

THE  
PATISSERIE

糕点・ケーキ屋・제과점 🌻 SOLAIRE

SAVORY SELECTIONS

🌻 Spinach and Feta Cheese Pie	490
Pine nuts, parmesan, sour cream	
🌻 Pretzel Pastrami Sandwich	395
🌻 Mac and Cheese	350
Macaroni pasta, comte cheese, garlic breadcrumbs	
🌻 Roasted Tomato and Capsicum Soup	320
Basil, balsamic vinegar	

🌻 Pigs in a Blanket	300
🌻 Quiche Lorraine (slice)	475
herb cream	
🌻 Quiche Lorraine (whole)	1,800
herb cream	

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	255
Greek yogurt, almond milk, chia seeds, goji berries, granola, flax seeds, maple syrup	
🌻 Swiss Bircher Muesli	255
Organic oats, green apples, banana, honey, berries	

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
🌻 Crookie	150
🌻 Crookie 3-in-1	185
🌻 Pain au Chocolat	155
🌻 Fruit Danish	240
🌻 Blueberry Danish	240
🌻 Dulce Flan Danish	200

🌻 Pastrami Relish and Gouda Croissant	240
🌻 Caramel Almond Streusel Danish	220
🌻 Bacon Potato Parmesan Babka	395
🌻 Blackberry Brioche	200

DELI COUNTER

CLASSIC SALADS

🌻 Pear Endive Salad	580
Pear, endive, mesclun lettuce, walnut, balsamic dressing, feta cheese, asparagus, tomatoes	
🌻 Roasted Chicken Salad	500
Roasted chicken breast, pecan, onion, carrots, French beans, yoghurt calamansi dressing	
🌻 Quinoa and Roasted Vegetable Salad	490
Quinoa, bell peppers, cherry tomatoes, artichoke, feta cheese, lemon-tahini dressing	
Grilled Corn Avocado Salad	430
Corn, butter lettuce, avocado, pickled shallots, cucumber, cherry tomatoes, lemon and apple cider vinaigrette	
Classic Caesar Salad	420
Bacon, parmesan, anchovy, croutons	
Chicken Breast	490   🌻 🌻
Prawns 🌻	530   🌻 🌻
Smoked Salmon	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	590
Gruyère cheese, farmers ham, bechamel sauce, sour dough bread	
🌻 Cheesy Garlic Shrimp Sandwich	570
Ciabatta bread with olives, garlic shrimp, chipotle mayo, grated gruyère cheese, mesclun salad	
🌻 Salami Cucumber Sandwich	550
Rye bread, salami, pickled cucumber, provolone cheese, sweet mustard, sundried tomatoes, capsicum	
🌻 Balik Smoked Salmon Sandwich	530
Tomato focaccia bread, smoked balik salmon, horseradish, guacamole, capers, onions, gherkins, butter lettuce	
🌻 Classic BLT	480
Whole wheat multigrain bread, crispy bacon strips, lettuce, tomatoes, mayonnaise	
🌻 Turkey and Avocado Club	490
Multigrain bread, roasted turkey, guacamole, bacon, swiss cheese, lettuce, tomato	

ARTISAN BOARD 🌻

Served with selected antipasti and bread

\*Takeaway available

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

PIADINA

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

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	Pesto   200 🌻
		Greek yogurt, cucumber, garlic, mint	
		Basil, pine nuts, garlic, parmesan, olive oil	
Olive Tapenade   150		Guacamole   230	
Finely chopped olives, capers, garlic, olive oil		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

<b>BLACK TEA</b>	
English Breakfast   Earl Grey	195
<b>GREEN TEA</b>	
Japanese Sencha	195
<b>HERBAL TEA</b>	
Chamomile	195
<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

## 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>	
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
San Miguel Cerveza Blanca- Wheat Beer	240
San Mig Free- Non Alcoholic Beer	210



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