of Juice
Orange, Grapefruit, Apple, Pineapple, Four Seasons

Assorted Bakeries
Croissant, Danish, Bread Rolls served with Butter and Fruit Preserves

Your Choice of Cereal
Corn Flakes, Special K, Rice Krispies, Granola
Milk – Whole, Low Fat, Soy Milk

Two Eggs Cooked Any Style
Scrambled, Sunny Side Up, Over Easy, Over Medium, Over Hard or Boiled

Choice of Bacon, Ham, or Bratwurst Sausage
Served with Hash Browns and Grilled Tomato

Brewed Regular or Decaffeinated Coffee or Breakfast Tea



THE TSUBAKI TOWER

ROOM SERVICE MENU

Breakfast

7AM -10AM (Last Call 9:30AM)

ALA CARTE

| | | | |
|--|----|---|-----|
| FRESH FRUITS | 8 | GRILLED BREAKFAST STEAK | 45 |
| Assorted Seasonal Sliced Fruits | | 8oz / 220g Tenderloin Steak with Fried Eggs, Hash Brown, and Grilled Tomato | |
| YOUR CHOICE OF CEREAL AND MILK | 8 | SIDE ORDERS | 7 |
| Corn Flakes, Special K, Rice Krispies, Granola | | Bacon, Sausage, Sliced Ham, Hash Brown, Grilled Tomato | |
| Milk: Whole, Low Fat, Soy Milk | | CHILLED JUICE | 6.5 |
| FRUIT YOGURT | 10 | Orange, Grapefruit, Apple, Pineapple, Four Seasons | |
| Plain Yogurt served with Seasonal Fruits | | COFFEE | 6.5 |
| ASSORTED BAKERY BASKET | 12 | Fresh Regular Brewed or Decaffeinated Coffee | |
| Croissant, Assorted Danish, Bread Rolls served with Butter and Fruit Preserves | | TEA | 6.5 |
| SALMON GRAVLOX | 22 | Tropical Green Tea, Earl Grey, Chamomile | |
| Served with Pickled Vegetables | | MILK | 5 |
| SEASONAL SALAD | 15 | Whole, Low Fat, Soy Milk | |
| With Choice of Sesame, French, Thousand Island, or Ranch Dressing | | | |
| TWO EGGS COOKED ANY STYLE | 15 | | |
| Scrambled, Sunny Side Up, Over Easy, or Boiled | | | |
| Choice of Bacon, Ham, or Bratwurst Sausage | | | |
| Served with Hash Browns and Grilled Tomato | | | |
| THREE EGG OMELET | 17 | | |
| With your choice of filling: Ham, Sausage, Tomato, Mushroom, Grated Cheddar Cheese | | | |
| Served with Hash Brown and Grilled Tomato | | | |
| AMERICAN PANCAKE | 16 | | |
| Served with Maple Syrup and Fresh Berries | | | |

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THE TSUBAKI TOWER

ROOM SERVICE MENU

Lunch and Dinner

11AM -10PM (Last Call 9:30PM)

APPETIZER, SOUP, SALAD

| | |
|---|----|
| MARINATED ORANGE SALMON with Pickled Vegetables | 25 |
| CAESAR SALAD WITH GRILLED CHICKEN Parmesan Cheese, Bacon, and Croutons | 23 |
| SEASONAL SALAD with Lemon Vinaigrette or Japanese Ponzu Vinaigrette | 15 |
| ASSORTED CHEESE PLATTER with Dried Fruit | 28 |
| FRIED CHICKEN STRIPS WITH FRENCH FRIES | 24 |
| ASSORTED CROSTINI PLATE | 23 |
| SOUP OF THE DAY | 12 |

FISH AND MEAT

| | |
|--|----|
| GRILLED SALMON Mashed Potato, Vegetables Stewed in Tomato Sauce, Steamed Vegetables, and Basil Pesto Served with Bread or Rice | 35 |
| DEEP FRIED JUMBO PRAWNS Served with Tartar Sauce, or Japanese Tonkatsu Sauce Served with Bread or Rice | 28 |
| BEEF HAMBURGER STEAK Served with Demi Glace Sauce and Mixed Mushrooms, Seasonal Vegetables Served with Bread or Rice | 30 |
| GRILLED BEEF STRIPLOIN OR TENDERLOIN Served with Steamed Vegetables and Mashed Potato, Red Wine Sauce Served with Bread or Rice | |
| 10oz / 280g Beef Striploin | 40 |
| 8oz / 220g Beef Tenderloin | 45 |

FLAVORS

| | |
|--|----|
| JAPANESE CURRY SAUCE WITH RICE (Chicken or Beef) With Soup | 28 |
| SPAGHETTI with Summer Vegetables and Tomato Sauce | 26 |
| 100% US BEEF BURGER Served with French Fries | 25 |
| CROISSANT SANDWICH With Turkey Ham, Cheese, and Vegetables With French Fries | 23 |

DESSERT

| | |
|-------------------------|----|
| GREEN TEA CRÈME BRULÉE | 8 |
| ASSORTED FRUIT PLATTER | 15 |
| MANGO PUDDING | 8 |
| ASSORTED PASTRY PLATTER | 15 |

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ROOM SERVICE MENU

Beverage Menu

11AM -10PM (Last Call 9:30PM)

BEER

| | |
|-------------|-----|
| BUDWEISER | 6 |
| BUDLIGHT | 6 |
| MILLER LITE | 6 |
| HEINEKEN | 7.5 |
| CORONA | 7.5 |

OTHERS

| | |
|--|-----|
| SODAS (COKE, DIET COKE, SPRITE) | 4 |
| JUICE (ORANGE, MANGO, APPLE) PINEAPPLE, GUAVA, CRANBERRY) | 5 |
| SPRING WATER | 4 |
| PELLEGRINO SPARKLING WATER | 4.5 |

COFFEE

| | |
|------------|-----|
| AMERICANO | 4 |
| CAFÉ LATTE | 4.5 |
| CAPPUCCINO | 4.5 |

TEA

| | |
|----------------------------|-----|
| TROPICAL GREEN TEA | 6.5 |
| EARL GREY | 6.5 |
| ORGANIC SPRING JASMINE TEA | 6.5 |
| CHAMOMILE | 6.5 |

RED WINE

| | |
|-----------------------------------|-----|
| <u>CABERNET</u> | BTL |
| LOKOYA 2016 MOUNT VEEDER | 830 |
| SILVERADO SOLO 2014 STAGS LEAP | 175 |
| CAYMUS 2018 NAPA VALLEY | 157 |
| JORDAN 2015 ALEXANDER VALLEY | 139 |
| FREEMARK ABBEY 2016 | 115 |
| SEQUOIA GROVE NAPA VALLEY | 80 |
| SEVEN FALLS 2015 CELLARS | 42 |
| BEAULIEU VINEYARD 2017 CALIFORNIA | 42 |

TUSCAN RED BLEND

| | |
|--------------------------------|-----|
| ANTINORI TIGNANELLO 2013 ITALY | 189 |
|--------------------------------|-----|

MERLOT

| | |
|---------------------------|-----|
| DUCKHORN 2016 NAPA VALLEY | 162 |
|---------------------------|-----|

PINOT NOIR

| | |
|------------------------|----|
| MEIOMI 2018 CALIFORNIA | 59 |
|------------------------|----|

WHITE WINE

CHARDONNAY

| | |
|-----------------------------------|----|
| DUCKHORN 2016 NAPA VALLEY | 95 |
| ROBERT MONDAVI MOSCATO CALIFORNIA | 42 |

SAUVIGNON BLANC

| | |
|---|----|
| MATUA LAND & LEGEND 2016 NZ MARLBOROUGH | 58 |
| DOG POINT NZ MARLBOROUGH | 42 |

CHAMPAGNE / SPARKLING

| | |
|------------------------------------|-----|
| DOM PERIGNON BLANC 2008 FRANCE | 340 |
| VEUVE CLICQUOT (CARTE JAUNE) | 145 |
| POMMERY BRUT ROYAL | 135 |
| POMMERY BRUT ROYAL BLUE SKY FRANCE | 135 |
| VEUVE DU VERNAY | 45 |
| BOTTEGA PETALO ITALY | 39 |