Breakfast

MILLIE'S PANCAKES P290.00
Three layers of pancake,
whipped cream, warm maple syrup
served with bacon or sausage

SAUSAGE AND EGGS P300.00
Grilled chicken frankfurter sausage
served with two eggs, any style

EGG OMELETTE P200.00
Fluffy three-egg omelette with
your choice of fillings: mushrooms,
ham, cheese, onions and tomatoes

ASIAN CONGEE P185.00
Bowl of hot porridge with
flaked chicken, pork asado,
century egg and crispy wanton flakes

BREAKFAST CEREALS P180.00
Oatmeal, cornflakes or rice crispies
with fresh fruits served with hot or
cold milk and drizzled with honey

TROPICAL FRUIT MEDLEY P275.00
A platter of fresh fruits in season
with cottage cheese

NICE AND EASY BREAKFAST P250.00
Chilled fruit juice or fresh milk
Wheat or white toast, breakfast rolls, marmalade
and butter complemented with fresh fruit salad
Freshly-brewed coffee or tea

FILIPINO BREAKFAST P395.00
Chilled fruit juice (mango, orange or pineapple)
Choice of longganisa, tocino, beef tapa
or daing na bangus
Two (2) fresh farm eggs, any style
Steamed or garlic rice
Freshly-brewed coffee or tea

AMERICAN BREAKFAST P395.00
Chilled fruit juice (mango, orange, or pineapple)
Choice of sweet ham, crispy bacon, breakfast sausage or corned beef
Two (2) fresh farm eggs, any style
Hashed brown potatoes
Whole wheat toast with butter, jam or marmalade
Freshly-brewed coffee or tea

Prices are subject to 10% service charge

All-day Dining

Soups

PUMPKIN SOUP P190.00
Cream of pumpkin and ginger with garlic croutons

CREAM OF VEGETABLE SOUP P190.00
Puree of mixed vegetables served with croutons

Hot Appetizers

BEEF SALPICAO P450.00
Beef cubes served with lots of crushed garlic and deglazed with sherry

GAMBAS P450.00
Prawns sautéed in garlic, chorizo and chili

CALAMARES FRITOS P375.00
Everyone's favorite pica-pica — squid rings with creamy aioli

Cold Appetizers

SMOKED SALMON P425.00
Served with capers, onion rings and horseradish

MARINATED MUSSELS P250.00
Mussels in red wine vinegar, olive oil and basil

PRAWNS CATALAN P300.00
Prawns with mustard, tomato, potato and olive oil

Salads

MILLIE'S GARDEN SALAD P350.00
Grilled chicken breast, capsicum, and sweet mango chunks on a bed of mesclun tossed in a delightful mango vinaigrette

MICROTEL CEVICHE SALAD P350.00
Mixed green salad dressed in cider vinaigrette topped with our version of kinilaw na tanigue

CHICKEN CAESAR SALAD P250.00
An all-time favorite — crisp romaine lettuce tossed in its classic creamy, tangy dressing and garnished with croutons

GREEK SALAD P290.00
With feta cheese, oregano and olive oil

Burgers & Sandwiches

MICROTEL CLUB SANDWICH P350.00
Layers of chicken, crisp bacon, cheese and egg

BEEF PITA ROLL P350.00
Tender beef tips, julienned carrots, lettuce, and spicy yoghurt sauce on toasted pita

CHICKEN SANDWICH P300.00
Roast chicken with lettuce, tomatoes and cucumber

MUSTARD-GLAZED SAUSAGE P350.00
Served with caramelized onions on a traditional hotdog bun

TUNA SANDWICH P250.00
Tuna with sliced egg served on whole wheat bread

CLASSIC AMERICAN BURGER P400.00
Pure lean beef grilled to your heart's desire

STEAK SANDWICH P400.00
Ciabatta filled with slices of U.S. beef with mayo and two mustards - Dijon and U.S.

Prices are subject to 10% service charge

Filipino Corner

SINIGANG (Good for two) P400.00
Choice of: pork or seafood in tamarind broth

TINOLANG MANOK (Good for two) P450.00
Filipino chicken soup with ginger, green papaya and sili leaves

KARE-KARE (Good for two) P550.00
An exotic dish of ox tail and assorted vegetables in anatto peanut sauce served with sautéed shrimp paste

CRISPY PATA (Good for two) P675.00
Pork knuckles braised spices, deep-fried to a golden crispy crust

CHICKEN AND PORK ADOBO P350.00
Chicken and pork stewed into succulent perfection with vinegar, soy sauce, garlic and bay leaf

BEEF STEAK TAGALOG P495.00
Beef tenderloin cooked in soy sauce, calamansi and topped with onion rings

BEEF CALDERETA P650.00
U.S. beef caldereta Millie's style with chorizo

Fish and Seafood

GRILLED PRAWNS P695.00
Marinated in lemon, garlic and chili

FRIED PRAWNS P630.00
Deep fried prawns served with aioli and French fries

FISH AND CHIPS P395.00
Beer battered cream dory served with French fries and mushy peas

PAN FRIED SALMON P695.00
Salmon steak in lemon, capers and butter sauce

SICILIAN TUNA STEAK P595.00
Fresh tuna served with peperonata

TROPICAL GRILLED MARLIN P580.00
Topped with exotic salsa

Asian Noodles and Meat

PANCIT GUISADO P295.00
Your choice of bihon, canton or sotanghon noodles tossed in stir-fried vegetables, shrimp, squid, pork and chicken

PAD THAI P295.00
Flat rice noodles flavored with fish sauce, sweet tamarind, red hot chili, garnished with bean sprouts, shrimp, chicken, crushed peanuts and coriander

CHICKEN SATAY P375.00
Traditional Thai chicken skewered and served with peanut sauce

HAINANESE CHICKEN P385.00
Steamed chicken served with soy sauce, ginger and chili sauce

NASI GORENG P325.00
Indonesian fried rice with chicken and prawn topped with fried egg

Pasta

TAGLIATELLE BOLOGNESE P275.00
Flat ribbon pasta in traditional meat sauce topped with parmesan cheese

SEAFOOD MARINARA P325.00
Linguine in rich tomato sauce with assorted seafood

PENNE PUTTANESCA P300.00
Pasta in tomato and chili with capers, black olives and anchovies

SPAGHETTI CARBONARA P295.00
Classic Carbonara sauce with bacon, white wine, egg yolk and parmesan cheese

LINGUINE AMATRICIANA P265.00
Pasta in tomato, pancetta and chili with a touch of vinegar and white wine

GNOCCHI IN GORGONZOLA AND PISTACHIOS P300.00
Potato dumpling with gorgonzola cream and roasted chopped pistachios

Prices are subject to 10% service charge

International Dishes

Meat

CHICKEN CURRY P375.00
Traditional Indian style curry served with basmati rice

GRILLED PORK CHOP P450.00
Served with salad and French fries

CHICKEN PARMIGIANA P450.00
Chicken breast topped with mozzarella and tomato sauce

FRIED CHICKEN P450.00
Marinated with lemon, garlic and olive oil served with french fries

PORK DIJONAISSE P395.00
Fillet of pork with cream, mushroom and mustard sauce

BABY BACK RIBS P600.00
Tender and smoky, packed with flavor from our secret marinade

FROM THE GRILL P1,500.00
Ribeye, Fillet or Sirloin steak with your choice of one sauce: black pepper, mushroom or red wine and your choice of one siding: french fries, mashed potatoes, steamed vegetables or rice

Desserts

TIRAMISU P275.00
Traditional Italian cake with mascarpone cheese and rhum

LECHE FLAN P150.00
Creamy custard in rich caramel syrup

PANNA COTTA P195.00
Classic Italian dessert in mango coulis

FRESH FRUIT PLATTER P195.00
Assorted slices of fruits in season

ICE CREAM P125.00
Two scoops from our selection of ice cream flavors

HALO-HALO P250.00
Layers of assorted Filipino sweet delicacies with crushed ice topped with leche flan, sweet ube and a scoop of ice cream

Prices are subject to 10% service charge