

TACLOBAN

6AM to 10PM

ALL DAY DINING

Enriched flavors
Inspired dining
at Summit Hotels



+63 998 840 7356 Robinsons Place Tacloban, Brgy. 77 Marasbaras, Tacloban City, Leyte 6500

GRAB The



Chili Beef Dip
Savory ground beef with tortilla,
sliced baquette, and nacho chips

Parmesan Chicken Fingers 275
Chicken tenders coated with parmesan breading served with vegetable crudités

and remoulade sauce

Fish Kinilaw
Tanigue fillet in coconut milk,
local vinegar, ginger, shallots, and chilis



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

LIGHT AND SIP



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

Laksa 495
Rice vermicelli, chicken, shrimp, soft-boiled egg, fish cake, and

beans sprout served in Malaysian coconut and curry soup

GREENS

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

Chef's Salad

350

Vegan-recommended leafy salad with mesclun of lettuce, cherry tomato, grilled pumpkin paprika, lumpia lavash, beets carpaccio, and pistachio oil drizzled with balsamic vinaigrette



Meaty Spaghetti

355

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

Creamy Truffle Linguine

385

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

Danggit Aglio e Olio

385

Spaghetti pasta in garlic olive oil with dried danggit, chili flakes, citrus, and white wine served with garlic butter pandesal





Chef's Burger

455

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

Breakfast Monte Cristo

295

Cooked ham, bacon, egg, and greens layered in white bread served with chips

Seared Salmon

785

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

No Batter Fried Chicken

495

Chicken confit served with steamed veggies and mushroom sauce

Lechon Kawali

455

Pork belly confit served with papaya atchara, pinakurat vinegar, and liver sauce

Beef Kaldereta

985

Beef Osso Bucco braised in sweet pomodoro with cayenne, local spices, and chicken liver topped with melted cheese

Sizzling Dagmay

420

Local taro leaves dish in coconut milk served with fried pork and grilled shrimp

FAVORITE AND COMFORT

TASTE THE CAFÉSUMMIT





Pork Lomo

445

Tacloban pork soup with pork blood, native pechay, and beans sprout



Sutokil 685

Cebuano's fish comfort food, prepared in three ways: Sugba (grilled), Towa (soup), and Kilaw (ceviche)







Deviled Pompano

950

Deep-fried whole pomfret drizzled with balsamic, olives, tomato, and bell pepper



Chicken Massaman Curry

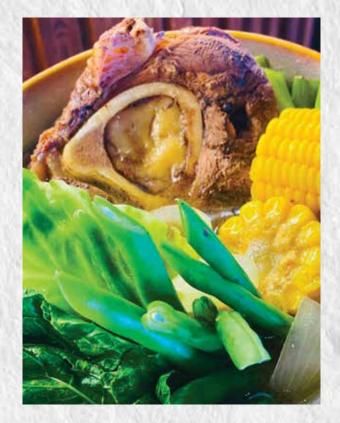
Stewed chicken in Massaman curry, ginger, lemon grass, peanut, chili sambal, and coconut milk served with Naan bread and black rice





595

Pork Bicol Express 560 Pork cooked in coconut milk, slices of red and green chilis, shrimp paste, onion, and garlic





Tagaytay Bulalo

840

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



SO ME TH Sweet



Dolce Molten Chocolate
Warm chocolate cake with chocolate
fudge, filling topped with vanilla
ice cream

Ube Pearl FlanSweetened egg custard with ube pearl, meringue, and chocolate

Champorado Halaya
Sweetened rice porridge with ube halaya, coconut milk, and sweetened milk served with crispy dried danggit



Crispy Fried Chicken

220

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

Grilled Ham Cheese Sandwich

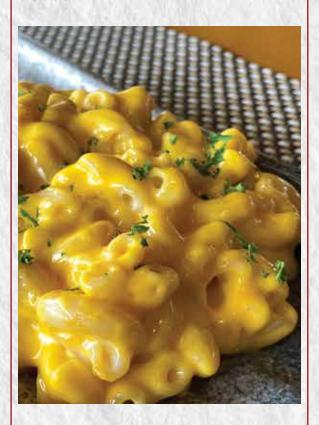
220

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

Baked Mac and Cheese

220

Macaroni pasta with grilled chicken breast cooked in cheese sauce



KIDS' MENU

Glass (30 ml)
295
295
295
295

RUM

Bacardi Silver	295
Capt. Morgan Spiced	295
Don Papa	295

GIN

Beefeater	220
Tanqueray	220
Hendrick's	365

TEQUILA

Jose Cuervo Gold	160
Patron Silver	365

DELUXE BLENDED SCOTCH WHISKEY

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

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

TOMOUNTO!



WHITE WINE	Glass	Bottle
Soul & Wine Chardonnay	365	1880
Soul & Wine Sauvignon Blanc	365	1880

RED WINE

Soul & Wine Cabernet Sauvignon	365	1880
Soul & Wine Merlot	365	1880

SPARKLING WINE

CFGV Elysee Brut	1880
Provetto Spumante Bianco Brut	1880
Covigra Cabernet Sauvignon	2195
Romio D'Abuzzo	2195

SIGNATURE COCKTAILS



S Mojito

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

Ceb Beauty

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

Chicky Matai

A careful blend of Don Papa Rum & Myers Dark Rum shaken with Orange Curacao, fresh lime juice, and a dash of orgeat

Spiced Passion

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

South Slinger

Tangueray 10 Gin, muddled cucumber, fresh lime, and snap mint leaves with Cointreau shaken and double strain served up

Cinco De Mayo Sangria

295

295

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

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

Summit Lady at Night

265

265

295

295

295

Vodka, pineapple, and cranberry juice



MOCKTAILS

Virgin Mojito

190

Lime, mint, sugar, and soda

Summit Lady by Day

190

Cranberry, pineapple, and soda water

FRESH JUICES

Mango	190
Watermelon	190
Calamansi	135

CHILLED JUICES

Orange	125
Pineapple	125
Apple	125

SMOOTHIES

Banana-Strawberry	190
Melon Zinger	190
Minty Peach	190



BEERS-LOCAL

San Miguel Pilsen	160
San Miguel Light	160
Red Horse	160

BEERS - INTERNATIONAL

Corona	325
Stella Artois	325
Heineken	325

COFFEE / CHOCOLATE

Espresso	125
Macchiato	125
Long Black	125
Cappuccino	125
Flat White	125
Hot Chocolate	135

BLENDED COFFEE

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



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

Specially 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





SODA

Coke	100
Coke Zero	100
Sprite	100
Tonic Water	100
Soda Water	100
Ginger Ale	115

WATER

STILL

San Pellegrino 160

SPARKLING

San Pellegrino 220

