

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

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BREAKFAST

Until 6pm

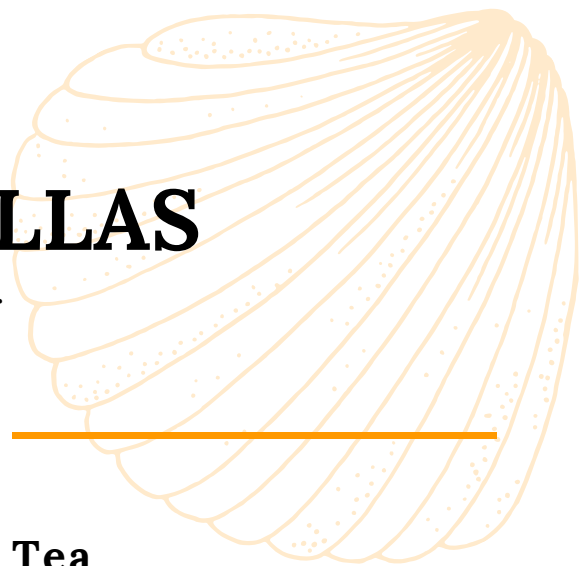
Muesli 🍴 Muesli with fresh fruit, natural yogurt & milk BF01	550	Fresh Fruit Salad 🍴 Seasonal local fruits with natural yoghurt & honey BF08	530
French Toast Fried bread in egg, milk, sugar & cinnamon with maple syrup BF02	400	Banana Pancakes 🍴 Pancakes with grilled banana & maple syrup BF09	400
Omelette, Ham & Cheese 🍴 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	450
Eggs Benedict 🍴 Brioche bun with crispy bacon, poached eggs & hollandaise sauce BF05	450	Eggs Montreal 🍴 Brioche bun with smoked salmon, poached eggs & hollandaise sauce BF12	550
Bacon & Eggs 🍴 Crispy bacon, eggs any style, grilled tomato & toast BF06	400	LLV Full Breakfast 🍴 Crispy bacon, sausages, baked beans, grilled tomato, hash brown, toast & eggs any style BF13	630
Filipino Breakfast 🍴 Garlic fried rice, eggs & your choice of Beef tapa, Pork tocino, Longanisa, or Daing na Bangus 400	400	Breakfast Burrito Filled with sausage, eggs, cheese, and salsa, wrapped in tortillas BF16	600
Corned beef BF07	450		



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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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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

550

Signature Wings

Choose your flavor Buffalo, Garlic Parmesan, Korean Style, Chili Garlic, Honey BBQ or Classic

SP03

500

Parmesan Chicken Strips

Breaded deep-fried chicken with dipping sauce

SP08

480

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

380

Shrimp Rice Paper Rolls

Vietnamese-style fresh spring rolls with dipping sauce

SP05

450

Vegetable

SP10

350



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STARTERS & PICA PICA

Carpaccio

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

Beef

SP11

680

Yellowfin Tuna

SP12

650

Gambas

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

SP13

600

Seared Crostini Beef

590

Seared beef steak on crostini with red wine onion jam

SP16

Kinilaw

480

Marinated Tanigue in coconut milk with chili, ginger and citrus

SP19

Shrimp Quesadillas

450

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

SP23



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SALADS

Chicken Caesar Salad 470

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 630

Shrimp salad with Thai dressing

SL03

Italian Salad 380

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

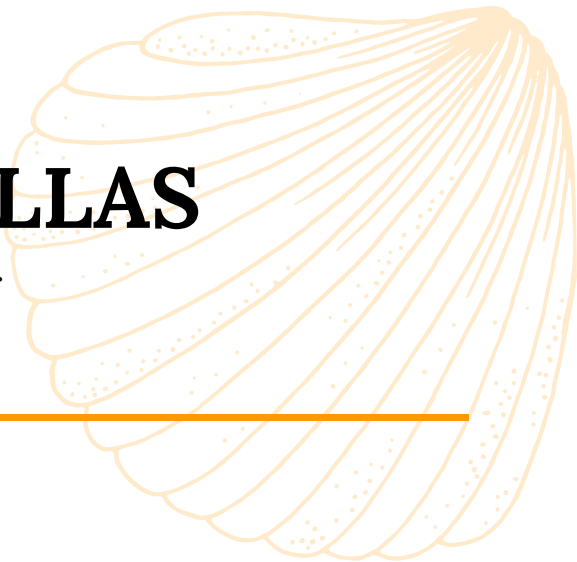
SL06



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BURGERS

LLV Deluxe Burger

Beef patty, cheddar, crispy bacon, onion ring, pickles, and our signature smoky BBQ sauce.

BH01

600

Spiced Lamb & Charred Onion Burger

Spiced lamb patty stacked with crunchy red cabbage, asparagus slaw, and tzatziki. Layered with garlic aioli, smoky charred onions, and fresh coriander

BH07

775

LLV Bacon Mushroom

Swiss

Beef patty topped with bacon, sautéed mushrooms, melted Swiss cheese, and our signature smoky BBQ sauce.

BH02

675

Chicken Burger

Choice of crispy or grilled chicken breast, served with your choice of coleslaw or green salad, hand-cut fries & smoky BBQ sauce.

BS02

 500

LLV Classic

Cheeseburger

The traditional favorite with lettuce, tomato, pickles, and onions.

BH03

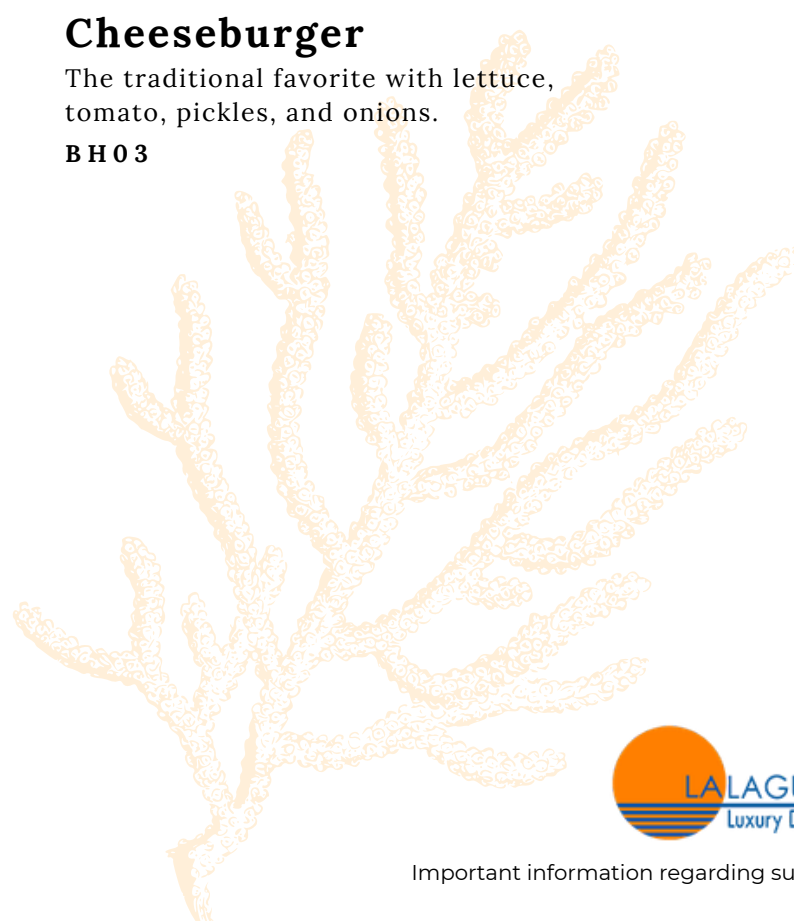
580

Beer Battered Fish Burger

Beer battered fish fillet with salad, tartar sauce, hand-cut fries & smoky BBQ sauce.

BS07

580



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SANDWICHES & WRAPS

Ham and Cheese Tomato 420

Toasty

Toasted ham, cheddar cheese & tomato toasted sandwich with hand-cut fries and smoky BBQ sauce

BS01

Smoked Salmon and 650 Cream Cheese Sandwich

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

BS08

Chili Beef Burrito 625



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

BS03

Clubhouse Sandwich 550

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

BS10

Steak Sandwich 700

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

BS04

Caesar Salad Wraps 485



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

BS15

BLT 450

Crispy bacon, lettuce & tomato in a toasted brioche bun with hand-cut fries & smoky BBQ sauce

BS06

LLV Italian Sub 475

Bread roll packed with salami, pepperoni, and ham, layered with a slice of cheese, pickles, tomatoes, and lettuce

BH06



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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 560

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

PA 03

Lasagna 620

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

PA 04

Spaghetti Carbonara 600

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

PA 06

Penne Pesto Primavera 500

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

PA 07

Spaghetti Puttanesca 525

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 670

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

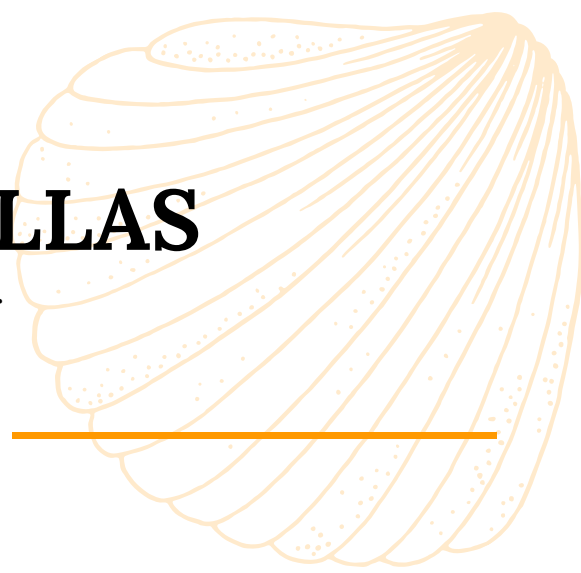
PA 11



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MAINS

Seared Yellowfin Tuna

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

MN01

850

Beer Battered Fish & Chips

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

MN06

650

Grilled Salmon

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

MN04

950

Saltimbocca

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

MN07

850

Chicken Cordon Bleu

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

MN05

700

Grilled Fish with White Wine Sauce

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

MN10

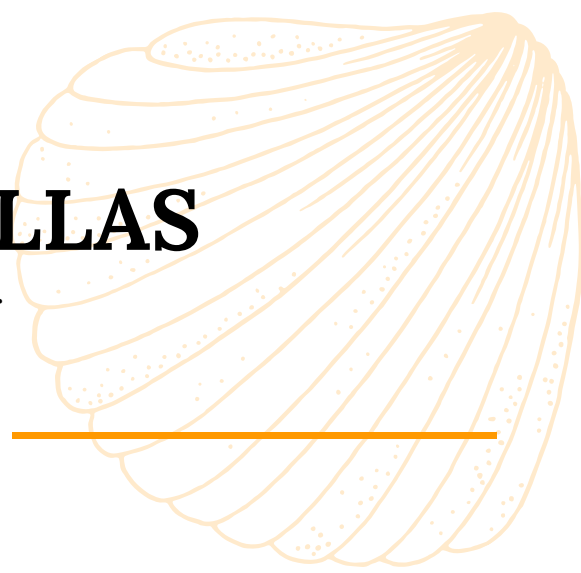
720



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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

1350

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

1050

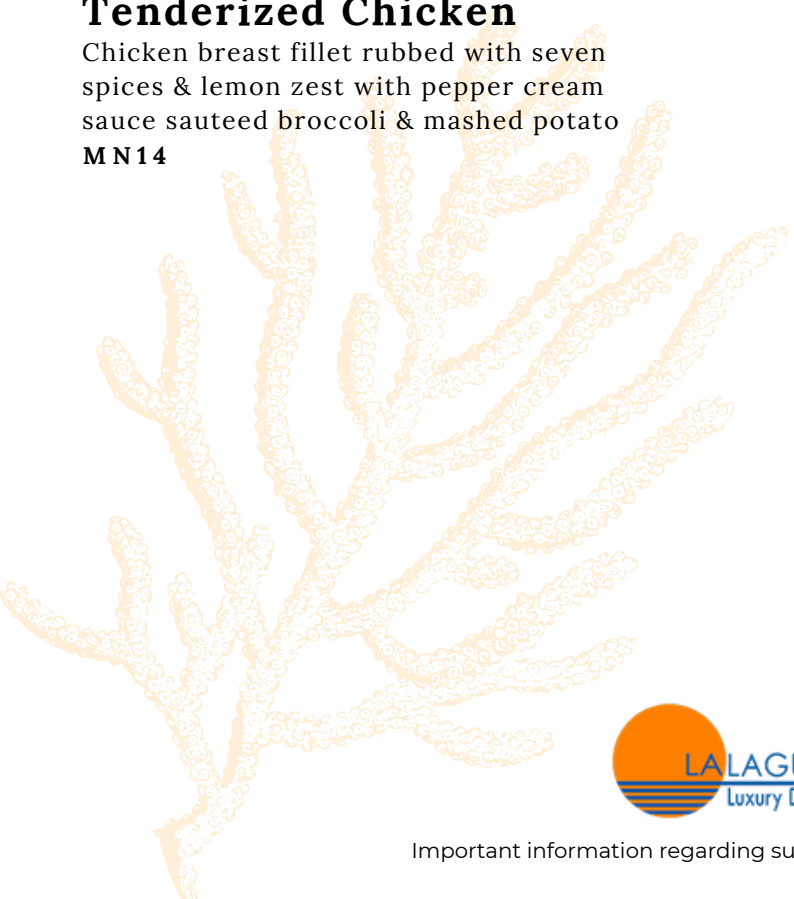
Spiced Rub

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   **620**
Chicken breast & mixed vegetables in Thai green coconut curry sauce with rice
MC01

Shrimp Thai Red Curry  **650**
Shrimp and mixed vegetables in Thai red coconut sauce with rice
MC04

Lamb Rogan Josh **900**
Tender lamb curry with basmati rice and papadams
MC02

Pork Katsu Curry **750**
Crispy breaded pork cutlet served with a rich Japanese curry sauce, mixed seasonal vegetables, and steamed rice.
MN12

Chicken Korma  **700**
Tender chicken curry with basmati rice and papadams
MC07

Chicken Tikka Masala  **750**
Char-grilled chicken marinated in yogurt herbs and spices with basmati rice and papadams
MC08

Beef Vindaloo **900**
Spicy Beef curry with basmati rice, chutney and papadams
MC09

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

CRR Ribeye Lip-On (200g)

4250

Grade: MB 8-9 | **Origin:** Australia A premium Australian Wagyu experience. With a Marbling Score of 8-9, this Ribeye is exceptionally rich and juicy. The "Lip-On" cut ensures extra succulence, delivering a robust flavor profile that rivals the finest steaks globally.

MS01

SRF Gold® American Wagyu Picanha

4250

Grade: American Wagyu Gold (BMS 9-11) | **Origin:** Snake River Farms, Idaho, USA Indulge in the rarest tier of American Wagyu. We serve a 400g duo of Top Sirloin Culotte, hand-selected for its extraordinary **BMS 9-11 marbling**—the highest score achieved by Snake River Farms.

MS02

Beef Wellington

1500

Grade: Premium Center-Cut Beef Tenderloin | **Origin:** Brazil. A timeless steakhouse classic. Center-cut Brazilian beef tenderloin layered with rich mushroom duxelles, wrapped in prosciutto, and encased in golden puff pastry. Crisp on the outside and exceptionally tender within, offering refined richness and elegant indulgence in every bite

MS09

Ribeye Bone-In Frenched Tomahawk (1.5kg)

9000

Grade: High Choice (BMS 4-5) | **Brand:** Sterling Silver / Signature Double Ranch | **Origin:** USDA Choice Top Sirloin, High Choice (BMS 4-5) USDA beef from Sterling Silver. This thick, bone-in cut is exceptionally juicy and tender, fire-seared on our Masterbuilt Gravity Series to lock in the natural juices.

MS03

Customize your steak with your choice of crust and one of our signature sauces.



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FROM THE GRILL

Sterling Silver Striploin New York Strips (300g-350g) 2500

Grade: High Choice (BMS 4-5) | **Origin:** Canada A testament to northern quality. This Canadian Striploin is selected from the top tier of the Choice grade, ensuring consistent tenderness and rich marbling. It offers a firm texture and a clean, bold beef flavor.

MS04

Certified Angus Beef® (CAB) T-Bone (USA)(400-500g) 3000

Grade: USDA Choice | **Origin:** USA / Australia The ultimate steakhouse classic from the original premium brand of the American Angus Association. This hand-selected cut features a perfectly balanced marble score (BMS 4), combining a buttery-tender Filet Mignon and a flavorful New York Strip in one magnificent bone-in steak.

MS05

Certified Angus Beef® (CAB) Ribeye (300g-350g) 3750

Grade: USDA Choice | **Origin:** USA Our signature American ribeye is hand-selected for superior quality. Cut from premium grain-fed Angus cattle, this steak is celebrated for its bold, beefy flavor and consistent tenderness. A true steakhouse classic with a perfectly balanced marble score (BMS4). Original premium brand of the American Angus Association

MS06

The "Cowboy" Bone-In Ribeye (600g) 7500

Grade: USA | **USDA Choice (BMS 4)**The ultimate steakhouse classic from the original premium brand of the American Angus Association. This hand-selected cut features a perfectly balanced marble score (BMS 4), ensuring a rich, buttery flavor and superior juiciness. By retaining the bone, this 600g "Cowboy" cut allows the natural marrow to enhance the steak's depth of flavor during our signature high-heat sear. Sourced from premium grain-fed.

MS07

Customize your steak with your choice of crust and one of our signature sauces.



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LALAGUNA VILLAS

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FROM THE GRILL



Certified Angus Beef® (CAB) Porterhouse (500g)

3750

Grade: CAB Choice | **Origin:** Canada | **Brand:** Excel

The ultimate heavyweight steakhouse classic from the world-renowned Certified Angus Beef® brand. This hand-selected Canadian cut features a superior marble score (BMS 4), offering the best of both worlds: a substantially larger, buttery-tender Filet Mignon and flavorful New York Strip joined by the signature T-bone. Sourced from Excel Canada.

MS10

Lamoracha Ribeye (250-300g)

2200

Grade: Angus | **Origin:** Argentina. A traditional South American favorite. Sourced from premium Argentine Angus cattle, this Ribeye is celebrated for its natural grass-fed heritage and deep, earthy complexity.

MS08

Brazilian Angus Filet Mignon (300g)

1800

Grade: Angus / Grain-Finished | **Origin:** Brazil. | **Brand:** Pampeano. Exceptionally tender and lean, this Brazilian beef tenderloin offers a clean, delicate beef flavor with subtle richness. Renowned for its smooth texture and consistency

MS12

Customize your steak with your choice of crust and one of our signature sauces.



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LALAGUNA VILLAS

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CRUST & ACCOMPANIMENTS

SIGNATURE CRUSTED

Smoked Paprika & Espresso

Dark, earthy, and bold.

Blue Cheese & Rosemary

Tangy, creamy, and aromatic.

Herb de Provence

A floral blend of thyme, marjoram, and garlic.

Garlic-Black Peppercorn

Coarsely crushed pepper and roasted garlic.

Prosciutto & Parmesan

Salty, crispy prosciutto and aged cheese.

Wild Mushroom Duxelles

Intensely sautéed wild mushroom paste.

ACCOMPANIMENTS

Au Poivre

Made with cracked black peppercorns and a touch of cream.

Béarnaise

French sauce made with clarified butter and egg yolks, infused with tarragon, shallots, and vinegar.

Chimichurri

French sauce flavored with fresh estragon (tarragon) and a hint of vinegar.

Wild Mushroom

Herb sauce made with fresh parsley, garlic, and spices.

Demi-Glace

French brown sauce, intensely reduced for maximum beef flavor.

Albufeira (French Cream)

Cream sauce with a delicate, buttery finish.

Elevate your cut with our selection of house-made sauces. From rich, classic French reductions to bright, herbaceous blends, each sauce is carefully crafted to complement and enhance the natural flavors of your dish.



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POTATOES & VEGETABLES

Creamy Mashed 175

Potatoes whipped with butter and cream.

BSD01

Pommes Frites 175

Thin-cut Belgian-style fries, double-fried.

BSD02

Garlic Parmesan Wedges 190

Thick-cut potato wedges tossed in savory garlic butter and aged parmesan.

BSD03

Pommes Anna 200

A classic French dish of thinly sliced, buttery-layered potatoes baked until golden.

BSD04

Pan-Fried Marbled Potatoes 175

Herb baby potatoes sautéed.

BSD05

Hash Brown 175

Grated potatoes formed into a patty and fried until golden-brown and crispy.

BSD06

French Fries 150

The classic golden favorite—crispy on the outside and fluffy on the inside.

BSD07

Creamed Spinach 175

Tender spinach leaves simmered in a rich, velvety garlic cream sauce.

BSD08

Chargrilled Asparagus 175

Fresh asparagus spears lightly charred.

BSD09

Honey Glazed Carrots 150

Carrots tossed in a honey-butter glaze.

BSD10

Garlic Butter 150

String Beans

String Beans sautéed in garlic butter.

BSD11

Buttered Seasonal Vegetables 175

A fresh mix of the day's best harvest, lightly sautéed in butter and seasonings.

BSD12

Mixed Green Salad 150

Blend of fresh, crisp garden greens.

BSD13

Hand-crafted potato classics, from buttery mashes to golden-crisp cuts, and vibrant vegetable preparations, from rich, creamed classics to crisp, garden-fresh greens



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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

520

Fried Rice



Fried rice with vegetables, pork or chicken and scrambled egg

PH 03

430

Beef Steak Tagalog

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

PH 07

900

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

690

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

520



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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

520

Adobo Squid

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

PH 12

850

Beef Caldereta

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

PH 13

750

Beef Bulalo

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

PH 14

1050

Pork Afritada

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

PH 15

600

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

620

Tuna Belly Sinigang

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

PH 18

650

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

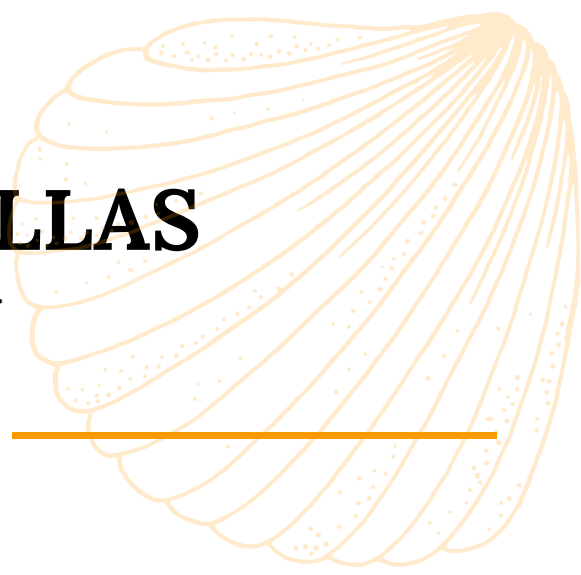


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CALZONE



Philly Cheesesteak

550

Thinly sliced beef, sautéed onions, and a blend of melted cheeses.

BC 01

LLV Hawaiian

420

The classic sweet and savory mix of ham and pineapple.

BC 03

LLV Meat Lovers

450

A hearty roll of pepperoni, smoked ham, salami, and mozzarella.

BC 02

LLV Quattro Formaggi

450

A decadent blend of four premium cheeses, mozzarella, gruyere, parmesan, and blue cheese.

BC 04

Freshly baked dough pockets stuffed with premium fillings and oozing with melted mozzarella.

All our calzones are hand-brushed with garlic herb butter and served with a side of our signature roasted tomato dipping sauce.



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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
750

Creamy Garlic

Shrimp

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

PZ10S
725



Important information regarding surcharges can be found on the cover page

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	1750
HP02	Seafood & Vegetables	2100
HP03	Meat, Seafood & Vegetables	2200

Minimum order for two, served with noodles & dipping sauces

LALAGUNA VILLAS

Restaurant & Bar

VEGETARIAN

Vegetable Bubble and Squeak Fried potato onion & bell pepper with a poached egg & hollandaise sauce VG01	360	Italian Bruschetta Toasted baguette topped with fresh tomato, red onion, basil and garlic VG09	330
Scrambled Tofu Scrambled eggs with tofu on toast VG02	300	Black Bean Burger Black bean patty with spices, onion & garlic with salad, pickles & fries VG10	720
Spaghetti Napolitana Spaghetti tossed in fresh napoli sauce with parmesan & olive garlic bread VG03	530	Crispy Smoked Tofu & Coleslaw Wrap Smoked tofu, cabbage slaw & spices in a tortilla wrap VG11	425
Spring Rolls Crispy mixed vegetable spring rolls served golden brown with sweet chili sauce VG04	350	Chickpea Sandwich Mashed chickpea, coleslaw, pickles, mayonnaise, apple cider vinegar, onion & herbs with fries VG12	520
Penne Primavera Fresh seasonal vegetables tossed with penne pasta, basil pesto, garlic & olive oil with olive garlic bread VG05	500	Egg Salad Sandwich Mashed egg with mayonnaise, onion, pickles & romaine lettuce with fries VG13	400
Vegetable Empanada Empanadas loaded with vegetables with sweet chili sauce VG06	580	Vegetable Club Layered sandwich with grilled tomato, mushroom, onion, eggplant, lettuce, egg and cheddar cheese VG14	450
Lemon Garlic Pasta Spaghetti tossed in olive oil with lemon, garlic, olives & herbs with olive garlic bread VG07	550	Margarita Pizza Tomato, red onion, basil and napoli sauce with mozzarella VG15	550
Primavera Pizza 12" Seasonal vegetables with pesto sauce and mozzarella VG08	600	Garlic Mushroom Pizza Sautéed garlic mushrooms in garlic & onion with napoli sauce & mozzarella VG16	550



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LALAGUNA VILLAS

Restaurant & Bar

VEGAN

Onion Rings

Beer battered onion rings with soy sauce & calamansi

VG17

370

Sizzling Sweet & Spicy Cauliflower

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

VG22

500

Vegetable Tempura

Tempura battered mixed vegetables with light soy sauce

VG18

450

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

460

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

420

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

470



important information regarding surcharges can be found on the cover page

LALAGUNA VILLAS

Restaurant & Bar

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

325

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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LALAGUNA VILLAS

Restaurant & Bar

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
BB05	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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LALAGUNA VILLAS

Restaurant & Bar

DRINKS

Beer

Local

BB01	San Miguel Pilsen	160
BB01C	San Miguel Pilsen Cans	170
BB02	San Miguel Light	160
BB02C	San Miguel Light Cans	170
BB03	San Miguel Apple	160
BB04	Red Horse	170
BB05	San Miguel Free 0% Alcohol	130
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	250
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



Important information regarding surcharges can be found on the cover page

LALAGUNA VILLAS

Restaurant & Bar

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
Tito's	VK12G	120	VK12B	5800

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
Jose Cuervo Special	TQ06G	250	TQ06B	2550
Olmecca	TQ07G	250	TQ07B	2350



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LALAGUNA VILLAS

Restaurant & Bar

DRINKS

Whisky

American Whisky

		Shot		Bottle
Jack Daniels	WA01G	150	WA01B	3600
Jack Daniels Honey	WA02G	180	WA02B	3500
Rittenhouse	WA06G	260	WA06B	6500

Bourbon

Jim Beam	WA03G	130	WA03B	2500
Wild Turkey	WA04G	220	WA04B	4250
Makers Mark	WA05G	250	WA05B	5000
Bulleit	WA07G	200	WA07B	5000
Buffalo Trace	WA08G	220	WA08B	5500
Howler Head	WA09G	250	WA09B	6000
Jim Beam Black	WA10G	150	WA10B	2500

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				
Starward	WS06G	250	WS01B	6700
Auchentoshan	WS07G	320	WS02B	7500
Highland Park 10	WS08G	250	WS03B	6000
Glenfidich 18	WS09G	700	WS04B	16500
Glenlivet 12	WS10G	300	WS05B	5800



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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
Monkey Shoulder	WB07G	220	WB07B	6000

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
Black Nikka Special	WJ04G	175	WJ04B	4200
Black Nikka Blended	WJ05G	180	WJ05B	4200
Black Nikka Clear	WJ06G	110	WJ06B	2550
Suntory Whisky	WJ07G	180	WJ07B	4250

Canadian Whisky

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



Important information regarding surcharges can be found on the cover page

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	120	LQ26B 1750
Absinthe	LQ27G	200	LQ27B 5000



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LALAGUNA VILLAS

Restaurant & Bar

DRINKS

Cocktails

Frozen Daiquiri Rum, lime juice & sugar syrup CK01	275	Mojito White rum, sugar, lime juice, soda & mint CK10	290
Frozen Pina Colada Malibu, pineapple juice, and coconut milk CK02	300	Frozen Margarita Tequila, triple sec, lime & calamansi CK11	250
Moscow Mule Vodka, calamansi & Bundaberg Ginger beer CK03	290	Planters Punch Dark rum, grenadine, pineapple juice & soda CK12	290
Mai Tai Dark rum, coconut rum, grenadine, pineapple & orange juice CK04	290	Gin Tai Gin, apricot brandy, lime & calamansi CK13	290
Tom Collins Gin, lemon juice, sugar & club soda CK05	275	White Russian Vodka, Kahlua, milk & cream on the rocks CK14	290
Cosmopolitan Vodka, triple sec, lime & cranberry juice CK06	275	Mindoro Sling Rum, orange, grenadine, sprite & mango nectar CK15	290
Blue Lagoon Vodka, blue curacao & lemonade CK07	290	Long Island Iced Tea Vodka, gin, white rum, triple sec & cola CK16	300
Bloody Mary Vodka, tomato juice, tabasco, Worcestershire & black pepper CK08	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
Negroni Gin, vermouth & Campari on the rocks CK09	300		



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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.



Important information regarding surcharges can be found on the cover page

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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