

Welcome to

Le Panorama Restaurant

One unique place - many great choices.

Enjoy our virtual food court with



WESTERN
CUISINE



Quayside
Seafoods

Ate Pads' Payag
Asian Delights

VESUVIO
PIZZERIA

el fuego
grill

Garfield's
Noodle
House

Sizzling
Kingdom



Desserts
Shakes
Coffee & Tea

Please notice: All prices are cash prices and include tax and service.
For card payments a 4% card processing fee will be added to your bill.
To avail a senior citizen discount, the Senior Citizen's Card(s)
must be presented upon ordering and will otherwise not be honored.

L'OUVERTURE

STARTERS AND SALADS

- Tomato-Creamsoup 130
Mixed Appetizers 150
Garlic fried Mushrooms 120
Garlic fried Eggplants 120
Garlic Bread 120
Mushroom-Pizza-Baguettes 180
Spring Rolls 140
Shanghai Rolls 160
Chili-Cheese-Sticks 120
Chili-Cheese-Chicken-Sticks 140

Mixed Salad
as meal with Vegetables only 240

Add to your salad

- Tuna 130
Fried Schnitzel Strips 140
Breaded Chicken Fillet 140
Garlic fried Shrimps 190

Vegetable Salad as side order only 150

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THE WEST WING

WESTERN CUISINE

Let your cravings be creative: Assemble your western style meal as you like it!

All combinations for only 490, except Beef Tenderloin for 890

Please chose one from each category:

1. Chose your Meat:

Beef Tenderloin Steak (imported Beef) 890 Pesos

Pork Tenderloin, nice cut from the middle

A pair of Pork Loin Steaks , thick and juicy

Two Pork Loin Schnitzels with crispy breading

Nice big Pork Loin Cordon Bleu, golden fried, filled with Cheddar and Ham

Juicy Chicken Breast Cordon Bleu, golden fried, filled with Cheddar and Ham

Tender fried Chicken Breast Fillet, whole Breast

2. Add one Siding:

Plain Rice

Noodles

French Fries

Mashed Potatoes

Croquettes

3. Add one more Siding:

Mixed Vegetables

Mixed Side Salad

4. Get your favourite Sauce:

Pepper Sauce

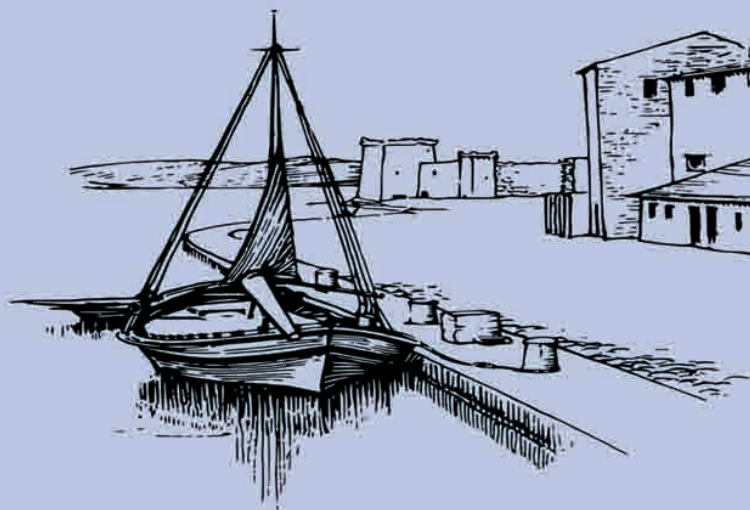
Mushroom Sauce

Teriyaki Sauce

Homemade Herb Butter

Homemade Paprika Butter





Quayside Seafoods

From the Kitchen:

Salmon Fillet steamed in Foil with Herb Butter,
served with mixed Vegetables and Rice

approx. 170 gr. Salmon 890

approx. 130 gr. Salmon 650

Garlic Fried Shrimps with Rice 490

Calamares with Rice 490

Escabeche Fried Fish with Sweet and Sour Sauce,
served with Rice 430

Inihaw na Pusit Filled Pangrilled Squid with Rice 450

From the Grill (no sidings included):

Please check also the page of el fuego grill for more grilled foods.

Salmon Fillet approx. 130 gr. 390

Malasugue Steak 220

Bangus local style 140

Shrimps 4 pcs 140

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el fuego grill

Pork

- Belly 135
- Tenderloin 150
- Ribs 150
- Steak from Loin 135
- Skewer 120
- Hamburger Steak (only) 120
- Hamburger on Bun 165
- Cheeseburger 195

Chicken

- Breast Fillet 90
- Breast with Bones 95
- Leg 115
- Skewer 95

Seafood

- Malasugue Steak (Swordfish) 220
- Salmon Fillet 390
- Bangus 140
- Shrimps 4 pcs 140

Companions

- Rice 35
- French Fries regular 65 large 130
- Pancit Canton (Fried Noodles)
 - with Vegetables only 270
 - with Vegetables and Chicken 360
 - with Vegetables and Pork 360
 - with Vegetables and Shrimps 390
- Fried Rice
 - with Vegetables only 270
 - with Vegetables and Chicken 360
 - with Vegetables and Pork 360
 - with Vegetables and Shrimps 390
- Garlic Fried Mushrooms 120
- Garlic Fried Eggplants 120
- Buttered Sweet Corn 70
- Mixed Side Salad 150
- Homemade Atchara 35

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Ate Pads - Payag

Asian Delights

Spring Rolls 140
Shanghai Rolls 160
Crispy Prawns 200

Beefsteak Tagalog 470
Lechon Kawali 450
Pork Adobo 420
Pork Menudo 420
Pork Sweet and Sour 420
Chicken Afritada 430
Chicken Minatamis 390
Chicken Curry 440
Pork Curry 360
Vegetable Curry 320
Fried Rice

with Vegetables 270
with Vegetables and Pork 360
with Vegetables and Chicken 360
with Vegetables and Shrimps 390

Pancit Canton - Fried Noodles
with Vegetables 270
with Vegetables and Pork 360
with Vegetables and Chicken 360
with Vegetables and Shrimps 390

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Ate Pads - Payag

Family style Table Set Menues

(Special offer - not discountable)

Menu 1

Shanghai Rolls
Pancit Canton with Chicken
Rice
Cornetto Icecream Drumstick

For 5 persons 1995
additional person 395

Menu 2

Mushroom-Creamsoup
Chili-Cheese Chicken Sticks
Pork Menudo
Pancit Canton with Chicken
Rice
Fruitsalad with Icecream

For 5 persons 2745
additional person 549

Menu 3

Tomato-Creamsoup
Crispy Prawns
Cucumber Salad
Chicken Afritada
Pancit Canton with Pork
Rice
Fried Banana with Icecream

For 5 persons 2995
additional person 595

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HAZIPADZ

Original Pizza

at Le Panorama Restaurant



HAZIPADZ' legendary Fresh Pizza with 100% homemade dough

	Regular	Medium	Large
<i>Margherita Cheese and Tomatosauce</i>	159	269	359
<i>Mushrooms Mushrooms</i>	179	289	399
<i>Pepperoni Pepperoni Sausage</i>	189	299	419
<i>Ham Cooked Ham</i>	189	299	419
<i>Tuna Tuna, Onions and Capers</i>	199	309	429
<i>Hawaii Pineapple and Cooked Ham</i>	199	309	439
<i>Emiliana Cooked Ham, Mushrooms and Olives</i>	199	309	439
<i>Toscana Pepperoni, Mushrooms and Olives</i>	199	309	439
<i>Milanese Pepperoni, Cooked Ham and Olives</i>	219	329	459
<i>Gamberetti Shrimps, Bellpepper, Tomato and Garlic</i>	219	329	459
<i>Bolognese Bolognese Sauce</i>	199	309	439
<i>Four Seasons Pepperoni, Cooked Ham, Mushrooms, Tuna, Olives and Onions</i>	N/A	N/A	469
<i>Dela Casa Pepperoni, Cooked Ham, Mushrooms, Bellpepper, Chili Slices, Tomatoes, Onions, Olives</i>	N/A	N/A	489

Garfield's Noodle House

Lasagne 440

Spaghetti

Bolognese 390

Carbonara 390

Al Salmone 430

Verdura (vegetables only) 340

Aglio Olio e Pepperoncino (spicy) 250



Homemade Linguini

with fried Chicken and Mushroom-Creamsauce 440

with Pork Tenderloin Tips and

Mushroom-Creamsauce 440

with Garlic Fried Shrimps 440

Pancit Canton (Fried Noodles)

with Vegetables only 270

with Chicken Fillet and Vegetables 360

with Pork Tenderloin and Vegetables 360

with Shrimps and Vegetables 390

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Sizzling Plate Meals - served on a hot cast iron plate

Pork Sweet&Sour 440
with Rice, Sweet Corn
and Egg

Beef Tenderloin Tips 470
with Rice, Egg and your choice:
Mushrooms or Sweet Corn plus
Pepper Sauce

Pork Tenderloin Tips 430
with rice,
Creamy Mushrooms,
Sweet Corn and Egg

Chickenbreast Fillet 395
with Rice, Cabbage
Sweet Corn and Egg

with Mashed Potatoes, 420
Sweet Corn, Egg and
Bellpepper-Cheese Sauce

with French Fries, Cabbage 420
and Minatamis-Sauce

Chicken and Shrimps 450
with Mashed Potatoes, Cabbage
and Minatamis-Sauce

Beef Tenderloin Tips and Shrimps 490
with French Fries, Cabbage and
Pepper Sauce

No Meat Sizzling Plate 370
with Rice, Mushrooms, Corn,
Mixed Vegetables, two Eggs and
Teriyaki or Minatamis-Sauce



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BARKADAHAN MEALS

MEAL 1

*Spring Rolls
Grilled Bangus
Grilled Pork Belly
Pancit w/ Vegetables
1 bottle 1.5 l Softdrink
for 4-5 persons max
1100 Pesos*

MEAL 2

*Shanghai Rolls
Grilled Chicken Breast
Pork Adobo
Pancit w/ Vegetables
1 bottle 1.5 l Softdrink
for 4-5 persons max.
1500 Pesos*

MEAL 3

*Crispy Prawns
Chicken Afritada
Grilled Pork Tenderloin
Pancit w/ Vegetables
1 bottle 1.5 l Softdrink
for 4-5 persons max.
1800 Pesos*

MEAL 4

*Garlic Fried Mushrooms
Grilled Chicken Skewers
Grilled Bangus
Lechon Kawali
Pancit w/ Vegetables
1 bottle 1.5 l Softdrink
for 4-5 persons max.
2200 Pesos*

MEAL 5

*Chili-Cheese-Sticks
Pork- or Chicken Cordon Bleu
Grilled Pork Ribs
Hamburger Steaks
Pancit w/ Vegetables
1 bottle 1.5 l Softdrink
for 4-5 persons max.
2500 Pesos*

MEAL 6

*Calamares
Garlic Fried Shrimps
Grilled Salmon
Inihaw na Pusit
Escabeche
1 bucket SMB, Red Horse
or Flavor
1 bottle 1.5 l Softdrink
3500 Pesos*



Desserts

Shakes

Coffee & Tea

Desserts

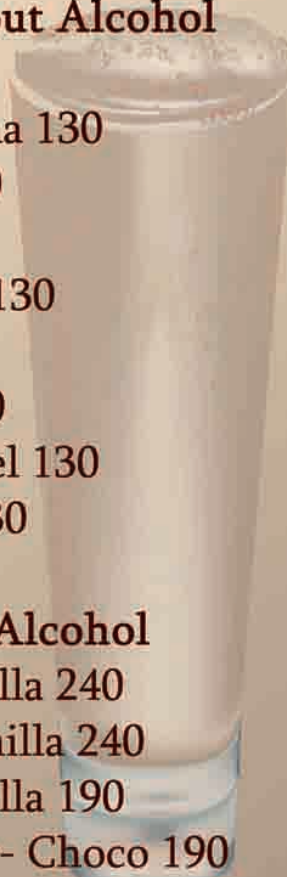
- Fresh Mango Cubes 135
- Fresh Mango-Banana Fruitsalad 125
- Banana Split 140
- Mango Cup 170
- Chocolate Lover 150
- Fried Bananas with Icecream
and Chocosauce 190
- Magnum 130
- Cornetto 55

Shakes without Alcohol

- Mango 130
- Mango-Banana 130
- Pineapple 130
- Banana 130
- Watermelon 130
- Vanilla 130
- Chocolate 130
- Salted Caramel 130
- Strawberry 130

Shakes with Alcohol

- Galliano Vanilla 240
- Amaretto Vanilla 240
- Palawan Vanilla 190
- Tanduay 12yr- Choco 190
- Kahlua Choco 240



Fresh baked Waffles with

- Sugar 120
- Butter and Syrup 150
- Vanilla Icecream and
Chocosauce 220
- Vanilla Icecream,
sliced Banana
and Chocosauce 235
- Vanilla Icecream and
Mangocubes 250

Coffee and Tea

- Brewed Coffee 100
- Espresso 60
- Double Espresso 100

Iced Cafe Latte 130

- Lipton Green Tea 70
- Lipton Yellow Label 70

Iced Milk Tea 110

- Milk (hot or cold) 60
- Chocolate Milk (hot or cold) 60
- Milo-Milk (hot or cold) 60

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Beverages



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Shakes and Slushies

Shakes without Alcohol

- Mango 130
- Mango-Banana 130
- Pineapple 130
- Banana 130
- Watermelon 130
- Vanilla 130
- Chocolate 130
- Salted Caramel 130
- Strawberry 130

Shakes with Alcohol

- Galliano Vanilla 240
- Amaretto Vanilla 240
- Palawan Vanilla 190
- Tanduay 12yr- Choco 190
- Kahlua Choco 240

Slushies (without milk)

- Mango 110
- Watermelon 110
- Strawberry 110
- Orange 110
- Cucumber-Lemon 110

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Beers and Wines

San Miguel Pilsen	Bottle 55	Bucket of 6	290
San Miguel Light	Bottle 65	Bucket of 6	350
Red Horse Strong Beer	Bottle 55	Bucket of 6	290
San Miguel Flavored			
Lemon or Apple	Bottle 55	Bucket of 6	290
Smirnoff Mule	Bottle 65	Bucket of 6	350

Sangria Homemade 1 liter	Caraffe	390
Sangria Maria Clara	Bottle	289

Red Wines

Casa Lo Matta, Chile	per glass	170
Cabernet Sauvignon or Merlot	per bottle	690

Housewine medium or sweet	per glass	120
	per bottle	490

White Wine

Casa Lo Matta, Chile	per glass	170
Sauvignon Blanc	per bottle	690

For temporary wine offers please check the display on the bar counter.

Thank you!

Corkage Fees

Softdrinks and Beer per bottle 300

Wine per bottle 400

Liquors per bottle 1000

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Aperitifs and Cocktails

Pastis 120

Pernod 150

Campari 160

Campari Orange Campari, Orange Juice 220

Gin Tonic Gin, Tonic Water 130

Cuba Libre Tanduay 12 years old Rum, Coke 130

Cuba Libre Bacardi, Coke 170

Nothing Gin, Calamansi 130

Absolutely Nothing Vodka, Calamansi 130

Something Tequila, Calamansi 130

Caipirinha Rum, Sugar, Fresh Calamansi 170

Daisy Gin, Calamansi, Grenadine 150

Margarita Tequila, Triple Sec, Lime 160

Pina Colada Rum, Coconut Cream, Pineapple 220

Long Island Iced Tea Rum, Vodka, Gin, Tequila, Triple Sec, Coke 200

Planters Punch Rum, Lime, Pineapple Juice 170

Blue Lagoon Vodka, Blue Curacao, Sprite 170

Screwdriver Vodka, Orange Juice 170

Dayo Hill Gin, Triple Sec, Blue Curacao, Orange Juice 170

Dauis Sunset Rum, Boracay, Grenadine, Pineapple Juice 170

Panglao Heaven Rum, Triple Sec, Lime, Mango Juice 170

Lumumba Rum, Chocolate Milk 150

Tarsy Brandy, Chocolate Milk 150

Black Russian Vodka, Kahlua 190

White Russian Vodka, Kahlua, Milk 200

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Digestifs (1 Doubleshot, 4 cl or by bottle):

Antonov Vodka 60 (Whole bottle 650)

Tequila Silver 60 (Whotel bottle 650)

Tequila Gold 60 (Whole bottle 650)

Tanduay Rum 15 years 90 (Whole bottle 950)

Tanduay Rum 12 years 60 (Whole bottle 650)

Bacardi White, Gold or Black Rum 130 (Whole bottle 1300)

Palawan White Rum 60 (Whole bottle 650)

Don Papa Rum 240 (Whole bottle 2500)

Emperador Light Brandy 45 (Whole bottle 490)

Emperador Red Brandy 60 (Whole bottle 650)

Fundador Brandy 90 (Whole bottle 950)

Carlos I Brandy 220 (Whole bottle 2500)

Chevas Regal 250 (Whole bottle 2500)

Johnnie Walker Red Label 150 (Whole bottle 1500)

Jack Daniel's Burbon 220 (Whole bottle 2500)

Jim Beam Burbon 150 (Whole bottle 1500)

Gilbey's Gin 70 (Whole bottle 690)

Bombay Sapphire Gin 150 (Whole bottle 1500)

Tanqueray Gin 150 (Whole bottle 1500)

Baileys 160 (Whole bottle 1700)

Kahlua 140 (Whole bottle 1500)

Amaretto 140 (Whole bottle 1500)

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