

# THE PATISSERIE

糕点·케ーキ屋·제과점 SOLAIRE

## SAVORY SELECTIONS

### FOCACCIA

\*All focaccias come with one cheese or cold cut, arugula salad and parmesan shavings

- Rosemary and Garlic Focaccia 630
- Cherry Tomato and Basil Focaccia 630

- Osso Bucco Puff Pie 650  
Braised veal shin, puff pastry, shallots, carrots
- Currywurst 400  
German sausage, curry sauce, kaiser semmel
- Pretzel Pastrami Sandwich 395
- Beef Lasagna 495  
US prime minced beef, parmesan, bechamel

- Quiche Lorraine (slice) 475  
with herb cream
- Quiche Lorraine (whole) 1,800  
with herb cream
- Baked French Onion Soup 550  
Caramelized onion, garlic croutons, gruyere cheese, fried shallots, melba toast

## SWEET CREATIONS

- |                               | WHOLE CAKES | PETIT GATEAUX |
|-------------------------------|-------------|---------------|
| Solaire Signature Cake        | 2,900       | 295           |
| Mango Chiffon Cake            | 2,900       | 295           |
| Hazelnut Coffee Praline Torte | 2,850       | 255           |
| Salted Caramel Explosion      | 2,750       | 225           |
| Ube Coconut Mousse            | 2,250       | 255           |
| Coffee Chocolate Almond       | 2,450       | 295           |
| Strawberry Cheesecake         | 2,900       | 295           |
| Coconut Splice                |             | 225           |
| Blueberry Lemon and Cheese    |             | 255           |
| Brazo de Mango                |             | 255           |

### LOW SUGAR CAKES

- Triple Chocolate 350
- Mango Coconut Creme 350

## TRAVEL CAKES AND ROULADE

- Blackforest Roulade 1,450
- Carrot and Lime Cake 1,450
- Chocolate Marble Cake 1,450
- Black Sesame and Cherry 1,900

### DESSERT JARS

- Strawberry Cointreau 295
- Coffee Almond Flan 295

### GRAB AND GO

- Overnight Oats 400  
Greek yogurt, almond milk, coconut milk, chia seeds, dates, goji berries, granola, flax seeds, maple and date syrup
- Swiss Bircher Muesli 310  
Organic oats, green apples, banana, honey, topped with berries

## FRENCH MACARONS

- 110 per piece
- 620 box of six
- 800 box of eight
- 1,120 box of twelve

## CHOCO CHIP FUDGE COOKIE

- 200 per piece

## COFFEE PECAN CRUNCH

- 150 per piece

## ICE CREAM

- with Belgian cone
- 180 one scoop
- 330 two scoops
- 160 additional scoop

## PRALINES & BONBONS

- 100 per piece
- 550 box of six
- 700 box of eight

## CHOCOLATE TABLETS

- 350 per piece

## PASTRIES

- |                       |   |
|-----------------------|---|
| Croissant 145         | Pastrami Relish and Gouda Croissant 240 |
| Chocolate Cruffin 450 | Caramel Almond Streusel Danish 220      |
| Brioche Bressane 200  | Bacon Potato Parmesan Babka 395         |
| Pain au Chocolat 155  | Blackberry Brioche 200                  |
| Fruit Danish 240      |   |
| Blueberry Danish 240  |   |
| Dulce Flan Danish 200 |   |

## DELI COUNTER

### CLASSIC SALADS

- Nicoise Salad 860  
Seared tuna, green beans, cherry tomatoes, egg, olives, baby potatoes
- Asian Chicken Salad 530  
Charred chicken breasts, mixed greens, red cabbage, carrots, edamame, orange segments, green onions, cilantro, wonton strips
- Quinoa and Roasted Vegetable Salad 490  
Tri-color quinoa, bell peppers, cherry tomatoes, artichoke, feta cheese, lemon-tahini dressing
- Pear and Gorgonzola Salad 490  
Mixed greens, sliced pears, gorgonzola cheese, candied walnuts, balsamic reduction
- Classic Caesar Salad  
Bacon, parmesan, anchovy, croutons
- Chicken Breast 530 | Prawns 570 | Smoked Salmon 570

### CREATE YOUR OWN SALAD

A hearty portion with fresh ingredients  
Pick one crunchy topping, one nuts or dried fruits.  
650

### A LA CARTE SANDWICHES

Served with the choice of one side dish

- Classic BLT 510  
Crispy bacon strips, fresh lettuce, tomatoes, mayonnaise, whole wheat bread
- Turkey and Avocado Club 580  
Roasted turkey, guacamole, bacon, swiss cheese, lettuce, tomato, toasted multigrain bread
- Veggie Wrap 590  
Hummus, cucumber, chickpeas, carrots, bell peppers, avocado, whole grain wrap
- Spicy BBQ Pulled Pork Sandwich 520  
Slow-cooked pulled pork, spicy barbecue sauce, coleslaw, pickles, cheese, bacon, brioche bun
- Caprese Ciabatta 590  
Fresh mozzarella, tomatoes, arugula, pesto, olive oil, ciabatta bread
- Truffle Grilled Cheese 620  
Brie cheese, black truffle, caramelized onions, arugula, crispy bacon, toasted sourdough
- Tandoori Chicken Bun Melt 530  
Tandoori-spiced chicken, paneer cheese mango chutney, cilantro

### Choice of Side

- Coleslaw | Mixed Garden Greens
- Crispy Homemade Chips | 1/2 Soup of the Day

### SPREADS

- Hummus 340
- Tzatziki | 210  
Greek yogurt, cucumber, garlic, mint
- Pesto | 310  
Basil, pine nuts, garlic, parmesan, olive oil

### Olive Tapenade | 210

Finely chopped olives, capers, garlic, olive oil

### Guacamole | 295

Mashed avocado, tomatoes, red onions, lime, cilantro

### PIADINA

- Classic Italian Piadina 570  
Prosciutto di parma, olive tapenade, fresh mozzarella, arugula, tomato, balsamic
- Smoked Salmon and Cream Cheese Piadina 530  
Smoked salmon, cream cheese, capers, red onion slices, dill tzatziki sauce
- Fig and Goat Cheese Piadina 490  
Fig spread, goat cheese, arugula, honey, dijon mustard

### BUILD YOUR OWN SANDWICH

Expertly crafted with fine meat and cheeses  
Pick one bread, one Deli item, two vegetables or pickles, and one salad.  
700

choose a side dish

Homemade Potato Chips | Coleslaw  
Mixed Garden Greens | 1/2 Soup of the Day

### ARTISAN BOARD

Served with selected antipasti and bread  
\*Takeaway available

- Small Artisan Board 1,250  
Choice of 2 cheese, 2 coldcuts, and 1 spread
- Medium Artisan Board 2,350  
Choice of 3 cheese, 3 coldcuts, and 2 spread
- Grand Artisan Board 3,650  
Choice of 4 cheese, 4 coldcuts, and 3 spread

gluten nuts vegetarian seafood sustainably sourced

All prices are in PHP, VAT-inclusive, and subjected to 10% service charge. Please advise our service team prior to ordering should you have any food allergies, intolerances, or special dietary requirements.

# BEVERAGE SELECTION



## HOT & ICED

<b>BLACK TEA</b>	
English Breakfast   Earl Grey	170
<b>GREEN TEA</b>	
Jasmine   Japanese Sencha	170
<b>HERBAL TEA</b>	
Chamomile Lemongrass   Peppermint Lemon	170
<b>COFFEE</b>	
Freshly Brewed	230
Espresso	230
Café Americano	230
Macchiato	230
Cappuccino	230
Café Latte	230
Double Espresso	270
Café Mocha	270
Flavored Latte	270
Vanilla   Caramel   Hazelnut	
Chocolate	270
Iced Coffee	280

## CHILLED

<b>SODAS</b>	
Coke   Coke Zero   Coke Light	225
Royal   Sprite	225
Ginger Ale	250
San Pellegrino Aranciata	250
San Pellegrino Limonata	250
<b>JUICES</b>	
Orange   Mango   Pineapple	230
Apple   Cranberry	230
<b>MINERAL WATER</b>	
Acqua Panna 500 ml	385
San Pellegrino Sparkling Water 500 ml	385

## SIGNATURE DRINKS

Solaire Signature Iced Tea	280
Pineapple and Cranberry Punch	250
Pineapple, cranberry, brown sugar, mint, and cinnamon	
Golden Cucumber	250
Cucumber, apple, and lychee	

## SOLAIRE SIGNATURE MOCKTAILS

Lemonade	280
Tropical Rose Lime	280
Shirley Temple	280



## CLASSIC MILKSHAKES

300

### Vanilla 🌿

Classic vanilla milkshake topped with smooth whipped cream and drizzled with warm caramel syrup

### Chocolate 🌿

Thick and creamy chocolate milkshake finished with chocolate whipped cream for an added dose of chocolate

### Strawberry 🌿

Sweet strawberry milkshake with a dollop of whipped cream and a drizzle of strawberry syrup for more berry fun



## MILK TEA

**Purple Yam Milk Tea** 🌿🌿 250  
English breakfast tea, purple yam syrup, condensed milk, brown sugar, grass jelly

**Winter Melon Milk Tea** 🌿🌿 250  
English breakfast, wintermelon syrup, condensed milk, brown sugar, grass jelly



## RED WINE

245

**Rocca Ventosa Montepulciano d' Abruzzo, Italy**  
Dry and fruity with light tannins leading to a soft pleasant finish.

## WHITE WINE

245

**Rocca Ventosa Chardonnay, Italy**  
Creamy and buttery, unwooded Chardonnay

## BEER

Corona   Stella Artois	325
San Miguel Light   Pale Pilsen	230