



SANTUARI



MENU

Prices are Inclusive of 12% E-VAT and 10% Service Charge

STARTER



Nachos & Dips <i>Corn Tortilla Chips, Fresh Tomato Salsa, Spinach Cream Cheese and Cheddar Cheese</i>	I P 295.00
Bacon Cheese Fries <i>Potato Fries, Cheddar Cheese, Sour Cream</i>	I P 315.00
Chicks & Chips <i>Garlic Alioli, Honey Mustard or Tartar Sauce, Potato Fries</i>	I P 345.00
Spinach Cheese Triangles <i>Spinach and Cream Cheese Stuffed in Phyllo Pastry Baked until Crispy Golden Brown</i>	I P 265.00
Raclette Plate <i>Melted Raclette cheese, served with slices of cornichons and pickled onions</i>	I P 350.00
Lemon Pepper Raclette Plate <i>Melted Raclette cheese flavored with lemon and freshly cracked pepper</i>	I P 380.00



SALAD



Angelfields Salad <i>Fresh Greens, Green Mango, Tomatoes*, Red Onions, Crispy Danggit Bits and Guava Dressing</i>	I P 380.00
Parma Ham & Anchovy Salad <i>Hearts of Romaine, Grilled Cherry Tomatoes*, Parmesan Cheese, Crispy Parma Ham and Anchovy Dressing</i>	I P 365.00
Caprese <i>Fresh Basil, Cherry Tomatoes* and Kesong Puti Tossed in Honey Calamansi Vinaigrette</i>	I P 230.00
Tomato Portofino Salad <i>Angelfields Farm Tomatoes* and marinated on our Special Portofino Dressing</i>	I P 285.00
Guava Dressing <i>Angelfields Home Made Signature Dressing 250ml</i>	I P 250.00
Danggit Flakes	I P 200.00

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SOUP



Onion Soup <i>Caramelized Onion in Beef Broth</i>	I P 180.00
Cream of Pumpkin <i>Smooth and Creamy Local Pumpkin Soup</i>	I P 180.00
Tomato Basil <i>Tangy Tomato Soup with freshly picked Basil and Parmesan Cheese</i>	I P 180.00



BETWEEN THE BREADS



Grilled Cheese Sandwich <i>Asiago and Cheddar Cheese on Wheat Bread</i>	I P 395.00
Grilled Veggie Sandwich <i>Asparagus, Zucchini, Eggplant*, Bell Pepper and Fresh Tomatoes* with Basil Mayo on Whole Wheat Bread</i>	I P 455.00
Tuna and Apple Sandwich <i>Flaked Tuna, Granny Smith Apple and Fresh Tomatoes* on French Baguette</i>	I P 380.00
BLT <i>Crispy Bacon, Fresh Lettuce and Fresh Tomatoes* on Whole Wheat Bread</i>	I P 340.00

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BURGERS



Angelfields Signature Angus Burger <i>1/3 Pound Certified Angus Beef Flame Grilled to your Doneness Fresh Green Salad and Potato Fries</i>	I P 595.00
Swiss Burger <i>1/3 Pound Certified Angus Beef Flame Grilled to your Doneness Swiss Cheese, Caramelized Onion and Sautéed Mushroom Fresh Green Salad and Potato Fries</i>	I P 795.00
Bacon Cheddar Burger <i>1/3 Pound Certified Angus Beef Flame Grilled to your Doneness Crispy Bacon and Melted Cheddar Cheese Fresh Green Salad and Potato Fries</i>	I P 725.00
Angelfields Keto Burger <i>1/3 Pound Certified Angus Beef Flame Grilled to your Doneness Swiss Cheese, Crispy Bacon and Sunny-Side Up Egg</i>	I P 675.00
Keto + Eggplant <i>Angelfields Keto Burger with a side of our Flame Grilled, Farm Harvested Eggplant, Marinated in Spicy Blend of Pinakurat and Olive Oil.</i>	I P 675.00



PASTA



Al Funghi <i>Cream Sauce, Portobello & Button Mushrooms and Crispy Bacon</i>	I P 510.00
Puttanesca <i>Tomato Sauce, Fresh Herbs, Olives, Capers and Chili Flakes</i>	I P 400.00
Bolognese <i>Ground Angus Beef in Sweet Tomato Sauce and Fresh Herbs</i>	I P 450.00
Pesto <i>Angelfields Farm Harvested Basil, Olive Oil, Nuts and Parmesan Cheese</i>	I P 450.00

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INTERNATIONAL SELECTION

Baked Norwegian Salmon | P 755.00
*Salmon Rubbed with Garlic and covered with Mornay Sauce
Baked until Cheeses Melts. Served with Whipped Potato and Steamed Vegetables*

Pan Seared Sole | P 720.00
*Lemon Sole Fish seared in butter served with Anna Potatoes
Sautéed or Grilled Vegetables and Lemon Cream Sauce*

Beef Belly Roast | P 730.00
*Slow cooked Beef Belly served with Truffle Mashed Potato, Steamed Vegetables
and Mushroom Marsala Sauce*

Korean Bulgogi | P 415.00
*Angus Beef Marinated in Sweet Soy with Steamed Bokchoy
and Sautéed Onion with White Rice*

Rosemary Chicken | P 545.00
Grilled Chicken Breast infused in Rosemary oil served with Fresh Green Salad

Angelfields Chicken Soup for the Soul | P 325.00 (Large) | P 230.00 (Small)
*Angelfields version of “Pho” with Fresh Herbs and Rice Noodles
in Light Chicken Broth*

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ENTREE



Salmon in Sour Broth <i>Sour and Savory Soup with Eggplant*, Radish and Spinach</i>	I P 680.00
Tuna Salpicao <i>Sashimi Grade Tuna Marinated in Garlic and Soy Sauce</i>	I P 540.00
Tuna ala Pobre <i>Sashimi Grade Tuna, Crispy Garlic, Onion Leeks and Green Olives</i>	I P 600.00
Lechon Kawali <i>Crispy Fried Organic Pork with Liver Sauce or Spicy Vinegar</i>	I P 595.00
Grilled Pork Belly <i>Organic Pork Belly Marinated in Sweet Soy Sauce, grilled to perfection served with Pineapple Salsa, Pinakurat, Garlic and Vinegar</i>	I P 605.00
Kare Kare <i>US Angus Beef Belly Stewed in Peanut Sauce with Steamed Veggies & Bagoong Alamang</i>	I P 590.00
Angus Beef Salpicao <i>Beef Tenderloin done Angelfields Style</i>	I P 605.00
Bistek Tagalog <i>Beef Steak Marinated in Soy-Calamansi with Caramelized Onion Angelfields Style</i>	I P 540.00
Pot Roast ala Tita <i>Thin slices of Beef in Mushroom Sauce with Horseradish</i>	I P 615.00
Lemongrass Annatto Chicken <i>Grilled Chicken Skewers marinated in Lemongrass and Spices</i>	I P 580.00
Pinakbet <i>Sauteed Bitter Melon, Eggplant*, String Beans, Okra* and Pumpkin</i>	I P 175.00
Ginataang Kalabasa <i>Pumpkin and String beans cooked in Coconut Milk</i>	I P 210.00
Kare Kareng Gulay <i>Bokchoy, Eggplant* and String Beans in Peanut Sauce</i>	I P 230.00

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STARCH/SIDES



	<u>Single</u>	<u>Sharing</u>
Steamed Rice	I P 50.00	P 130.00
Garlic Fried Rice	I P 65.00	P 150.00
Whipped Potato		P 110.00
French Fries		P 105.00
Toasted Baguette (3pcs)		P 140.00
Toasted Wheat Bread		P 25.00
Egg (Done the way you want)		P 20.00



DESSERT



Apple Crumble Cheesecake <i>Rich and Creamy Cheesecake topped with Caramelized Apple and Whipped Cream</i>	I P 250.00
Blueberry Cheesecake <i>Rich and Creamy Cheesecake topped with Blueberry and Whipped Cream</i>	I P 250.00
Choco Lava Cake <i>Warm Molten Chocolate Cake Topped w/ Vanilla Ice Cream and Chocolate Syrup</i>	I P 295.00
Carrot Walnut Cake <i>Light & Guilt Free Cake, Walnuts and Strawberry Syrup</i>	I P 260.00
Seasonal Fresh Fruits <i>Freshly Sliced Seasonal Fruits</i>	I P 185.00
Crème Brulee <i>House Specialty, Rich Custard Dessert with Warm Caramel Crust and Fruits</i>	I P 210.00
Ice Cream – 1 Scoop <i>Vanilla or Chocolate</i>	I P 80.00

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BEVERAGES



COLD

Bottomless Tarragon Iced Tea	P 110.00
Mineral Water	P 65.00
Soda in Can	P 100.00
Milk Shake (Vanilla or Chocolate)	P 225.00

BEER

San Miguel Light	P 120.00
San Miguel Pale Pilsen	P 120.00

FRESH JUICES

Fresh Apple	P 220.00
Minty Lemon	P 220.00
Fresh Green Mango	P 220.00
Fresh Pineapple	P 220.00
Fresh Mango	P 220.00
Fresh Lemonade	P 220.00
Bernie's Blend (Apple, Pineapple & Mango)	P 220.00

HOT

Hot Tarragon Tea Pot	P 150.00
French Roast Brewed Coffee	P 120.00
Single Espresso	P 100.00
Double Espresso	P 150.00
Cappuccino	P 150.00
Latte Macchiatto	P 150.00
Café Latte	P 150.00
Ice Coffee	P 150.00



WINE LIST



RED WINE

Blowfish 2014 Cabernet Merlot South Australia	P 970.00
Jack Estate 2013 Shiraz South Eastern Australia	P 1250.00

WHITE WINE

Terranoble 2017 Chardonnay Valle Central Chile	P 1265.00
Marques de Tena 2014 Sauvignon Blanc Valencia	P 1287.00

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