



# ABOUT CYAN MODERN KITCHEN

Cyan Modern Kitchen is a contemporary restaurant that offers a dining experience for food lovers who appreciate bold flavours and fresh ingredients. Our menu serves a selection of international buffet, various cuisines from Western, Chinese, Japanese, and Indian selections inspired by the diverse culture that abounds in the country.

Our chefs are passionate about creating dishes that are visually stunning and delicious. Whether you're in the mood for a hearty meal, a delicate seafood dish, or a vegetarian option, we've got you covered.

Dining should be more than just a meal; at Cyan Modern Kitchen, we've created a welcoming atmosphere with window walls that marry the great Manila Bay view and the stylish and comfortable interiors. Our devoted hosts are always on hand to ensure that you experience an exceptional culinary journey where food is an adventure.

For your dining pleasures, see below schedule:

Breakfast Buffet  
6:00am to 10:30am

Lunch Buffet  
12:00nn to 2:30pm

Pre-Dinner Cocktail Buffet  
5:30pm to 8:30pm

A la carte menu available during non-buffet hours.

Full dinner buffet is offered on identified seasonal holidays.

## TASTY BEGINNINGS

**Salchichon Croquetas** P 380  
garlic saffron aioli

**Tuna and Spanish Mackerel Ceviche** 640  
onion cucumber relish, spiced vinegar, red radish

**Lemon Wings** 620  
sriracha glaze, fried basil

**Cold Smoked Speck** P 420  
grilled asparagus, pea shoot salad, poached egg

**Spanish Chorizo Picante** P 520  
garlic, cider

## BUNS & TOAST

**Gua Baos** P 480  
pickled cucumber, chili hoisin sauce

**Sage & Onion Beef Pastrami** 550  
dill pickle, brioche toast

**Shrimp Po'boy Sandwich** S 600  
deep fried shrimp, lettuce, tomato, cucumber, tomato chutney

## COMFORTING BOWLS

**Paneer Matar** V 720  
coriander sprout, paratha

**Forest Mushroom** V 380  
spinach and ricotta tortellini, broccoli sprout, truffle essence

**Braised Beef Noodles** 620  
slow cooked beef with aromatics, kailan

## PASTA

**Truffle Crème Chorizo & Mushroom Alfredo Pasta** P 700

**Aglío Olio Chicken Adobo Pasta with Poached Egg** 580

**Beef Picadillo Ragu Pasta, Turmeric Butter Garlic Bread** 680

## FROM THE OVEN

**Garden Pissaladière** V 550  
caramelized onion, mushrooms, spinach, creme fraiche

**Farmer Flatbread** P 600  
smoked lardons, spring onion, parmesan cheese

P Pork

V Vegetarian

S Shellfish

For any concerns regarding food allergies or intolerances, please consult your Devoted Hosts.  
Prices are in Philippine Peso and VAT inclusive subject to 10% service charge and local tax.

# FROM THE LAND

**Braised Beef Mole** 1,350  
spiced baby carrots, yam purée, toasted pecan

**Chicken Biryani** 710  
cucumber raita, mixed vegetable pickles

**Lamb Rogan Josh** 820  
basmati rice, pickles, papadum

**Mapo Tofu** 480  
jasmine rice, szechuan peppers

# FROM THE SEA

**Confit Pulpo** 1,600  
olives, garlic, tomato, muhammara, micro greens

**Sous Vide Salmon** 1,300  
achiote prawns, haricot beans, kalamata salsa, pea purée

**Fire Roasted Prawns** \$ 1,250  
herb garlic butter, grilled market vegetables

**Seafood Overload Bucket** \$ 1,850  
prawn, clams, mussel, blue crabs, chicken sausage and corn, cajun butter

# SIDES

Parmesan Fries 280  
Truffle Mousseline Potato 280  
Buttered Confetti Vegetables 280  
Steamed Jasmine Rice 80

# SWEET TEMPTATION

**Mango Coconut Tapioca** 330  
mango coulis, basil

**Black Forest Eton Mess** 350  
dark cherry kirsch, chocolate sponge

**Freshly Baked Brûlée Egg Tart a la Mode** 350  
vanilla ice cream, custard

**Raspberry Brownie Quenelle** 380  
salted caramel ganache, candied popcorn, pistachio and walnuts

P Pork

V Vegetarian

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# BEVERAGES

## FLAVOURS FROM OUR ROOTS

**Lansong Iced Tea** 270  
guyabano, mango, calamansi

**Yin Yang Tea** 270  
milk tea topped with coffee cloud

**Black Cow** 330  
coke topped with chocolate ice cream

**Red Bean Ice** 330  
red bean paste, milk and vanilla ice cream

**Heritage Chocolate** 330  
"1919" tableya, almond milk, hazelnut

## CLASSIC COCKTAILS

**Strong and Bold** 370  
martini, old fashioned, manhattan, negroni

**Tropical** 430  
long island iced tea, daiquiri, pina colada, mai tai

**Refreshing** 430  
tom collins, gimlet, moscow mule, mojito

**Citrus** 370  
cosmopolitan, margarita, whisky sour, paloma

## SIGNATURE SIPS

**Up and Down Bramble** 450  
mushroom-infused benchmark no. 8 whisky, mixed berries, shiso tincture, egg white

**Paneer Parfum** 450  
pernod, rose water, soda water, rhubarb bitters

**Eskinita** 550  
pandan-infused don papa rum, muscovado, ba-nilla essence, spiked pearls

**Magalang Mule** 550  
flor de cana 4y.o., cointreau, kaffir cordial, galangal, tanglad essence, sampalok

**Liang Cha** 550  
tito's vodka, hello sunshine tea, peach schnapps, guava, honey dalandan mix

**Courtyard** 450  
clarified tomato-basil tanqueray gin, lemon cordial

**Discover More  
Beverages & Wines**

