

LALAGUNA VILLAS

Restaurant & Bar

PHILOSOPHY

Our kitchen is open 24 hours, every day of the year, to serve you food that is tasty, healthy, and economical from premises that are clean and hygienic.

You can see for yourself by watching our chefs at work through the large service window in our new modern kitchen.

To make this extended service possible, meals ordered between 11 pm and 6 am incur a surcharge of 15%.

Room service is 100 pesos per tray.

All menu prices are in pesos.

Halal options are available 

Children's portions are available 

Breakfast, half-board, and full-board packages are available.

Please enquire at the front desk for pricing.

We can do children's portions. please ask your wait staff.

We are particularly proud of the range and quality of our menu and dessert offerings.

Forget that diet while on vacation here, relax and indulge.

We can bake cakes for birthdays or other special occasions you wish to celebrate. If you desire something not available on our menu please let us know and we will do our best to accommodate; please give us some advance notice for the best results.

Some facts you may be interested to know:

All Bread is baked on the premises: loaf, baguette, panini, garlic, buns, and brioche

Most of our Vegetables are sourced from local farmers

Our Chicken is sourced from local farms

Our Beef is certified grain-fed, imported from U.S.A. and Brazil

Our Lamb is imported from Australia

Our Salmon and Yellowfin Tuna are fresh and from local suppliers

Our Seafood is locally sourced as much as possible

Our ice is made from the same pure water source as found in each guestroom

We employ modern best practices in the handling and preparation of your meal, so you can relax and enjoy it.



LALAGUNA VILLAS

Restaurant & Bar

BREAKFAST

Until 6pm

Muesli



Muesli with fresh fruit, natural yogurt & milk

BF01

490

Fresh Fruit Salad



Seasonal local fruits with natural yoghurt & honey

BF08

490

French Toast

Fried bread in egg, milk, sugar & cinnamon with maple syrup

BF02

400

Banana Pancakes



Pancakes with grilled banana & maple syrup

BF09

400

Omelette



Traditional 3 egg omelette with your choice of ham & cheese or smoked salmon

BF03

400

Bacon & Egg Butte

Crispy bacon, sunny side egg & HP sauce in a toasted sesame seed bun

BF10

350

Mince on Toast

Savory mince on toast with a poached egg & hollandaise sauce

BF04

400

Bubble & Squeak

Fried potato, onion & ham with a poached egg & hollandaise

BF11

420

Eggs Benedict



Brioche bun with crispy bacon, poached eggs & hollandaise sauce

BF05

400

Eggs Montreal



Brioche bun with smoked salmon, poached eggs & hollandaise sauce

BF12

450

Bacon & Eggs



Crispy bacon, eggs any style, grilled tomato & toast

BF06

350

LLV Full Breakfast



Crispy bacon, sausages, baked beans, grilled tomato, hash brown, toast & eggs any style

BF13

595

Filipino



Garlic fried rice, eggs & your choice of Beef tapa, Pork tocino, Longanisa, or Daing na Bangus

400

Breakfast Burrito

Filled with sausage, eggs, cheese, and salsa, wrapped in tortillas

BF16

580

Corned beef

BF07

450



Important information regarding surcharges can be found on the cover page

LALAGUNA VILLAS

Restaurant & Bar

DRINKS

Coffee

CF01	Brewed	95
CF02	Espresso Single	105
CF03	Espresso Double	125
CF04	Flat White	125
CF05	Café Latte	125
CF06	Cappuccino	125
CF07	Macchiato	150

Tea

Cup 60 Pot 120

English Breakfast	BT01C	BT01P
Lipton	BT02C	BT02P
Green	BT03C	BT03P
Peppermint	BT04C	BT04P

Iced & Frappuccino

Espresso With a Shot 280

CF08 Baileys

CF09 Irish Whiskey & Cream

CF10 Grand Marnier

CF11 Kahlua & Cream

CF12 Cointreau & Cream

Iced Tea 90
IF01

Iced Coffee 120
IF02

Nutty Chocolate Shake 190
Chocolate sauce, fresh milk, whipped cream, nuts
IF03

Vanilla Choc Chip 190
Vanilla syrup, chocolate sauce, chocolate chips, whipped cream
IF04

Choco Mocha Caramel Craze 190
Double-shot espresso, chocolate sauce, fresh milk, caramel syrup
IF05



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DRINKS

Canned Juice

DR09	Orange	90
DR10	Pineapple	90
DR11	Mango	120

Smoothies

SM01	Banana	190
SM02	Mango	220

Freshly Squeezed Juice

FJ01	Orange	220
FJ02	Pineapple	190
FJ03	Watermelon	190
FJ04	Apple	220

Shakes

SH01	Mango	220
SH02	Banana	190
SH03	Pineapple	190
SH04	Chocolate	190
SH05	Vanilla	190



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LALAGUNA VILLAS

Restaurant & Bar

STARTERS & PICA PICA

Soup of the Day

Daily freshly made soup with garlic bread

SP01

POA

Salt & Pepper Squid

Deep fried squid with aioli

SP06

550

Bruschetta



Toasted baguette topped with fresh tomato, red onion, coriander & lime with feta cheese

SP02

300

Chicken Quesadilla



Spicy chicken & cheddar cheese between grilled flour tortillas with sour cream and salsa

SP07

490

Chicken Wings



Spicy, medium, or mild with dipping sauce

SP03

450

Parmesan Chicken Strips



Breaded deep-fried chicken with dipping sauce

SP08

440

Nachos



Corn chips with jalapenos, ground beef, kidney beans, cheese & sour cream

SP04

600

Spring Rolls

Carrot, onion, garlic, and bell pepper wrapped in thin pastry, deep fried until golden brown & served with sweet chili sauce

Pork

SP09

350

Shrimp Rice Paper Rolls

400

Vietnamese-style fresh spring rolls with dipping sauce

SP05

Vegetable

SP10

295



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STARTERS & PICA PICA

Carpaccio

Thinly sliced with olive oil, calamansi, parmesan & crispy capers with toasted baguette

Beef

SP11

Yellowfin Tuna

SP12

Gambas

Shrimp in garlic, chili, green onion, olive oil & tomato with toasted baguette

SP13

Seared Beef Crostini

Seared beef steak on crostini with red wine onion jam

SP16

Kinilaw

Marinated Tanigue in coconut milk with chili, ginger and citrus

SP19

Chicken Caesar Salad



Wraps

Grilled tortilla wrapped with chicken romaine, lettuce, bacon bits parmesan cheese, and Caesar dressing

SP24

Shrimp Quesadillas

Spicy shrimp and cheddar cheese between grilled flour tortillas with sour cream and salsa

SP23

400

650

480

590

485

450



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SALADS

Chicken Caesar Salad 450

Grilled chicken, romaine lettuce, bacon, croutons, parmesan cheese & Caesar dressing

SL01

Thai Beef Salad 690

Spicy beef with julienne of vegetables, roasted peanuts, crispy noodles, coriander & Thai dressing on lettuce

SL04

Greek Salad 380

Lettuce, olives, bell pepper, red onion, tomato, cucumber & feta cheese with balsamic dressing

SL02

Tuna Niçoise 550

Seared yellowfin tuna, anchovy, egg, lettuce, beans, tomato, onion, cucumber & marble potatoes with balsamic vinaigrette

SL05

Shrimp Salad 600

Shrimp salad with Thai dressing

SL03

Italian Salad 380

Romaine lettuce, garlic croutons, olives, pepperoni, tomato, onion, bell pepper, herb Italian vinaigrette

SL06



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BURGERS & SANDWICHES

Ham and Cheese Tomato 420

Toasty

Toasted ham, cheddar cheese & tomato toasted sandwich with French fries and tomato ketchup

BS01

Chicken Burger 500

Choice of crispy or grilled chicken breast, served with your choice of coleslaw or green salad, French fries & tomato ketchup.

BS02

Chili Beef Burrito 625

Chili beef & beans with salad and cheddar cheese wrapped in a flour tortilla with sour cream & salsa

BS03

Steak Sandwich 700

Seared steak sandwich in fresh bread roll with onion jam and hand cut fries

BS04

Beef Burger 650

200g beef patty with a fried egg, bacon, salad & cheddar cheese with French fries & tomato ketchup

BS05

BLT 450

Crispy bacon, lettuce & tomato in a toasted brioche bun with French fries & tomato ketchup

BS06

Beer Battered Fish 580

Burger

Beer battered fish fillet with salad, tartar sauce French fries & tomato ketchup

BS07

Smoked Salmon and Cream Cheese Sandwich 650

Smoked salmon sandwich on fresh wheat bread with cream cheese, red onion rings, and crispy fried capers

BS08

Clubhouse Sandwich 550

Grilled chicken, egg, bacon, toasted ham, cheddar, salads and toasted sandwich served with hand-cut fries

BS10



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PASTA

Fettuccini Chicken 620

Alfredo

Fresh fettuccini pasta with chicken breast in a creamy basil sauce, topped with shaved parmesan & served with garlic bread

PA 01

Spaghetti Bolognese 525

Spaghetti pasta with beef ragout, finished with shaved parmesan & garlic bread

PA 03

Lasagna 600

Layers of fresh pasta with traditional beef ragout, béchamel, and parmesan, served with garlic bread

PA 04

Spaghetti Carbonara 550

Spaghetti pasta with bacon, egg, and shaved parmesan cheese, served with garlic bread

PA 06

Penne Pesto Primavera 450

Penne pasta with fresh seasonal vegetables & tomato in olive oil, garlic & basil pesto, served with shaved parmesan & garlic bread

PA 07

Spaghetti Puttanesca 450

Spaghetti pasta with bell pepper, onion, anchovy, capers & olives in Napoli sauce, topped with shaved parmesan & garlic bread

PA 08

Penne Amatriciana 500

Penne pasta with bacon, chili and Napoli sauce, finished with parmesan and served with garlic bread

PA 09

Shrimp Pasta 650

Fresh fettuccini pasta tossed with shrimp in a creamy white wine and basil sauce, served with garlic bread

PA 11



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MAINS

Seared Yellowfin Tuna

On green beans, marble potatoes, tomato & olives with salsa verde and lemon

MN01

850

Chicken Cordon Bleu

Breaded chicken filled with ham and cheese with garlic asparagus and mash potato

MN05

650

Moroccan Lamb

Moroccan spiced lamb cutlets on char grilled vegetable salad with feta, balsamic & raita

MN02

2200

Beer Battered Fish & Chips

Beer battered fish with hand cut fries, garden salad, homemade tartar sauce & lemon

MN06

650

Beef Wellington

Beef tenderloin, pate, and mushroom duxelles in puff pastry with buttered seasonal vegetable & red wine jus

MN03

1800

Saltimbocca

Pork tenderloin with sage, prosciutto and gruyere cheese in a marsala glaze with vegetables & marble potatoes

MN07

850

Grilled Salmon

Potato rosti, garlic buttered asparagus with lemon butter sauce & caramelized lemon

MN04

950

Grilled Fish with White Wine Sauce

Grilled Tanique fillet with white wine sauce on pan fried potato and leek

MN10

700



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MAINS

Baby Back Ribs

Fall off the bone baby back ribs with potato wedges and coleslaw

MN09

1150

Lamb Shank

Murphy's braised lamb shank with mash potato and garlic buttered vegetables

MN08

1150

Beef Medallion

Beef medallion wrapped with Bacon, peppered cream sauce baked crushed potato, baked beans, vegetables, & crispy coleslaw salad

MN11

1300

Smoked BBQ Salmon Fillet

Smoked honey barbecue salmon fillet with rosemary, lemon zest, capers, asparagus and pan-fried paprika spiced buttered tomato and marbled

MN16

850

Spiced Rub

Tenderized Chicken

Chicken breast fillet rubbed with seven spices & lemon zest with pepper cream sauce sauteed broccoli & mashed potato

MN14

700



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CURRY

Thai Green Chicken Curry



550

Chicken breast & mixed vegetables in Thai green coconut curry sauce with rice
MC 01

Chicken Korma



650

Tender chicken curry with basmati rice and papadams
MC 07

Shrimp Thai Red Curry



650

Shrimp and mixed vegetables in Thai red coconut sauce with rice
MC 04

Chicken Tikka Masala



650

Char-grilled chicken marinated in yogurt herbs and spices with basmati rice and papadams
MC 08

Lamb Rogan Josh

900

Tender lamb curry with basmati rice and papadams
MC 02

Beef Vindaloo

900

Spicy Beef curry with basmati rice, chutney and papadams
MC 09

Pork Katsu Curry

750

Crispy breaded pork cutlet served with a rich Japanese curry sauce, mixed seasonal vegetables, and steamed rice.
MN12

Chicken Katsu Curry

750

Crispy breaded chicken breast served with a rich Japanese curry sauce, mixed seasonal vegetables, and steamed rice.
MN13



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FROM THE GRILL

Beef Tenderloin

250 grams of prime beef tenderloin
GR 01

1550

Rib Fillet

300 grams Prime beef rib fillet
GR 04

1500

Black Angus Rib Eye

350g US corn-fed, aged black
Angus rib eye
GR 02

4500

Black Angus T-Bone

350g US corn-fed, aged black
Angus T bone
GR 05

4750

Reef & Beef

300g prime beef tenderloin
wrapped with bacon topped with
shrimp and cajun cream sauce
GR 03

1550

Tomahawk Steak 650G

Black angus 650gms tomahawk steak
GR 06

6500

Tomahawk Steak 1200G 9900

Halal tomahawk steak 1200gms
GR 10

All steaks are cooked to your liking with either salad and fries
or fried bacon potato and vegetables,
with your choice of peppercorn, mushroom,
red wine jus, or béarnaise sauce.



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FILIPINO

Chicken Tinola



Chicken breast, green papaya & chili leaves in a chicken & ginger broth with rice

PH 01

480

Pork Sinigang



Clear tamarind soup with pork, eggplant, tomato, onion & local spinach with rice

PH 05

650

Chicken Adobo



Chicken breast marinated in soy & vinegar sautéed with onion, garlic, bell pepper, green chili & potato with rice

PH 02

480

Sizzling Sisig

Chopped deep-fried pork liempo tossed in mayonnaise, calamansi, chili, onion, garlic & ginger on a sizzling hot plate topped with an egg with rice

PH 06

500

Fried Rice



Fried rice with vegetables, pork or chicken and fried egg

PH 03

400

Beef Steak Tagalog

Beef, onions & bell pepper in soy sauce, oyster, calamansi & garlic with rice

PH 07

850

Salmon Belly Sinigang

Clear tamarind soup with Salmon, eggplant, tomato, onion, and local spinach with rice

PH 04

900

Sinigang Na Hipon

Clear tamarind soup with shrimp, eggplant, tomato, onion & local spinach with rice

PH 08

650

Chicken Sisig

Chopped grilled chicken breast fillet tossed in mayonnaise, calamansi, chili, onion, garlic, ginger & bell pepper on a sizzling hot plate topped with egg & rice

PH 10

500



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LALAGUNA VILLAS

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FILIPINO

Mixed Seafood Fried Rice

Fried rice with vegetables, egg, shrimp, squid, and fish fillet topped with scrambled egg

PH 11

450

Pork Afritada

Pork stew with tomato-based sauce carrots, bell pepper, green peas, and potato served with rice

PH 15

550

Adobo Squid

Squid marinated in soy, sugar & vinegar sauteed in garlic, onion, bay leaves, and potato

PH 12

850

Sizzling Tuna Sisig

Chopped deep-fried tuna steak fillet tossed in mayonnaise, calamansi chili, onion, garlic, ginger & bell pepper on a sizzling hot plate topped with egg & rice

PH 16

550

Beef Caldereta

Beef casserole with potato, carrots chili, bell pepper, liver spread, peanut butter, chickpea, pickles, and rice

PH 13

750

Tuna Belly Sinigang

Clear tamarind soup with Tuna belly, eggplant, tomato, onion, and local spinach with rice

PH 18

650

Beef Bulalo

tender beef shank stew along with vegetables, napa cabbage, long green beans, and corn

PH 14

1050

Tanige Belly Sinigang

Clear tamarind soup with Tanigue belly, eggplant, tomato, onion, and local spinach with rice

PH 19

700

Pork Adobo

Pork Adobo marinate meat in soy sauce, vinegar and sauteed in onion garlic potato bellpepper

PH 20

595



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LALAGUNA VILLAS

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PIZZA 12"

Margarita

Tomato, red onion, fresh basil,
Napoli sauce & mozzarella

PZ01S

550

Hawaiian

Ham, pineapple, Napoli sauce &
mozzarella

PZ06S

675

Pepperoni

Pepperoni Salami, red onion,
Napoli sauce & mozzarella

PZ02S

650

Puttanesca

Bell pepper, tomato, red onion,
black olives, capers, anchovy,
Napoli sauce & mozzarella

PZ07S

620

LLV Overload

Ham, bacon, pepperoni, anchovy,
red onion, bell pepper, black
olives, mushrooms, Napoli sauce &
mozzarella

PZ03S

750

Chicken



Alfredo

Chicken breast, red onion, creamy
alfredo sauce & mozzarella

PZ08S

700

Meat Lovers

Ham, bacon, pepperoni, Milano
salami, minced beef, red onion,
Napoli sauce & mozzarella

PZ04S

750

Ring of Fire

Pepperoni, spicy cacciatori, red
onion, local green chili, Napoli
sauce & mozzarella with hot chili
sauce on the side

PZ09S

650

Quattro

Formaggi

Napoli sauce, gorgonzola,
parmesan, gruyere & mozzarella

PZ05S

795

Creamy Garlic

Shrimp

Shrimp, rich garlic cream sauce,
mozzarella cheese, and fresh
herbs

PZ10S

725



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LALAGUNA VILLAS

Restaurant & Bar

CHINESE HOT POT



Soup Bases

Please Choose Two

Chicken

Satay

Seafood

Sichuan Hot & Spicy

Meat Plate

Chicken, Pork, Beef, Ma Ling

Seafood Plate

Mussels, Fish, Prawns, Squid, Lobster Balls, Crab Balls

Vegetables

Potatoes, Carrot, Bok Choi, Chinese Cabbage, Chili Tofu

Per Head

HP01	Meat & Vegetables	1650
HP02	Seafood & Vegetables	2050
HP03	Meat, Seafood & Vegetables	2200

Minimum order for two, served with noodles & dipping sauces

LALAGUNA VILLAS

Restaurant & Bar

VEGETARIAN

Bubble & Squeak

Fried potato onion & bell pepper with a poached egg & hollandaise sauce

VG 01

350

Italian Bruschetta

Toasted baguette topped with fresh tomato, red onion, basil and garlic

VG 09

300

Scrambled Tofu

Scrambled eggs with tofu on toast

VG 02

300

Black Bean Burger

Black bean patty with spices, onion & garlic with salad, pickles & fries

VG 10

500

Spaghetti Napolitana

Spaghetti tossed in fresh napoli sauce with parmesan & olive garlic bread

VG 03

450

Crispy Smoked Tofu & Coleslaw Wrap

Smoked tofu, cabbage slaw & spices in a tortilla wrap

VG 11

425

Spring Rolls

Crispy mixed vegetable spring rolls served golden brown with sweet chili sauce

VG 04

295

Chickpea Sandwich

Mashed chickpea, coleslaw, pickles, mayonnaise, apple cider vinegar, onion & herbs with fries

VG 12

400

Penne Primavera

Fresh seasonal vegetables tossed with penne pasta, basil pesto, garlic & olive oil with olive garlic bread

VG 05

500

Egg Salad Sandwich

Mashed egg with mayonnaise, onion, pickles & romaine lettuce with fries

VG 13

400

Vegetable Empanada

Empanadas loaded with vegetables with sweet chili sauce

VG 06

500

Vegetable Club

Layered sandwich with grilled tomato, mushroom, onion, eggplant, lettuce, egg and cheddar cheese

VG 14

450

Lemon Garlic Pasta

Spaghetti tossed in olive oil with lemon, garlic, olives & herbs with olive garlic bread

VG 07

400

Margarita Pizza

Tomato, red onion, basil and napoli sauce with mozzarella

VG 15

550

Primavera Pizza 12"

Seasonal vegetables with pesto sauce and mozzarella

VG 08

550

Garlic Mushroom Pizza

Sautéed garlic mushrooms in garlic & onion with napoli sauce & mozzarella

VG 16

550



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LALAGUNA VILLAS

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VEGAN

Onion Rings

Beer battered onion rings with soy sauce & calamansi

VG17

350

Sizzling Sweet & Spicy Cauliflower

Cauliflower tossed in a sugar, soy & sesame sauce with coriander & rice

VG22

450

Vegetable Tempura

Tempura battered mixed vegetables with light soy sauce

VG18

375

Vegetable Kebab

Grilled onion, tomato, eggplant & bell pepper with sesame seeds & rice

VG23

450

Mango Rice Paper Rolls

Vietnamese-style fresh spring rolls with mango and dipping sauce

VG19

420

Stir-fried Spicy Noodles

Mixed vegetables and rice noodles tossed in spicy hoisin and soy sauce

VG24

450

Lemon Stir-fried Tofu

Stir fried tofu & seasonal vegetables with hoisin, lemon & soy

VG20

450

Vegetable Hash

Mixed vegetable hash topped with tofu salsa in soy calamansi with pan fried potato

VG25

400

Pineapple Fried Rice

Fried rice with vegetables & pineapple

VG21

350

Thai Green or Red Vegetable Curry

Mixed vegetables in your choice of Thai red or green curry sauce with rice

VG26

450



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LALAGUNA VILLAS

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DESSERTS

Apple Pie

Homemade pastry with fresh apple, cinnamon with vanilla ice cream

DT01

375

Chocolate Brownie

Homemade dark chocolate brownies with vanilla ice cream & chocolate sauce

DT06

300

Crème Brulee

A rich vanilla custard topped with caramelized sugar

DT02

275

Vanilla Custard Pie

Sweet pastry crust, vanilla custard, served with tropical fruits

DT07

325

Banana Split

Ice cream, a banana, chocolate sauce & whipped cream

DT03

380

Citrus Tart

Sweet pastry with citrus custard with a cherry & whipped cream

DT08

300

Cheesecake

Traditional baked cheesecake with chopped mango

DT04

385

Fruit Flambee

Banana & mango flambéed with brown sugar & rum, with chocolate or vanilla ice cream

DT09

375

Death by Chocolate

Rich chocolate ganache with espresso and brandy served with berry compote and whipped cream

DT05

350

Vanilla Soufflé

Classic French vanilla souffle
Allow 30-40 minutes preparation

DT10

375



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DRINKS

Drinks

DR01	Mineral Water	70
DR02	Coke	90
DR03	Coke Zero	90
DR04	Royal Orange	90
DR05	Sprite	90
DR06	Soda Water	100
DR07	Tonic Water	100
DR10	Pineapple Juice	90
DR11	Mango Nectar	120
DR12	Cranberry Juice	90
DR13	Ginger Ale	120
DR15	Red Bull Bottle	120
DR16	Bundaberg Ginger Beer	230
DR17	San Miguel Free 0% Alcohol	130

Freshly Squeezed Juice

FJ01	Orange	220
FJ02	Pineapple	190
FJ03	Watermelon	190
FJ04	Apple	220

Shakes

SH01	Mango	220
SH02	Banana	190
SH03	Pineapple	190
SH04	Chocolate	190
SH05	Vanilla	190



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DRINKS

Beer

Local

BB01	San Miguel Pilsen	140
BB01C	San Miguel Pilsen Cans	150
BB02	San Miguel Light	140
BB02C	San Miguel Light Cans	150
BB03	San Miguel Apple	140
BB04	Red Horse	150
BB05	San Miguel Free 0% Alcohol	140
SMCB01	San Miguel Cerveza Blanca	150
SMCN01	San Miguel Cerveza Negra	150
BLSMZ0001	San Miguel Free	140
SMP01	San Miguel Premium	150
SMSP01	San Miguel Super Dry	150

Imported

IM02	Asahi	200
IM03	Heineken	200
IM04	Stella Artois	220
IM05	Hoegaarden White	230
IM09	Magners Apple Cider	420
IM10	Corona	250

Craft Beer

Crazy Carabao

CB01	Golden Ale	250
CB02	Pale Ale	250
CB03	Pilsner	250
CB05	India Pale Ale	300

Alco Mixers

AM04	Smirnoff Vodka Mule	140
AM05	Lemon Dou	200



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DRINKS

Spirits

Vodka

Shot

Bottle

Kanto Salted Caramel

VK01G

120

VK01B

2200

Kanto Popcorn

VK02G

120

VK02B

2200

Smirnoff Red

VK03G

120

VK03B

1400

Stolichnaya

VK04G

180

VK04B

1700

Grey goose

VK05G

230

VK05B

4500

Russian Standard

VK06G

150

VK06B

1900

Absolut

VK07G

120

VK07B

2300

Absolut Citron

VK08G

160

VK08B

2950

Absolut Kurant

VK09G

160

VK09B

2950

Chrystal Head

VK10G

650

VK10B

12500

Belvedere

VK11G

350

VK11B

4900

Gin

Gilbeys

GN01G

50

GN01B

700

Gordons

GN02G

80

GN02B

1750

Gordons Pink

GN03G

150

GN03B

1800

Tanqueray

GN04G

130

GN04B

2100

Bombay Sapphire

GN05G

150

GN05B

2250

Masahiro Okinawa

GN06G

350

GN06B

6450

Drumshanbo Gunpowder

GN07G

360

GN07B

6500

Hendricks

GN08G

300

GN08B

4750

Monkey 47

GN09G

600

GN09B

7250



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LALAGUNA VILLAS

Restaurant & Bar

DRINKS

Rum

		Shot		Bottle
Tanduay White	RM01G	50	RM01B	350
Tanduay Gold	RM02G	75	RM02B	400
Captain Morgan	RM03G	90	RM03B	1300
Bacardi White	RM04G	100	RM04B	1950
Bacardi 151	RM05G	160	RM05B	2250
Havana Club	RM06G	180	RM06B	2400
Stroh 80 proof	RM07G	180	RM07B	4470
The Kraken Black Spiced	RM08G	275	RM08B	4100
Don Papa 7 Year	RM09G	250	RM09B	4000
Don Papa 10 Year	RM10G	450	RM10B	8375
Don Papa 7 Year Port Cask	RM11G	380	RM11B	6000

Tequila

Jose Cuervo Gold	TQ01G	120	TQ01B	2200
Jose Cuervo Silver	TQ02G	120	TQ02B	1600
Patron Silver	TQ03G	400	TQ03B	7660
Patron Anejo	TQ04G	440	TQ04B	8600
Kah The Day of The Dead-Blanco	TQ05G	560	TQ05B	8000

Whisky

American Whisky

Jack Daniels	WA01G	150	WA01B	3600
Jack Daniels Honey	WA02G	180	WA02B	3500
Jim Beam	WA03G	130	WA03B	2500
Wild Turkey	WA04G	220	WA04B	4250
Makers Mark	WA05G	250	WA05B	5000



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LALAGUNA VILLAS

Restaurant & Bar

DRINKS

Blended Scotch Whiskey

		Shot		Bottle
Johnnie Walker Red	WB01G	150	WB01B	2700
Johnnie Walker Black	WB02G	170	WB02B	3500
Johnnie Walker Double Black	WB03G	230	WB03B	5100
Chivas Regal 12 year	WB04G	230	WB04B	3400
Chivas Regal 18 year	WB05G	400	WB05B	6500
Ballantines 30-year	WB06G	2950	WB06B	43200

Single Malt Scotch Whiskey

Laphroaig 10 year	WS01G	340	WS01B	5000
The Glenlivet 12 year	WS02G	300	WS02B	5800
Jura 10-year Destiny	WS03G	350	WS03B	7375
Glenmorangie 10 year	WS04G	400	WS04B	6250
Glenmorangie 12-year	WS05G	500	WS05B	8750
Quinta Ruban				

Irish Whisky

Jamesons	WI01G	200	WI01B	3400
Peaky Blinder	WI02G	255	WI02B	3950
Bushmills Original	WI03G	160	WI03B	3250

Japanese Whisky

Tenjaku Blended	WJ01G	290	WJ01B	4225
Kirin Fuji-Sanroku	WJ02G	550	WJ02B	10750
Nikka Single Malt	WJ03G	550	WJ03B	10475

Canadian Whisky

Crown Royal	WC01G	200	WC01B	3000
Canadian Club	WC03G	140	WC02B	1950
Fire Ball Cinnamon	WC03G	170	WC03B	2400



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LALAGUNA VILLAS

Restaurant & Bar

DRINKS

Fortified Wines

		Shot		Bottle
St Remy VSOP Brandy	FW01G	320	FW01B	2500
St Remy XO Brandy	FW02G	445	FW02B	3300
Osborne Sherry	FW03G	240	FW03B	2500
Harveys Bristol Cream Sherry	FW04G	240	FW04B	2500
Calem Fine Tawny Port	FW05G	390	FW05B	3100
Offley Tawny Port	FW06G	320	FW06B	3400
Offley Tawny Port 10-Year-Old	FW07G	760	FW07B	5950

Cognac

Remy Martin VSOP	CC01G	400	CC01B	8500
Hennessy Very Special	CC02G	450	CC02B	8795
Hennessy Black	CC03G	600	CC03B	12000



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LALAGUNA VILLAS

Restaurant & Bar

DRINKS

Liqueurs

Shot

Bottle

Southern Comfort	LQ01G	140	LQ01B	2250
Martini Rosso Sweet Vermouth	LQ02G	140	LQ02B	2450
Martini Extra Dry Vermouth	LQ03G	140	LQ03B	2100
Kahlua	LQ04G	140	LQ04B	1750
Sambuca	LQ05G	160	LQ05B	2200
Limoncello	LQ06G	220	LQ06B	3475
Pernod	LQ07G	160	LQ07B	2400
Midori	LQ08G	180	LQ08B	2750
Pimm's No1	LQ09G	220	LQ09B	2750
Grand Marnier	LQ10G	220	LQ10B	2750
Cointreau	LQ11G	220	LQ11B	3700
Jägermeister	LQ12G	160	LQ12B	2950
Tia Maria	LQ13G	200	LQ13B	2225
Frangelico	LQ14G	220	LQ14B	3700
Galliano	LQ15G	160	LQ15B	2450
Amaretto	LQ16G	150	LQ16B	2250
Baileys Irish Cream	LQ17G	150	LQ17B	3000
Tequila Rose Strawberry Cream	LQ18G	135	LQ18B	1900
Walsh Blue Curaçao	LQ19G	135	LQ19B	1950
Walsh Triple Sec	LQ20G	120	LQ20B	1950
Bols Cherry Brandy	LQ21G	140	LQ21B	1750
Bols Banana	LQ22G	140	LQ22B	2000
Bols Cacao Brown	LQ23G	135	LQ23B	2000
Bols Peppermint Green	LQ24G	105	LQ24B	1950
Archers Peach Schnapps	LQ25G	120	LQ25B	1900
Butterscotch Schnapps	LQ26G		LQ26B	1750



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LALAGUNA VILLAS

Restaurant & Bar

DRINKS

Cocktails

Frozen Daiquiri

Rum, lime juice & sugar syrup

CK01

275

Frozen Pina Colada

Malibu, pineapple juice, and coconut milk

CK02

300

Moscow Mule

Vodka, calamansi & Bundaberg Ginger beer

CK03

290

Mai Tai

Dark rum, coconut rum, grenadine, pineapple & orange juice

CK04

290

Tom Collins

Gin, lemon juice, sugar & club soda

CK05

275

Cosmopolitan

Vodka, triple sec, lime & cranberry juice

CK06

275

Blue Lagoon

Vodka, blue curacao & lemonade

CK07

290

Bloody Mary

Vodka, tomato juice, tabasco, Worcestershire & black pepper

CK08

300

Negroni

Gin, vermouth & Campari on the rocks

CK09

300

Mojito

White rum, sugar, lime juice, soda & mint

CK10

290

Frozen Margarita

Tequila, triple sec, lime & calamansi

CK11

250

Planters Punch

Dark rum, grenadine, pineapple juice & soda

CK12

290

Gin Tai

Gin, apricot brandy, lime & calamansi

CK13

290

White Russian

Vodka, Kahlua, milk & cream on the rocks

CK14

290

Mindoro Sling

Rum, orange, grenadine, sprite & mango nectar

CK15

290

Long Island Iced Tea

Vodka, gin, white rum, triple sec & cola

CK16

300

Hot Toddy

Whisky, calamansi, honey & hot water. A Scottish therapeutic drink for cold & flu-like symptoms, sore throats, or as a nightcap to help you sleep.

CK17

200



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LALAGUNA VILLAS

Restaurant & Bar

DRINKS

Shooters

B52

Kahlua, Baileys & Grand Marnier

ST 01

160

Sex On The Beach

Vodka, Peach Schnapps, Pineapple & Cranberry

ST 06

150

Cock Sucking Cowboy

Butterscotch Schnapps & Baileys

ST 02

160

Kamikaze

Vodka, Triple Sec & Lime

ST 07

150

Beam Me Up Scotty

Coffee liqueur, Banana Liqueur & Baileys

ST 03

160

Alabama Slammer

Amaretto, Gin, Southern Comfort & Orange Juice

ST 08

150

Apocalypse Now

Tequila, Baileys & Dry Vermouth

ST 04

150

Blow Job

Kahlua, Baileys & Whipped Cream

ST 09

150

Bazooka Joe

Blue Curacao, Baileys & Banana Liqueur

ST 05

150



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LALAGUNA VILLAS

Restaurant & Bar

WINE LIST

Wine by the Glass

Sparkling

Prosecco Toso - Glera - Veneto, Italy
WLSG10 / WLSB10

Glass Bottle

450 1700

White Wine

Yellow Tail - Moscato- Yenda, Australia
WLDG05 / WLDB05

400 1800

Banrock Station - Chardonnay - Murray River, Australia
WLWG02 / WLWB02

450 2000

Tahbilk - Marsanne - Goulburn Valley, Australia
WLWG06 / WLWB06

450 2000

Red Wine

Yellow Tail - Shiraz - Yenda, Australia
WLRG04 / WLRB04

400 1800

Banrock Station - Cabernet Merlot - Murray River, Australia
WLRG03 / WLRB03

450 2000

Half Bottles

Bottle

WLRH02 Yalumba - Shiraz-Viognier - 2006 - Barossa Valley, Australia

1800

WLRH01 Turkey Flat - Shiraz - 2007 - Barossa Valley, Australia

2300

Champagne / Sparkling Wine

Bottle

WLSB02 Croser NV Sparkling Rose - Adelaide Hills, Australia

1900

WLSB03 Cloudy Bay Pelorus Brut NV - 2007 - Marlborough, New Zealand

2300

WLCB03 Andre Clouet Grande Reserve Brut NV - Champagne, France

4500

WLCB04 Moet & Chandon Imperial Brut NV - Champagne, France

7500



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LALAGUNA VILLAS

Restaurant & Bar

WINE LIST

White Wine

Sauvignon Blanc

Bottle

WLWB09	Miles from Nowhere - 2017 - Margaret River, Australia	1500
WLWB13	Mission Estate - 2022 - Hawkes Bay, New Zealand	2200

Pinot Grigio

WLWB14	Villa Girardi - 2022 - Veneto, Italy	2000
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Chardonnay

WLWB07	Hoddles Creek Estate - 2018 - Yarra Valley, Australia	2100
WLWB10	Shaw & Smith M3 - 2015 - Adelaide Hills, Australia	3500
WLWB11	Singlefile - 2010 - Margaret River, Australia	3600
WLWB12	Tertini - 2017 - Tasmania, Australia	4000
WLWB06	Domaine Naturaliste Artus - 2017 - Margaret River, Australia	4200

OWNERS CELLAR

Chardonnay

Bottle

WCWB03	Hoddles Creek Premier Cru - 2017 - Margaret River, Australia	4200
WCWB02	Tyrrells Single Vineyard Belford - 2012 - Hunter Valley, Australia	4600
WCWB04	Leeuwin Estate Art Series - 2016 - Margaret River, Australia	9000
WCWB05	Leeuwin Estate Art Series - 2017 - Margaret River, Australia	9000

Reisling

WCWB06	Bellarmino Pemberton Reisling 2017	1600
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Champagne

WCCB01	Lansons Gold Brut - 1996 - Champagne, France	9500
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NOTE: For the tasting notes,
including the super-premium owner's cellar wines,
ask for the Wine Lover list from the bar.



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LALAGUNA VILLAS

Restaurant & Bar

WINE LIST

Red Wine

Blends

Bottle

WLRB14	Woodlands Margaret - Cabernet Merlot - 2007 - Margaret River, Australia	3850
WLRB11	Teusner Avatar - Grenache Shiraz Merlot - 2006 - Barossa Valley, Australia	3000
WLRB12	Torbreck Neck Oil - Shiraz Grenache - 2002 - Barossa Valley, Australia	4500

Pinot Noir

WLRB04	Hoddles Creek - Pinot Noir - 2016/2018 - Yarra Valley, Australia	1900
WLRB05	Kim Crawford - Pinot Noir - 2017 - Marlborough, New Zealand	3800

Cabernet Sauvignon

WLRB15	Wynns Coonawarra Estate - 2016 - Coonawarra, Australia	1800
WLRB07	Stella Bella Suckfizzle - 2003 - Margaret River, Australia	3800
WLRB01	d'Arenberg, Coppermine Rd - 1999 - McClaren Vale, Australia	3900

Shiraz

WLRB06	Lindemans Bin 50 - 2020 - Hunter Valley, Australia	1500
WLRB08	St. Hallett Blackwell - 2006 - Barossa Valley, Australia	2800
WLRB13	Turkey Flat - 2009 - Barossa Valley, Australia	3400
WLRB09	Taltarni Heathcote - 2004 - Heathcote, Australia	3800
WLRB03	Greenock Creek Seven Acres - 2006 - Barossa Valley, Australia	3900
WLRB10	Tatiarra Cambrian - 2006 - Heathcote, Australia	4200
WLRB02	Greenock Creek Seven Acres - 2004 - Barossa Valley, Australia	4800

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LALAGUNA VILLAS

Restaurant & Bar

OWNERS CELLAR

Red Wine

Pinot Noir

Bottle

WCRB11	Mount Mary Pinot Noir 2004	27000
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Blends

WCRB15	Petaluma Coonawarra - Cabernet Merlot - 2004 - Coonawarra, Australia	8400
WCRB14	Petaluma Coonawarra - Cabernet Merlot - 1999 - Coonawarra, Australia	9200
WCRB02	Cullen Diana Madeline - Cabernet Merlot - 2004 - Margaret River, Australia	11600
WCRB05	Glaetzer Anaperenna - Shiraz Cabernet - 2006 - Barossa Valley, Australia	12400
WCRB10	Mount Mary Quintet - Cab Blend - 2004 - Yarra Valley, Australia	15300
WCRB09	Mount Mary Quintet - Cab Blend - 2003 - Yarra Valley, Australia	15300
WCRB08	Mount Mary Quintet - Cab Blend - 2002 - Yarra Valley, Australia	15300

Cabernet Sauvignon

WCRB03	Dalwhinnie Moonambel - 2004 - Pyrenees, Australia	8900
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Shiraz/Syrah

WCRB01	Balnaves of Coonawarra - Shiraz - 2001 - Coonawarra, Australia	2700
WCRB12	Trevor Jones Wild Witch Reserve Shiraz 2002	11000
WCRB06	Grant Burge Barossa Meshach 2001 Shiraz	13400
WCRB04	De Bortoli Reserve Release - Syrah - 2007 - 1.5L - Yarra Valley, Australia	13400



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