

The image shows the interior of a modern cafe. The space is bright and clean, with a light-colored wooden floor and white walls. There are several tables and chairs arranged for seating. The chairs have a mix of colors, including grey and a vibrant lime green. In the background, there are large windows and a counter area. A prominent feature is a large, semi-transparent blue rectangular overlay in the center of the image. Overlaid on this blue area is the text "Cafe Belmont" in a white, elegant cursive script. The overall atmosphere is contemporary and inviting.

*Cafe  
Belmont*

## ALL-DAY BRUNCH

### BANANA CARAMEL TOAST

Brioche toast with bananas, caramel sauce, whipped butter, ice cream and streusel

P450



### HALO-HALO FRENCH TOAST

Brioche toast, whipped ube, jackfruit, crème caramel, ice cream and streusel

P420



### ARROATS CALDO

P240

A healthier take on the classic arroz caldo using whole rolled oats

### BREAKFAST BURGER

P400

House signature burger made with chori patty, bacon and pickled onions

### STEAK & EGGS

P420

Tapa style beef short plate, fried eggs, French beans, grilled mushroom, blistered cherry tomato and balsamic reduction with Café de Paris

### BACON STEAK

House bacon, fried egg, grains of choice, pickled vegetable

P480

### SPANISH SALMON

Poached Norwegian salmon in Olive Oil, grains of choice, fried egg and pickled vegetables

P480



## STARTERS

### CEVICHOW

P520

GenSan tuna ceviche with grilled scallops and local squid served with cracklings

### FRESH LUMPIA

P240

Cavite-style egg crepes with chiffonade vegetables served with peanut sauce, sweet soy and topped with crushed cashews



## MAINS

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### CHICKEN INASAL

P480

Ilonggo-inspired grilled Chicken skewers with house made chicken oil and pickled vegetables. Served with garlic rice



### LAING

P680

A special version of the classic dish from Bicol. Dried Taro leaves braised in freshly pressed coconut milk for 3 hours. Enhanced with scallop and prawn paste. Topped with prawns and lechon kawali

### PORK HUMBA

P620

Humba Ronda from Cebu, slow braised pork belly with black beans, soy and vinegar, topped with breaded boiled egg



## ALL-DAY BREAKFAST

### Continental Breakfast **380**

Selection of pastries and bread served with butter, jam, marmalade, and fresh fruits. Served with chilled juice or coffee.

### International Breakfast **500**

Choice of ham, bacon, or sausage served with two eggs prepared to your liking, hashed browns. choice of white or wheat bread and fresh fruits. Served with chilled juice or coffee.

### Filipino Breakfast

Choice of Tapa (dried cured beef), Longganisa (local sausage), Daing na Bangus (deep fried marinated milk fish), or Pork Tocino (sweet cured pork) served with two eggs prepared to your liking, teamed or garlic rice, pickled papaya, and fresh fruits. Served with chilled juice or coffee.

### Daing na Bangus **425** (Deep fried Marinated Milk Fish)

### Tocino (Sweet Cured Pork) **450**

### Longganisa (Local Sausage) **450**

### Beef Tapa (Dried Cured Beef) **580**

## APPETIZER

### Pork Sisig **290**

Sizzling sisig makes a party appetizer or main course with perfect blend of tangy and spicy.

## SALAD

### Fresh Lumpiang Ubod **260**

A popular variety of Filipino fresh vegetable egg roll filled with heart of palm and served with sweet garlic sauce and chopped peanuts.

### Chopped Vegetarian Salad **275**

Chopped fresh greens and veggies in a simple Italian vinaigrette.

### Tossed Wakame Salad **280**

Wakame seaweeds tossed with kami crab stick, cucumber and roasted sesame seeds.

### Grilled Chicken Caesar Salad **375**

Grilled chicken with fresh romaine lettuce and Caesar dressing.

### Honey Lime Fruit Salad **375**

Refreshing mixed fresh fruits with sweet and bright honey lime dressing.

## SOUP

### Molo Soup **220**

Comfort in a soup bowl, homemade broth, lots of veggies, aromatics, and dumplings filled with pork and shrimp.

### Bacolod Kansi **360**

Native Bacolod soup made of gently simmered beef shank, batwan sour and unripe jackfruit.

### Sinigang Pork Belly **360**

Boiled pork belly in sinigang bouillion.

### Sinigang na Ulo ng Salmon **360** sa Miso na may Mustasa

Salmon head in ginger miso soup with mustard leaves.

### Sinigang na Hipon sa Bayabas **660**

Shrimp and assorted vegetables in guava and tamarind base soup.

## MAIN COURSE

### Chicken Inasal **350**

A Filipino favorite, grilled quarter Chicken leg served with steamed rice or garlic rice and fresh garden buttered vegetables.

### Lechon Kawali **475**

Popular Filipino pork belly, deep-fried until golden brown and crispy, perfect with chicken liver sauce and pickled papaya. Served with steamed rice.

### Beef Salpicao **575**

Seared beef sirloin cubes sautéed in garlic onion, mushroom, capsicum and red wine, glazed in brandy. Comes with your choice of garlic rice or steamed rice.

**Pan Fried Blue Marlin Salsa Cruda 580**

Sauce combined with tomato, jalapeno, pepper garlic, kidney beans, sprinkled with oregano and finished with lime and mint leaves.

**Seared Salmon Fillet 625**

Seared Norwegian salmon fillet in beurre blanc sauce and white wine. Served with buttered haricot vert, carrot and steamed rice.

**Crispy Pata 960**

Pork leg with tender meat and crisp skin served with vegetables and pickled papaya.

**Rib Eye Steak (10 oz.) 1,500**

Rich, juicy, and full-flavored steak with generous marbling.

**PASTA**

**Penne Al Arrabiata 325**

Penne pasta in tomato sauce, topped with grated Parmigiano-Reggiano cheese. Served with garlic bread and shaved parmesan cheese.

**Linguini Chorizo and Clam 350**

Rich tomato-based pasta served with garlic bread and shaved parmesan cheese.

**Chicken Pesto Lasagna 360**

Layers of minced chicken in pesto cream, topped with mozzarella and cheddar cheese. Served with garlic bread and shaved parmesan cheese.

**Fettuccine with Shrimp and Scallops 450**

White wine glazed scallops and mildly spicy garlic shrimps in fresh tomato sauce. Served with garlic bread and shaved parmesan cheese.

**PIZZA**

**Belmont Choice Pizza 500**

Onion, green pepper, tomato, pepperoni, black olive and mozzarella cheese.

**Margherita Pizza 500**

Napoli pizza made of fresh tomatoes, mozzarella cheese, basil leaves, garlic and drizzled with olive oil.

**Quattro Stagioni 600**

Fresh tomatoes, mushroom, ham and olives.

**Adobo Pulled Pork Flakes 500**

Adobo sauce-based with mozzarella cheese, pulled pork adobo flakes, garlic onion and pineapple bits.

**Vigan Longganisa 600**

Tomato-based with mozzarella cheese, 3-way garlic, Vigan longganisa slices, mushroom and bell peppers.

**SANDWICH**

**Chicken BLT Croissant Sandwich 300**

Croissant filled with flavorful chicken, bacon, lettuce, and tomato salad.

**Foot Long Hotdog Sandwich 375**

Foot-long hot dog with sauerkraut, pickled onion and chili, served with tomato ketchup and mayonnaise, served with french fries.

**Chef Clubhouse Sandwich 425**

Double decker sandwich with plain omellete, sliced cheddar cheese, chunky chicken spread and crispy bacon. Served with french fries.

**Monte Cristo Sandwich 575**

Cured ham, swiss cheese, and chicken sandwich dipped in egg and milk mixture fried to a golden brown. Served with french fries.

**DESSERT**

**Blueberry Cheesecake 180**

Baked cream cheese with mascarpone topped with blueberry compote.

**Brownies 150**

Fudgy brownies with chunks of chocolate.

**MERIENDA**

**Turon with Langka 280**

**Seafood Salted Egg Palabok 280**

**Tokwa't Baboy 280**

**Chicken Arrozcaldo 250**

Served with coffee or tea.

## BOTTLED WATER

Summit (500 ml.)	110
San Pellegrino (500 ml.)	120

## SODA

Coke	120
Coke Zero	120
Sprite	120
Royal Tru Orange	120
Ginger Ale	180
Soda Water	120
Tonic Water	120

## CHILLED JUICES

Orange	150
Mango	150
Pineapple	150
Cranberry	150
Four Seasons	150
Cucumber Lemonade	150
Belmont Iced Tea	180

## FRUIT SHAKES

Banana	190
Watermelon	190
Melon	210
Mango	275
Strawberry	275

## COFFEE

Brewed Coffee	150
Americano	150
Espresso	150
Cafe Mocha	180
Cafe Latte	180
Cappuccino	180

## TEA

English Breakfast	180
Earl Grey	180
Jasmine	180
Chamomile	180

## LOCAL BEERS

San Miguel Pale Pilsen	180
San Miguel Light	180
Red Horse	240
Cerveza Negra	240

## IMPORTED BEERS

Heineken	270
Corona	270
Asahi	270

## WINES

RED	Glass / Bottle
Gallo Family Cabernet Sauvignon	390 / 1,700
Carlo Rossi Cabernet Sauvignon	390 / 1,700
Barefoot Merlot	390 / 1,800

WHITE	Glass / Bottle
Gallo Family Chardonnay	390 / 1,700
Canyon Road Chardonnay	390 / 1,700
Barefoot Moscato	390 / 1,700
Barefoot Sauvignon Blanc	390 / 1,800



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## Merienda Treats

<b>Turon with Langka</b>	<b>P280</b>
<b>Seafood Salted Egg Palabok</b>	<b>P280</b>
<b>Tokwa't Baboy</b>	<b>P280</b>
<b>Chicken Arroz Caldo</b>	<b>P250</b>

Served with coffee or tea