

THE PATISSERIE

糕点·ケーキ屋·제과점 SOLAIRE

SAVORY SELECTIONS

🌿 Spinach and Feta Cheese Pie Pine nuts, parmesan, sour cream	490	🌿 Pigs in a Blanket	300
🌿 Pretzel Pastrami Sandwich	395	🌿 Quiche Lorraine (slice) herb cream	475
🌿 Mac and Cheese Macaroni pasta, comte cheese, garlic breadcrumbs	350	🌿 Quiche Lorraine (whole) herb cream	1,800
🌿 Roasted Tomato and Capsicum Soup Basil, balsamic vinegar	320		

SWEET CREATIONS

	WHOLE CAKES	PETIT GATEAUX
🌿 Solaire Signature Cake	2,900	295
🌿 Mango Chiffon Cake	2,900	295
🌿 Hazelnut Coffee Praline Cake	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
🌿 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 Greek yogurt, almond milk, chia seeds, goji berries, granola, flax seeds, maple syrup	255
🌿 Swiss Bircher Muesli Organic oats, green apples, banana, honey, berries	255

PASTRIES

🌿 Croissant	145	🌿 Pastrami Relish and Gouda Croissant	240
🌿 Crookie	150	🌿 Caramel Almond Streusel Danish	220
🌿 Crookie 3-in-1	185	🌿 Bacon Potato Parmesan Babka	395
🌿 Pain au Chocolat	155	🌿 Blackberry Brioche	200
🌿 Fruit Danish	240		
🌿 Blueberry Danish	240		
🌿 Dulce Flan Danish	200		

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

DELI COUNTER

CLASSIC SALADS

🌿 Pear Endive Salad Pear, endive, mesclun lettuce, walnut, balsamic dressing, feta cheese, asparagus, tomatoes	580
🌿 Roasted Chicken Salad Roasted chicken breast, pecan, onion, carrots, French beans, yoghurt calamansi dressing	500
🌿 Quinoa and Roasted Vegetable Salad Quinoa, bell peppers, cherry tomatoes, artichoke, feta cheese, lemon-tahini dressing	490
🌿 Grilled Corn Avocado Salad Corn, butter lettuce, avocado, pickled shallots, cucumber, cherry tomatoes, lemon and apple cider vinaigrette	430
🌿 Classic Caesar Salad Bacon, parmesan, anchovy, croutons	420
Chicken Breast Prawns Smoked Salmon	490 530 570

CREATE YOUR OWN SALAD

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

575

A LA CARTE SANDWICHES

Served with the choice of one side dish

🌿 Croque Monsieur Gruyère cheese, farmers ham, bechamel sauce, sour dough bread	590
🌿 Cheesy Garlic Shrimp Sandwich Ciabatta bread with olives, garlic shrimp, chipotle mayo, grated gruyère cheese, mesclun salad	570
🌿 Salami Cucumber Sandwich Rye bread, salami, pickled cucumber, provolone cheese, sweet mustard, sundried tomatoes, capsicum	550
🌿 Balik Smoked Salmon Sandwich Tomato focaccia bread, smoked balik salmon, horseradish, guacamole, capers, onions, gherkins, butter lettuce	530
🌿 Classic BLT Whole wheat multigrain bread, crispy bacon strips, lettuce, tomatoes, mayonnaise	480
🌿 Turkey and Avocado Club Multigrain bread, roasted turkey, guacamole, bacon, swiss cheese, lettuce, tomato	490

ARTISAN BOARD 🌿

Served with selected antipasti and bread
*Takeaway available

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

PIADINA

🌿 Mozzarella Piadina Roll Buffalo mozzarella, grilled eggplant, zucchini, sundried tomato, arugula, pesto mayo	690
🌿 Beef Pastrami Piadina Pepper beef, caramelized balsamic onion, dried tomato, confit capsicum, taleggio cheese, mesclun greens, dijonnaise	570
🌿 Smoked Salmon & Cream Cheese Piadina Smoked salmon, cream cheese, capers, red onion slices, dill tzatziki sauce	530
🌿 Grilled Chicken Piadina Marinated pesto chicken, roasted onion, asparagus, mayonnaise, brie, butter lettuce, apple cider vinaigrette	530

BUILD YOUR OWN SANDWICH

Expertly crafted with fine meat and cheeses

Pick one bread, one deli item, two vegetables or pickles, and one salad.

600

choose a side dish

Homemade Potato Chips | Coleslaw 🌿
Mixed Garden Greens | ½ Soup of the Day

SPREADS

Hummus	255	Tzatziki 150 Greek yogurt, cucumber, garlic, mint	Pesto 200 🌿 Basil, pine nuts, garlic, parmesan, olive oil
Olive Tapenade 150 Finely chopped olives, capers, garlic, olive oil		Guacamole 230 Mashed avocado, tomatoes, red onions, lime, cilantro	

🌿 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 DRINKS

BLACK TEA	
English Breakfast Earl Grey	170
GREEN TEA	
Jasmine Japanese Sencha	170
HERBAL TEA	
Chamomile Lemongrass Peppermint Lemon	170
COFFEE	
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

CHILLED

SODAS	
Coke Coke Zero Coke Light	225
Royal Sprite	225
Ginger Ale	250
San Pellegrino Aranciata	250
San Pellegrino Limonata	250
JUICES	
Orange Mango Pineapple	230
Apple Cranberry	230
MINERAL WATER	
Ferrarelle Still 330 ml	280
Ferrarelle Still 750 ml	450
Evian 750 ml	580
San Pellegrino Sparkling 500 ml	385
Ferrarelle Sparkling 330 ml 750 ml	280 450

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



COLD DRINKS

Ube Latte	220
Orange Coffee	220
Vietnamese Coffee	250
Caramel Macchiato	250
Solaire Iced Coffee	280
Matcha Latte	290

BLENDED COFFEE

Espresso Taro	250
Espresso Jelly Crumble	250
Chocolate-Coffee Dream Bites	290
Cafe Matcha Burst	290

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

375

Montepulciano d' Abruzzo Boccantino, Italy
Smooth and fruit wine with light tannins leading to a pleasant and soft finish

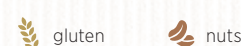
WHITE WINE

375

Pinot Grigio La Gondola Veneto, Italy
Easy going and refreshing Pinot Grigio with pleasant and persistent crispy

BEER

Corona Stella Artois	325
San Miguel Light Pale Pilsen	230



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