



## B R E A K F A S T

### AMERICAN BREAKFAST ..... P 370

Cereal, two eggs of any style, a choice of main course (Bacon, Ham, Sausage or Corned Beef), house bread with butter and jam, seasonal fruits, a choice of chilled juice (Mango, Pineapple or Orange) and hot beverage (Coffee, Tea or Hot Chocolate)

### CONTINENTAL BREAKFAST ..... P 370

Cereal, house bread with butter and jam, seasonal fruits, a choice of chilled juice (Mango, Pineapple or Orange) and hot beverage (Coffee, Tea or Hot Chocolate)

### FILIPINO BREAKFAST ..... P 370

Two eggs of any style, a choice of main course (Tocino, Longganisa, Beef Tapa or Daing na Bangus), rice (steamed or garlic), pickled papaya, seasonal fruits, a choice of chilled juice (Mango, Pineapple or Orange) and hot beverage (Coffee, Tea or Hot Chocolate)

### MANDARIN OMELETTE ..... P 265

Two eggs, Ham, Bacon, Chicken Sausage, Bell peppers, Onions, Tomatoes, Mushrooms topped with Parsley served with Garlic Bread

### TUSCAN-TOMATO OMELETTE ..... P 265

Two eggs, Sun-dried Tomatoes, Mozzarella, Onions topped with Parsley served with Garlic Bread

### CORNFLAKE CRUSTED FRENCH TOAST ..... P 310

Crunchy and sweet Brioche bread crusted with Cornflakes, Maple Syrup, Powdered Sugar served with seasonal fruits

## S O U P ..... P 135

### BORACAY ISLAND CHOWDER

Cream Dory mixed with squid, mussels, sweet corn, onion, and cream

### CREAM OF TOMATO SOUP

Pureed Tomatoes, onion, basil and cream served with Focaccia Bread

### CREAM OF MUSHROOM SOUP

A rich and creamy mix of mushrooms and cream served with Focaccia Bread

### SOUP OF THE DAY

Something fresh every day!

## S A L A D ..... P 350

### CAESAR SALAD

A mix of Romaine lettuce, bacon bits and croutons dressed with our very own Caesar dressing topped with Parmesan

### EXOTIC MANDARIN SALAD

Combination of fruits and vegetables with sliced grilled chicken breast and honey mustard yoghurt dressing on the side

### GREEK SALAD

Tomatoes, onions, cucumbers, feta cheese and black olives tossed in Italian Vinaigrette served on a bed of iceberg lettuce

### PANZANELLA SALAD

Tuscan-style salad of chopped bread and tomatoes, onion, bell pepper and basil tossed in Italian Vinaigrette

Please note prices are all inclusive of 12% VAT, but subject to 10% service charge.

## SANDWICHES

### **DON VITO CLUBHOUSE** ..... P 390

Grilled chicken breast with spice candied bacon, cheese, tomatoes, lettuce and mayonnaise on homemade toasted white bread served with a side of French fries or side salad

### **SAUSAGE ,PEPPERS AND ONION SANDWICH** .. P 335

Italian Sausage, bell peppers, onions, garlic, thick marinara sauce served on homemade French baguette served with a side of french fries or side salad

### **DEEP-FRIED MOZZARELLA SANDWICH** ..... P 335

Breaded mozzarella-filled brioche sandwich deep-fried to golden perfection

### **DON VITO HAMBURGER** ..... P 480

Juicy grilled beef patty topped with spice candied bacon, cheese, tomatoes, lettuce and garlic aioli on homemade buttery brioche bun served with a side of French fries or side salad

### **CHICKEN PARMESAN PANINI** ..... P 420

Breaded chicken topped with mozzarella, parmesan and marinara sauce on homemade Ciabatta bread served with a side of french fries or side salad

### **TURKEY AND PESTO PANINI** ..... P420

Smoked turkey, basil pesto, mozzarella cheese and tomatoes on homemade Ciabatta bread served with a side of french fries or side salad

### **VEGETARIAN PANINI** ..... P 350

Grilled Vegetables topped with mozzarella cheese on homemade Ciabatta bread served with a side of French fries or side salad

### **DON VITO LAMB BURGER** ..... P 430

Juicy grilled Double lamb patty on a bed of lettuce, red onion, tomato and blue cheese dressing on homemade buttery brioche bun with mint jelly spread served a side of French fries or side salad

## APPETIZER

### **TOMATO AND BASIL BRUSCHETTA** ..... P 265

Fresh tomatoes, basil, olive oil on sliced homemade French baguette drizzled with balsamic reduction

### **MUSHROOM AND THYME BRUSCHETTA** ..... P 265

Shiitake mushrooms, garlic, thyme, butter, olive oil, garlic aioli, Mozzarella on sliced homemade French baguette

### **BAKED MUSSELS** ..... P 265

A dozen creamy baked mussels topped with mozzarella, garlic and herbs

### **SHRIMP ON MANGO SALSA** ..... P 330

Pan-fried Shrimp on a bed of Citrus Mango salsa

## BAR BITES

P 310

### **GOLDEN FRIED CALAMARI** ..... P 310

Crispy fried squid served with Garlic Aioli or Marinara Sauce

### **MOZZARELLA STICKS** ..... P 200

Breaded golden fried mozzarella sticks served with Marinara sauce

### **FRENCH FRIES** ..... P 200

Freshly cut potatoes deep fried to crispy perfection served with homemade dipping sauce

### **ONION RINGS** ..... P 200

Beer-battered onion rings deep fried to crispy perfection served with homemade dipping sauce

Please note prices are all inclusive of 12% VAT, but subject to 10% service charge.

## PASTA

### SPAGHETTI CON POLPETTE ..... P 380

Spaghetti, Spiced meatballs and rich Marinara topped with Parmesan Cheese and served with Focaccia

### SHRIMP PESTO ..... P 410

Signature basil pesto blend with pine nuts, garlic, and shrimp sautéed in extra virgin olive oil topped with parmesan cheese served with Focaccia

### DON VITO FETTUCCINE ..... P 420

A combination of a rich Italian Ragu and cream topped with sautéed sun-dried tomatoes, grilled chicken breast and mushroom served with Focaccia

### PENNE JAMBALAYA ..... P 435

Penne pasta, chicken, chorizo and bell peppers in a rich and creamy jambalaya sauce topped with parmesan cheese served with Focaccia

### AGLIO OLIO ..... P 310

Spaghetti sautéed in olive oil, garlic, butter, pepper flakes and topped with parmesan cheese served with Focaccia

### DON VITO CARBONARA ..... P 420

A twist on the classic Carbonara - Spaghetti, Thick-cut Bacon and our signature mushroom cream sauce topped with Parmesan served with Focaccia

## MAIN COURSE

### HICKORY SMOKED BABY BACK RIBS ..... P 725

A hearty rack of ribs covered with our very own homemade BBQ sauce served with sweet corn and baked potatoes

### GRILLED ISLAND CHICKEN ..... P 390

Grilled boneless chicken flavoured with thyme, basil and tarragon served with mashed potatoes or steamed rice

### MANDARIN FISH & CHIPS ..... P 335

Cream dory fillet coated in beer batter and deep-fried to golden brown perfection served with tartar sauce, coleslaw and French fries

### GRILLED PORKCHOP ..... P 395

#### WITH CREAMY SAFFRON RISOTTO

Grilled porkchop, saffron risotto topped with a rich peppercorn cream sauce

### CHICKEN PARMESAN ..... P 395

Deep-fried Parmesan crumbed Chicken fillet, Marinara sauce topped with Mozzarella-Parmesan blend served with buttery mashed potato

### PAN-SEARED FISH ..... P 390

pan-seared lapu-lapu, grilled vegetables and lemon butter sauce served with steamed rice

### SLOW-ROASTED PORK BELLY ..... P 420

Succulent slow-roasted pork belly infused with cardamom, fennel, star anise and white wine served with rosemary rice and red wine jus

### CEREAL PRAWNS ..... P 480

Buttery Prawns, sweet, fragrant and crunchy cereal, chili leaves and chilli fingers

Please note prices are all inclusive of 12% VAT, but subject to 10% service charge.

## STEAKS ON STONE GRILL

### **RIB-EYE STEAK** ..... P 2950

12oz Angus rib-eye steak with side salad, mixed vegetables, red wine jus and peppercorn sauce with choice of one additional siding

### **T-BONE STEAK** ..... P 2950

14oz Angus classic cut of prime with side salad, mixed vegetables, red wine jus and peppercorn sauce with choice of one additional siding

### **LAMB CHOPS** ..... P 2450

3 pcs lamb chops with side salad, mixed vegetables, mint jelly and peppercorn sauce with choice of one additional siding

### **SURF AND TURF** ..... P 1450

9oz Prime cut beef tenderloin with prawn served with side salad, mixed vegetables, red wine jus and peppercorn sauce with choice of one additional siding

### **PRAWNS** ..... P 1450

4pcs approx. 300g Prawns butterfly cut with side salad, mixed vegetables, lemon butter or garlic butter sauce with choice of one additional siding

## **PAELLA** ..... P 660

### **PAELLA NEGRA**

Black paella with squid ink, squid, shrimp, clam and fish topped with hard-boiled egg, lemon and bell peppers

### **PAELLA MARISCOS**

Combination of freshly cooked island's catch seafood in saffron rice topped with zesty lemon, red bell peppers and snow peas

### **CHOICE OF SIDES / EXTRA SIDING:**

- Mashed Potato ..... P 95
- Baked Potato ..... P 95
- Corn and Carrot ..... P 95
- Sautéed Mushroom ..... P 95
- Parmesan Marbled Potato ..... P 95
- Grilled Vegetables ..... P 95
- Plain Rice ..... P 95
- Rosemary Rice ..... P 95

### **PAELLA VERDURAS**

Saffron rice with season vegetables

### **PAELLA VALENCIANA**

Made special with delicious mixture of meat, seafood and chorizo cooked in saffron rice, rosemary, paprika and olive oil topped with hard-boiled egg, lemon and bell peppers

Please note prices are all inclusive of 12% VAT, but subject to 10% service charge.

## P I Z Z A

### **DON VITO SPECIAL PIZZA** ..... P 535

Godfather of all pizza. Topped with mozzarella cheese, ham, olives, bell pepper, onion pepperoni and mushrooms

### **MARGARITA PIZZA** ..... P 460

Fresh tomato sauce topped with mozzarella, tomatoes and fresh basil

### **ISLANDERS PIZZA** ..... P 535

Hawaiian style pizza topped with shrimp, ham, pineapple, bell pepper and oregano

### **BACON OVERLOAD PIZZA** ..... P 535

A bacon lover's dream - Tomato sauce with mozzarella cheese and smoked bacon topped with bacon bits

### **CACIO E PEPE** ..... P 535

White sauce topped with pink peppercorn, mozzarella and pecorino cheese blend topped with chopped basil.

### **FOUR CHEESE PIZZA** ..... P 620

The cheese lovers pizza! Tomato sauce topped with Mozzarella, Blue cheese, Parmesan and Cream Cheese

### **ITALIAN SAUSAGE PIZZA** ..... P 535

Tomato sauce topped with caramelized onions, roasted garlic, chilli flakes, Italian sausage and mozzarella

## D E S S E R T

### **MANGO PANNA COTTA** ..... P 175

A rich and creamy panna cotta topped with diced mangoes or strawberry/blueberry preserve

### **SALTED CARAMEL AFFOGATO** ..... P 170

A scoop of vanilla ice cream, a shot of espresso and a drizzle of salted caramel sauce

### **TRIPLE CHOCOLATE MOLTEN LAVA CAKE** ..... P 220

An indulgent and rich triple chocolate molten lava cake with a hot melted center served with a scoop of vanilla ice cream

### **LIMONCELLO BREAD PUDDING** ..... P 175

A twist on the old-fashioned bread pudding—gourmet bread pudding with Limoncello (Italian Lemon-flavoured Liqueur), whipped cream and drizzled with sugar glaze

### **COOKIES AND CREAM PUFF** ..... P 220

Deep-fried battered chocolate cookie with a creamy vanilla filling served with vanilla ice cream

### **CHEESECAKE** ..... P 225

Smooth and creamy New York-style cheesecake topped with your choice of topping (strawberry or blueberry)

Please note prices are all inclusive of 12% VAT, but subject to 10% service charge.

## COFFEE

	HOT	COLD
Espresso .....	P 80	---
Cappuccino .....	P 110	---
Latte .....	P 110	P 170
Americano .....	P 110	P 170
White Mocha .....	P 110	P 170
Dark Mocha .....	P 110	P 170
Caramel Latte .....	P 135	P 170

## CHILLED JUICES

Lemonade .....	P 115
Cranberry Juice .....	P 110
Tomato Juice .....	P 110
Coconut Juice .....	P 110

## FRESH JUICE ICED/BLENDED

Orange .....	P 280
Mango .....	P 180
Pineapple .....	P 180
Watermelon .....	P 180

## SMOOTHIES

Mango .....	P 180
Banana .....	P 180
Pineapple .....	P 180
Strawberry .....	P 180

## NON-COFFEE

	HOT	COLD
Matcha .....	P 115	P 170
White Chocolate .....	P 115	P 170
Dark Chocolate .....	P 115	P 170

## SOFTDRINKS. ETC.

Coke .....	P 90
Coke Light .....	P 90
Coke Zero .....	P 90
Sprite .....	P 90
Royal .....	P 90
Soda Water .....	P 90
Tonic Water .....	P 90
Ginger Ale .....	P 170
Bottled Water .....	P 80

## BEER

Tanduy Ice Blue/Red/White .....	P 110
San Mig Light .....	P 110
San Mig Pale Pilsen .....	P 110
Red Horse Beer .....	P 110
Schweiger Schmankerl Weibe .....	P 140
Wheat Beer 300ml	
Schweiger Schmankerl Weibe .....	P 250
Wheat Beer 500ml	
Schweiger Helles Beer .....	P 250
Pale Ale 500ml	
Schweiger Altbairisch .....	P 250
Dunkel 500ml	

Please note prices are all inclusive of 12% VAT, but subject to 10% service charge.

# CLASSIC COCKTAILS

## VODKA BASE

- BLOODY MARY** ..... **P 170**  
*Vodka, Tomato Juice, Worcestershire Sauce, Tabasco, Salt and Pepper*
- BLACK/WHITE RUSSIAN** ..... **P 170**  
*Vodka, Kahlua/ and Milk*
- COSMOPOLITAN** ..... **P 170**  
*Vodka, Calamansi, Triple Sec, and Cranberry Juice*
- SCREWDRIVER** ..... **P 170**  
*Vodka, Orange Juice*
- VODKA TONIC/SODA** ..... **P 120**  
*Vodka, Soda/Tonic Water*
- ABSOLUTELY BEST SEX ON THE BEACH** ..... **P 220**  
*Absolut Vodka, Peach Schnapps, Orange Juice, and Cranberry Juice*

## BRANDY BASE

- SIDE CAR** ..... **P 170**  
*Brandy, Triple Sec, and Lemon Juice*
- BRANDY ALEXANDER** ..... **P 170**  
*Brandy, Creme de Cacao, Fresh Milk, and Ground Cinnamon*

## WHISKEY BASE

- MANHATTAN** ..... **P 170**  
*Whiskey, Martini Ross, and Angostura Bitters*
- NEW YORK SOUR** ..... **P 170**  
*Whiskey, Dry Red Wine, and Lemon Juice*
- RUSTY NAIL** ..... **P 170**  
*Whiskey and Drambuie*

## TEQUILA BASE

- MARGARITA (FROZEN OR SHAKEN)** ..... **P 170**  
*Flavors: Strawberry, Mango or Lemon*
- TEQUILA SUNRISE** ..... **P 170**  
*Tequila, Orange Juice, and Grenadine*

## GIN BASE

- GIN MARTINI** ..... **P 170**  
*Extra Dry Martini, and Gin*
- GIN TONIC/SODA** ..... **P 120**  
*Gin and Soda/Tonic Water*
- SINGAPORE SLING** ..... **P 170**  
*Gin, Cherry Brandy, Cointeau, Angostura Bitters, Pineapple Juice, Lemon Juice, and Grenadine*
- TOM COLLINS** ..... **P 170**  
*Gin, Lemon Juice, and Soda Water*

## RUM BASE

- RUM COLA** ..... **P 120**  
*Rum and Cola*
- MAI TAI** ..... **P 170**  
*Dark Rum, White Rum, Triple Sec, Amaretto, Calamansi, and Grenadine*
- PIÑACOLADA** ..... **P 170**  
*Dark Rum, Malibu, Coconut Cream, and Pineapple Slice*
- DAIQUIRI** ..... **P 170**  
*Flavors: Strawberry, Mango, or Lemon  
White Rum, Syrup, and Strawberry, Mango or Lemon Juice*

## HOUSE SPECIALS

- WENG-WENG** ..... **P 220**  
*Vodka, Gin, Tequila, Brandy, Whiskey, Dark Rum, White Rum, Orange Juice, and Grenadine*
- LONG ISLAND ICED TEA** ..... **P 220**  
*Vodka, Gin, Tequila, Rum, Triple Sec, Lemon Juice, and Coke*
- BAILEYS SHAKE** ..... **P 220**  
*Kahlua, Baileys, Strawberry Puree, and Fresh Milk*
- MOJITO** ..... **P 220**  
*Bacardi Superior, Mint Leaves, Lemon, Calamansi Juice, and Brown Sugar*

Please note prices are all inclusive of 12% VAT, but subject to 10% service charge.

## SIGNATURE MOCKTAILS

**OMG** ..... **P 110**  
*Orange, Mango, Grenadine*

**CUCUMANSI** ..... **P 110**  
*Cucumber, Calamansi, Mint*

**PANDAN EXPRESS** ..... **P 110**  
*Pandan, Coconut Meat, Coconut Cream*

**PINK TWIST** ..... **P 110**  
*Pink Lemonade, Cucumber, Mint*

**PINYACOCO** ..... **P 110**  
*Pineapple, Coconut Cream*

**PEACHY** ..... **P 110**  
*Houseblend Iced Tea, Peach*

**MANDARIN SOUR** ..... **P 110**  
*Orange, Cranberry Juice*

**TROPICAL BLISS** ..... **P 110**  
*Watermelon, Cucumber, Mint*

## SIGNATURE COCKTAILS

**COCONUT** ..... **P 170**  
*Coconut Milk, White Rum, Fresh Milk*

**PALM LEAF** ..... **P 170**  
*Pineapple, Midori, Vodka, Peach Schnapps*

**PINEAPPLE** ..... **P 170**  
*Mango, Pineapple, Coconut Milk, Rum*

**SEA BREEZE** ..... **P 170**  
*Cucumber, Ginger, Vodka, Soda*

**SUNSET** ..... **P 170**  
*Mango, Orange, Rum, Grenadine*

**SUNSHINE** ..... **P 170**  
*Mango, Soda, Vodka, Lemon*

**OCEAN WATER** ..... **P 170**  
*Blue Curacao, Rum, Lime, Soda*

**WHITE SAND** ..... **P 170**  
*Coconut Milk, Rum, White Chocolate*

## TABLE WINE BY THE GLASS

### WHITE

- **Character Chinin and Chardonnay Argentina** ..... **P 220**
- **McGuigan Signature Moscato South Australia** ..... **P 240**

### RED

- **Character Merlot & Malbec Argentina** ..... **P 220**

Please note prices are all inclusive of 12% VAT, but subject to 10% service charge.



## WHITE WINE

<i>Beringer White Merlot (Rose) California</i> . . . . .	<b>P 1560</b>	<i>Impetu Sauvignon Blanc Chile</i> . . . . .	<b>P 1235</b>
<i>Beelgara Estate Range Chardonnay Australia</i> . . . . .	<b>P 2190</b>	<i>Rincon Del Sol Argentina</i> . . . . .	<b>P1235</b>
<i>Zonin Pinot Grigio Italy</i> . . . . .	<b>P 1415</b>	<i>McGuigan Signature Moscato South Australia</i> . . . . .	<b>P1435</b>
<i>Appetit De France Syrah Rose France</i> . . . . .	<b>P 1010</b>		

## RED WINE

<i>Character Merlot and Malbec Argentina</i> . . . . .	<b>P 1010</b>	<i>Ardeche Pinot Noir France</i> . . . . .	<b>P 1525</b>
<i>Woodbridge Zinfandel California</i> . . . . .	<b>P 2035</b>	<i>Rasquier Desvignes Beaujolais France</i> . . . . .	<b>P 1590</b>
<i>Woodbridge Cabernet Sauvignon California</i> . . . . .	<b>P 2035</b>	<i>Pasquier Desvignes Cotes Du Rhone France</i> . . . . .	<b>P 1460</b>
<i>Jacobs Creek Shiraz Cabernet Australia</i> . . . . .	<b>P 1490</b>	<i>Rochebaron France</i> . . . . .	<b>P 1235</b>
<i>Beelgara Casa Concha Merlot Australia</i> . . . . .	<b>P 2190</b>	<i>Chianti DOCG Italy</i> . . . . .	<b>P 1615</b>
<i>Marques Casa Concha Merlot Chilean</i> . . . . .	<b>P 3530</b>	<i>Chianti Classico Italy</i> . . . . .	<b>P 1920</b>
<i>Mus Syrah Spain</i> . . . . .	<b>P 1630</b>	<i>Natalie Verga Pinot Noir Italy</i> . . . . .	<b>P 1640</b>
<i>Trio Rojo Gran Reserva Spain</i> . . . . .	<b>P 1640</b>	<i>Brunello Di Montalcino Italy</i> . . . . .	<b>P 7400</b>
<i>Natalie Sweet Syrah Spain</i> . . . . .	<b>P 1155</b>	<i>Baron Nathaniel Pauillac France</i> . . . . .	<b>P 6720</b>
		<i>St. Emilion Mouton Cadet Reserve France</i> . . . . .	<b>P 5380</b>

## CHAMPAGNE & SPARKLING

<i>Dom Perignon</i> . . . . .	<b>P 12600</b>	<i>Moet and Chandon</i> . . . . .	<b>P 9520</b>
<i>Bollinger Cuvee Brut</i> . . . . .	<b>P 10305</b>	<i>Asti Martini</i> . . . . .	<b>P 1905</b>

Please note prices are all inclusive of 12% VAT, but subject to 10% service charge.



# CHEF'S SPECIALS

## **DON VITO LAMB BURGER** ..... **P 430**

*Juicy grilled Double lamb patty on a bed of lettuce, red onion, tomato and blue cheese dressing on homemade buttery brioche bun with mint jelly spread served a side of French fries or side salad*

## **BANGERS AND MASH** ..... **P 410**

*Two kinds of German Sausage (Choice of Hungarian, Frankfurter or Veal) served with buttery mashed potato or French fries and peppercorn sauce.*

# SEAFOOD & GRILL ITEMS

*/100 grams*

- LAPU-LAPU .....
- PRAWNS .....
- SHRIMP .....
- LOBSTER .....
- CRAB .....
- BANGUS (*boneless*) .....
- SQUID .....
- SHELLS (*12 pieces*) .....
  
- PORK BBQ (*3 sticks*) .....
- LIEMPO .....
- PORKCHOP .....
- CHICKEN BBQ .....

## **STYLE OF COOKING:**

- *Grilled*
- *Deep Fried*
- *Pan Fried*
- *Soup*
- *Steamed*

## **SAUCES AND FLAVOR:**

- *Garlic Butter*
- *Lemon Butter*
- *Sweet and Sour*
- *Sweet Chili*
- *Barbeque*
- *Calamansi and Soy*

*\*Exclusice of 12% VAT and 10% service charge*