

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	Lunch Buffet	Dinner Buffet
6:00am to 10:30am	12:00nn to 2:30pm	5:30pm to 9:30pm

A la carte menu available during non-buffet hours.

TASTY BEGINNING

Tuna and Spanish Mackerel Ceviche 720
onion cucumber relish, spiced vinegar, red radish

Lemon Wings 680
sriracha glaze, fried basil

Cold Smoked Speck (P) 560
grilled asparagus, pea shoot salad, poached egg

BUNS & TOAST

Gua Baos (P) 530
pickled cucumber, chili hoisin sauce

Sage & Onion Beef Pastrami 620
dill pickle, brioche toast

Shrimp Po'boy Sandwich (S) 680
deep fried shrimp, lettuce, tomato, cucumber, tomato chutney

STEAK

Beef Ribeye Steak 3,200
280 g

Beef Tenderloin Steak 2,900
180 g

Beef Sirloin Steak 2,200
250 g

All steaks are served with mashed potato, grilled vegetables, and your choice of sauce: peppercorn or mushroom

SIDES

Parmesan Fries 280

Truffle Mashed Potato 280

Buttered Confetti Vegetables 280

Creamed Spinach 280

Steamed Rice 80

PASTA

Truffle Crème Sausage & Mushroom Alfredo Pasta (P) 770

Aglio Olio Chicken Adobo Pasta with Poached Egg 640

Beef Picadillo Ragu Pasta, Turmeric Butter Garlic Bread 750

(P) Pork (V) Vegetarian (S) Shellfish

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

FROM THE LAND

Braised Beef Mole 1,680
spiced baby carrots, yam purée, toasted pecan

Chicken Biryani 720
cucumber raita, mixed vegetable pickles

Lamb Rogan Josh 960
basmati rice, pickles, papadum

Mapo Tofu 630
jasmine rice, szechuan peppers

FROM THE SEA

Sous Vide Salmon 1,630
achiote prawns, haricot beans, kalamata salsa, pea purée

Fire Roasted Prawns (S) 1,610
herb garlic butter, grilled market vegetables

Seafood Overload Bucket (S) 2,350
prawn, clams, mussel, blue crabs, chicken sausage and corn, cajun butter

FROM THE OVEN

Garden Flatbread (V) 620
caramelized onion, mushrooms, spinach, crème fraîche

Farmer's Flatbread (P) 650
smoked lardons, spring onion, parmesan cheese

COMFORTING BOWLS

Paneer Matar (V) 840
coriander sprout, paratha

Forest Mushroom (V) 460
spinach and ricotta tortellini, broccoli sprout, truffle essence

Braised Beef Noodles 650
slow cooked beef with aromatics, kailan

SWEET TEMPTATION

Mango Coconut Tapioca 370
mango coulis, basil

Black Forest Eton Mess 390
dark cherry kirsch, chocolate sponge

Freshly Baked Brûlée Egg Tart a la Mode 390
vanilla ice cream, custard

Raspberry Brownie Quenelle 420
salted caramel ganache, candied popcorn, pistachio and walnuts

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BEVERAGES

FLAVOURS FROM OUR ROOTS

Lanson Iced Tea 300
guyabano, mango, calamansi

Yin Yang Tea 300
milk tea topped with coffee cloud

Black Cow 370
coke topped with chocolate ice cream

Red Bean Ice 370
red bean paste, milk and vanilla ice cream

Heritage Chocolate 370
"1919" tableya, almond milk, hazelnut

CLASSIC COCKTAILS

Strong and Bold 420
martini, old fashioned, manhattan, negroni

Tropical 480
long island iced tea, daiquiri, piña colada, mai tai

Refreshing 480
tom collins, gimlet, moscow mule, mojito

Citrus 420
cosmopolitan, margarita, whisky sour, paloma

SIGNATURE SIPS

Up and Down Bramble 500
mushroom-infused benchmark no.8 whisky, mixed berries, shiso tincture, egg white

Paneer Parfum 500
pernod, rosewater, soda water, rhubarb bitters

Eskinita 620
pandan-infused don papa rhum, muscovado, ba-nilla essence, spiked pearls

Magalang Mule 620
flor de cana 4y.o, cointreau, kaffir cordial, galangal, tanglad essence, sampalok

Liang Cha 620
tito's vodka, hello sunshine tea, peach schnapps, guava, honey dalandan mix

Courtyard 500
clarified tomato-basil tanqueray gin, lemon cordial

Free-flowing cocktails, local beers, and house wines

PHP 898 nett per person
7:30pm to 10:30pm | Beverage package only

PHP 588 nett per person
Add-on with buffet

Discover More Beverages & Wines

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