

Café
SUMMIT

GALLERIA CEBU

6AM to 10PM

ALL DAY DINING

Enriched flavors
Inspired dining
at Summit Hotels

SUMMIT
GALLERIA
CEBU

(032) 888-1777 | +63 968 635 7265

Robinsons Galleria Cebu, B. Benedicto Street cor. General Maxilom Avenue Ext., Cebu City

GRAB AND *Bite*



Cajun Fried Squid 280
Golden-fried breaded squid rings seasoned with cajun, paired with fresh vegetables crudites and ranch dip sauce

Chilli Beef Dip 250
Savory ground beef with tortilla, sliced baguette, and nacho chips

Fresh Potato Chips 210
Crispy potato chips drizzled with cheese sauce and parmesan cheese served with ranch dip, mayonnaise, and tomato catsup dips



PRICES ARE IN PHILIPPINE PESO, INCLUSIVE OF VAT AND SUBJECT TO 5% SERVICE CHARGE.

LIGHT AND SIP



Seafood Moringa Chowder 290
Creamy and thick soup with seafood and vegetables served with paprika and moringa cold press oil

Laksa 500
Rice vermicelli, chicken, shrimp, soft-boiled egg, fish cake, and beans sprouts served in Malaysian coconut and curry soup

HEALTHY OPTIONS

Chicken Pesto 370
Marinated skinless chicken breast served with Aglio e Olio, pesto sauce mixed vegetables, and organic black rice

Chef's Salad 310
Vegan-recommended leafy salad with mesclun of lettuce, cherry tomato, grilled pumpkin, paprika, lumpia lavash, beet carpaccio, and pistachio oil drizzled with balsamic vinaigrette

Caesar Salad Inspired 390
Crisp romaine lettuce with shaved cheddar cheese and toasted slices of pandesal tossed in Caesar dressing
Served with your choice of:

- Thin-sliced pork bagnet
- Grilled chicken
- Grilled shrimps

BREAD, PASTA & *Pizza*



Creamy Truffle Linguine 385

Linguine pasta in creamy truffle cheese sauce, bacon, and mushroom with queso de bola

Meaty Spaghetti 355

Spaghetti pasta cooked in meaty sauce with ham, bacon, and Hungarian sausage served with garlic butter pandesal

Cold Cuts and Cheese Sandwich 250

Sliced lyoner ham with a layer of cream cheese, cheddar cheese, fresh greens, and ranch spread served on a toasted baguette

Cafe Summit Burger 455

US Angus beef patty with bacon, ham, caramelized onion, greens, and cheese sauce in a burger bun served with chips

All Cheese Pizza 555

Freshly baked pizza topped with five types of cheese: parmesan, cream cheese, cheddar, mozzarella, and white cheese

Spam and Pineapple Pizza 470

Freshly baked pizza topped with sliced Spam, cooked pineapple, parmesan, cheddar, and mozzarella cheese

Pepperoni Pizza 470

Freshly baked pizza topped with sliced pepperoni, cheddar, and mozzarella cheese



Sausage and Bacon 400

Fried Hungarian sausage, pork bacon, and chorizo served with garlic rice, pickled vegetables, and a fried egg served on a sizzling plate

Beef Tapa 400

Tender marinated beef in soy calamansi served with garlic rice, pickled vegetables, and a fried egg served on a sizzling plate

Pinoy Breakfast 350

A hearty serving of chicken adobo, fried bangus, and chorizo served with garlic rice, pickled vegetables, and a fried egg served on a sizzling plate

ALL DAY BREAKFAST

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FAVORITE AND COMFORT

Seared Salmon 785
160g of salmon pan-seared in garlic, butter, vegetables, pasta Aglio e Olio, and lemon cream sauce

US Angus Beef Rib eye 2050
300g of cooked beef rib eye served with steamed vegetables, mashed potato, and creamy peppercorn sauce

Half Chicken BBQ 440
BBQ marinade half-chicken with steamed vegetables served on a sizzling plate

Spicy Gambas 880
Tail-on shrimps sauteed with olive oil, paprika, bell pepper, and chilis with annatto rice served on a sizzling plate

Chicken Massaman Curry 575
Braised chicken in massaman curry, lemon grass, and sambal paste served with Naan bread



Beef Fillet Kebab 570
Marinated beef sirloin in yogurt, garlic, and ginger, grilled to perfection and served with mango salsa, turmeric rice, and mint-garlic yogurt dip

Pungko-pungko Platter 600
Cebuano's favorite street food feast – crispy fried innards, spring rolls, chicken, and shrimp

Tofu and Veggies in Red Curry 295
Vegan dish with broccoli, cauliflower, potato, carrots, eggplant, and tofu simmered in red curry served with organic rice

Braised Spiced Goat 750
Tender goat meat simmered with green curry paste, tomato puree, and coconut milk served with fried eggplant, coconut meat, and corn rice

Chicken Biryani Rice 480
Fragrant Basmati rice layered with marinated chicken in butter and fresh herbs

TASTE THE

Best of

CAFÉ SUMMIT

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GALLERIA CEBU

Lechon Sinigang **780**
Cebuano-style crispy pork lechon belly simmered in a tangy tomato-tamarind broth served with local vegetables

Danggit Aglio e Olio **385**
Spaghetti pasta in garlic olive oil with dried danggit, chili flakes, citrus, and white wine served with garlic butter bread



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GENERAL SANTOS

Deviled Pompano **995**
Deep-fried whole pomfret drizzled with balsamic, olives, tomato, and bell pepper

Tuna Belly Sisig **380**
Grilled tuna belly with diced onions, chilis, zesty calamansi, and finished with creamy mayonnaise

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GREENHILLS

Crispy Bagnet Dinuguan 850

Deep-fried pork belly served with a rich dinuguan stew made with pork blood and coconut milk topped with smoky burnt coconut shaving

Pinakbet Paella 685

Filipino-style paella with savory vegetable stew topped with crispy pork



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TAGAYTAY

Tagaytay Bulalo 830

Slow-cooked beef shank served with potatoes, corn, and Chinese cabbage boiled in rich beef broth

Boneless Crispy Pata Kare-kare 1500

Crispy fried boneless pork knuckles cooked in ground roasted peanuts served with local vegetables



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TACLOBAN

Lawot-lawot **290**
Local leafy vegetables cooked in creamy coconut milk paired with smoked fish

Fish Paksiw **650**
Seasonal fish braised in tangy vinegar and creamy coconut milk

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NAGA

Laing Espesyal **445**
Braised spicy taro leaf in coconut milk, seafood paste topped with bagnet and fried prawn

Pork Bicol Express **555**
Pork cooked in coconut milk, slices of red and green chilis, shrimp paste, onion, and garlic



SOMETHING Sweet



Ube Champorado 240

Sweetened rice porridge with ube halaya and tres leches served with crispy dried danggit

Sliced Fruits 220

A plate of fruits in season

Ice Cream of the Day 220

(chocolate, vanilla, strawberry)

Cake of the Day 220

(ask for availability)

Crispy Fried Chicken 205

Buttermilk chicken served with Filipino-style spaghetti and house-made fries

Grilled Ham Cheese Sandwich 205

White bread, easy melt cheese, cooked ham with a bowl of fruits and fries on the side

Baked Mac and Cheese 205

Macaroni pasta with grilled chicken breast cooked in cheese sauce



KIDS' MENU

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VODKA

Glass (30 ml)

Absolut Citron	295
Mandarin	295
Stolichnaya Red	295
Grey Goose	295

RUM

Bacardi Silver	295
Capt. Morgan Spiced	295
Havana Club	295
Don Papa	265

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Beefeater	220
Tanqueray	220
Hendrick's	365

TEQUILA

Jose Cuervo Gold	180
Patron Silver	365
Patron Gold	365

DELUXE BLENDED SCOTCH WHISKEY

Johnnie W. Red	265
Johnnie W. Black	265
Chivas Regal 12 years	295
J&B Rare	265
Glenfiddich 12 years	325

BOURBON WHISKEY

Jack Daniel's	280
Jim Beam	250
Maker's Mark	400

APERITIF

Pimm's Cup No 1	265
Orange Liqueur	265
Aperol	265
Cointreau	265

(choice of mixers: coke, ginger ale, soda water, orange juice, fresh milk, coffee)

DIGESTIF

Baileys	265
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WHITE WINE

	Glass	Bottle
Soul & Wine Sauvignon Blanc	365	2195
Soul & Wine Chardonnay	365	2195
Pink Moscato		2195

RED WINE

De Gras Merlot	385	2100
Oxford Landing Shiraz	385	2100
Consigna Cabernet Sauvignon		2295

SPARKLING WINE

CFGV Elysee Brut		1980
Provetto Spumante Bianco Brut		1880

WINES

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SIGNATURE COCKTAILS



S Mojito 265

Bacardi Carta Blanca churned mint leaves with muddled pineapple, fresh limes, and simple syrup topped up with soda water

Ceb Beauty 265

Muddled pineapple, mango fruits, and maple syrup shaken with Bacardi 8anyos dash of grenadine syrup

Summit Lady by Night 265

Vodka, pineapple, and cranberry

Cinco De Mayo Sangria 295

Shiraz and Cabernet Sauvignon perfectly balanced with local fresh fruits and juice with a touch of Orange Curacao, Midori, and peach schnapps

Spiced Passion 295

Maker's Mark Bourbon Whisky with cranberry juice and flavors of raspberries and basil

Mint Cucumber Smash 265

Bombay Sapphire Gin, Orange Curacao, churned mint leaves with muddled cucumber and lime, served long in a high ball over crushed ice



CLASSIC COCKTAILS

Martini 250

House-style 007, a perfect blend of Stolichnaya vodka and Vermouth stirred until icy cold served with a lemon twist or an olive

Margarita 295

A classic style mix of Reposado Tequila with Cointreau shaken with peach lime juice served with or without salt rim

Old Fashioned 295

Classic style Dale Degroff, made with Makers Mark stirred through with sugar, bitters, and a dash of orange

Hemingway Special Daiquiri 250

House-style Ernest Hemingway made with Havana Club Añejo 3 Años shaken or blended with fresh lime and grapefruit juice and a hint of Maraschino liqueur

FRESH JUICES

Mango	210
Watermelon	210
Lemon Juice	170
Four Seasons	220

CHILLED JUICES

Orange	125
Pineapple	125
Apple	125

SMOOTHIES

Banana-Strawberry	190
Melon Zinger	190
Mango	190



BEERS - LOCAL

San Miguel Beer	160
San Miguel Pilsen	160
San Miguel Light	160
Red Horse	160

BEERS - INTERNATIONAL

Corona	325
Stella Artois	325
Heineken	325

R COFFEE

Espresso	115
Macchiato	115
Long Black	115
Cappuccino	115
Flat White	115

BLENDED R COFFEE

Espresso Freddo	135
Coconut Café	160
Thin Mint	190
Iced Mocha Blast	190
Coffee Freeze	190



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Specialty HOUSE BLEND ICED TEA

Spiced Island Iced Tea	160
Tamarind Iced Tea	160
Lychee and Lime	160
Ginger and Apple	160

TEA

Black Tea	90
Green Tea	90
Earl Grey	90
English Breakfast	90
Peppermint	90
Chamomile	90
Jasmine	90



SODA

Coke	110
Coke Zero	110
Sprite	110
Ginger Ale	110

WATER

STILL

Acqua Panna (750ml)	360
Refresh	60

SPARKLING

San Pellegrino (1L)	350
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