



CASA BUENAS



MERIENDA

PINTXOS

冥丘斯下酒菜 • 핀초스

SARDINAS TOSTADA 🦐

340

Olive Oil Marinated Sardines with Tomato Salsa

沙丁鱼玉米饼 • 사르디나스 토스타다

橄榄油腌沙丁鱼配番茄辣酱 • 올리브오일에 마리네이드한 정어리와 토마토 살사

CHICHARON 🐷

500

Chicharon Bulaklak and Crispy Fried Vegetables
with Local Vinegar

脆炸猪皮 • 치차론

脆炸猪肠系膜, 蔬菜, 佐以本地醋

현지 식초를 곁들인 치차론 불락락과 바삭하게 튀긴 채소

TRES PECES TOSTADA 🐟

540

Citrus Cured Salmon, Tuna and Yellowtail (Hamachi)

鲑鱼玉米饼 • 트레스 페세스 토스타다

柑橘腌三文鱼、金枪鱼和鲷鱼 (浜鱈鱼) • 시트러스 숙성 연어, 참치, 방어(하마치)

🐷 Pork 🦐 Shellfish 🥜 Nuts 🌿 Vegetarian 👑 Chef's recommendation

If you have any food allergies, intolerances, or special dietary requirements,
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APPETIZERS

开胃菜 • 애피타이저

EL POLLO FRITO 🍗

375

Fried Chicken, Calamansi Aioli

炸鸡 • 엘 포요 프리토

四季橘味蛋黄酱炸鸡 • 프라이드 치킨, 칼라만시 아이올리

GRILLED PORK AND TUNA CEVICHE

420

“SINUGLAW” 🐷🍷

Marinated U.S. Pork, Fresh Tuna, Native Vinegar
Gelee with Citrus Water

烤猪肉及金枪鱼 • 그릴드 포크 앤 튜나 세비체

烤五花肉和酸橘汁 • “시누글로”

腌制美国猪肉、新鲜金枪鱼、原生醋汁配柑橘水

마리네이드한 US 돼지고기, 신선한 참치, 현지 식초 젤리와 시트러스 워터

GAMBAS 🍤

1,345

Sauteed Shrimps, Garlic, Olive Oil, Bread

明虾 • 감바스

炒虾、大蒜、橄榄油和面包 • 마늘, 올리브유에 새우를 볶은 요리(감바스) 빵과 함께 제공

SALAD

沙拉 • 샐러드

MIXED GREENS SALAD 🥗

330

Glass Vegetables and Greens
with Balsamic Vinaigrette

什锦蔬菜沙拉 • 믹스 그린 샐러드

清脆蔬菜及青菜, 佐意大利黑醋汁 • 발사믹 비네그렛을 곁들인 여러 가지 채소

GRILLED MARINATED CHICKEN SALAD

550

Chopped Lettuce, Crispy Wonton,
Sesame Miso Dressing

烤腌鸡肉沙拉 • 그릴드 마리네이드 치킨 샐러드

生菜碎、香脆馄饨, 佐芝麻味噌沙拉酱 • 다진 양상추, 바삭한 완탕, 참깨 미소 드레싱

GOAT'S CHEESE SALAD 🥗

590

Lemon Vinaigrette, Walnuts, Mixed Berry Compote

山羊奶酪沙拉 • 염소 치즈 샐러드

柠檬醋汁、核桃、混合莓果果酱 • 레몬 비네그렛, 호두, 믹스 베리 콤포트

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SOUPS

汤类 • 수프

HALAAN

390

Clear Broth, Clams, Angel Hair Pasta

哈里安 • 할라안

清汤蛤蜊意大利天使面 • 맑은 육수, 조개와 엔젤헤어면을 곁들인 파스타

COCONUT PORK SINIGANG

600

Simmered Pork Belly in Coconut Tamarind and Taro Broth

椰香猪肉酸汤 • 코코넛 포크 시니강

椰子罗望子芋头汤煨五花肉 • 코코넛 타마린드와 타로 육수에 끓인 삼겹살

ENTREES

主菜 • 앙트레

PANCIT NEGRA

530

Rice Noodles with Octopus and Squid Ink Sauce

乌贼炒粉 • 판싯 네그라

章鱼墨汁米粉 • 문어와 오징어 먹물 소스를 곁들인 쌀국수

BUENAS SISIG

550

Minced Pork Ear and Liver, Cage-Free Sous Vide Egg with Special Seasoning Sauce

铁板猪杂 • 부에나스 시시그

刹碎的猪耳朵和猪肝, 无笼养的冷冻鸡蛋 配特制调味汁

다진 돼지 귀와 간, 자유방목 달걀과 특별한 양념 소스를 곁들인 요리

PANCIT LUGLOG

570

Octopus, Shrimps, Fried Egg, Crab Essence

海鲜炒面 • 판싯 루그로그

章鱼、虾、煎蛋、蟹精 • 문어, 새우, 달걀 프라이, 게 에센스

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MAINS

主菜 • 메인

LENGUA DE BUEY CREMOSA

700

Stew of Ox Tongue with Corn and Cream Sauce

奶油牛舌 • 령구아 데 부에이 크레모사

牛舌炖玉米, 佐奶油汁 • 옥수수와 크림소스를 곁들인 소 혀 스투

BEEF CALDERETA

750

Casa Buenas Version with Manchego Cheese

Served With Bread

菲式番茄酱焖牛肉 • 비프 칼데레타

Casa Buenas 版本格乳酪芝士 • 만체고 치즈를 곁들인 카사 부에나스 버전 빵과 함께 제공

GRILLED U.S. PORK RIBEYE 🐷

800

Salted Egg Salsa, Java Rice,
Balsamic and Sesame Sauce

烤美国猪肋眼 • 그릴드 US 포크 립아이

咸蛋黄酱、爪哇米饭、黑醋芝麻酱 • 절인 달걀 살사, 자바 라이스, 발사믹과 참깨 소스

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OFF THE GRILL

胡椒牛肉醬 • 그릴 요리

GRILLED OCTOPUS

1,200

Vegetables and 3 Sauces

烤章鱼 • 문어 구이

蔬菜, 佐以 3 种酱汁 • 채소와 3가지 소스

GRILLED U.S. ANGUS BEEF TENDERLOIN STEAK (300 g)

4,500

Orange Compound Butter, Vegetables, 3 Sauces

烤美国安格斯牛肉 • 그릴드 US 앵거스 비프

里脊牛排300克 • 안심스테이크 300 g

香橙复合黄油、蔬菜, 佐以 3 种酱汁 • 오렌지 컴파운드 버터, 채소와 3가지 소스

GRILLED U.S. ANGUS BEEF RIB EYE STEAK (500 g)

6,200

Orange Compound Butter, Vegetables, 3 Sauces

烤美国安格斯牛肉 • 그릴드 US 앵거스 비프

肋眼牛排 500 克 • 립아이 스테이크 500g

橙味复合黄油、蔬菜和 3 种酱汁 • 오렌지 컴파운드 버터, 채소와 3가지 소스

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PAELLA

西班牙海鲜饭 • 파에야

PAELLA NEGRA

Squid Ink Rice, Squid, Octopus

西班牙墨鱼汁海鲜饭 • 파에야 네그라

墨鱼汁米饭、鱿鱼、章鱼 • 먹물 쌀, 오징어, 문어

Good for 2-3 persons

1,700

适合 2-3 人 • 2~3인분

Good for 4-6 persons

3,200

适合 4-6 人 • 4~6인분

PAELLA SEAFOOD

Rice, Mixed Seafood

海鲜杂烩饭 • 파에야 씨푸드

米饭、什锦海鲜 • 쌀, 여러 가지 해산물

Good for 2-3 persons

1,900

适合 2-3 人 • 2~3인분

Good for 4-6 persons

3,800

适合 4-6 人 • 4~6인분

SIDES

副菜/配菜 • 사이드

STEAMED JAPANESE RICE

日式蒸米饭 • 일본식 쌀밥

80

STEAMED ADLAI RICE

蒸薏米饭 • 아들라이 쌀밥

110

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DESSERTS

甜点 • 디저트

TURON

200

Crispy Banana Spring Rolls with Caramel Sauce

炸香蕉卷 • 튀론

焦糖酱脆香蕉春卷 • 캐러멜 소스를 곁들인 바삭하게 튀긴 바나나 스프링롤

GINATAANG BILO-BILO

320

Coconut-Based Filipino Snack with Glutinous Rice Balls and Local Saba Banana

甜椰奶糯米团 • 기나타앙 빌로빌로

椰香菲律宾小吃糯米团 及本地萨巴香蕉

참쌀 볼과 현지 사바 바나나가 들어간 코코넛 베이스의 필리핀 간식

CREMA CATALANA

400

Burnt Sugar Crema Catalana Flavored with Cinnamon and Lemon Orange Citrus Zest

焦糖布丁 • 크레마 카탈라나

肉桂味奶酪焦糖布丁 及柠檬橙橘皮

시나몬과 레몬 오렌지 시트러스 제스트로 맛을 낸 번트 슈거 크레마 카탈라나

CHURROS

400

Deep Fried Churros Choux Rolled in Cinnamon Sugar with Bittersweet Davao Chocolate Glaze

墨西哥肉桂油条 • 추로스

墨西哥肉桂油条裹上肉桂糖粉

시나몬 설탕에 굴러 달콤 씹새로운 다바오 초콜릿 글레이즈를 올린 바삭하게 튀긴 추로스 슈

BIBINGKA

450

Classic Filipino Street Food with Salted Egg

菲式芝士烤蛋糕 • 비빙카

经典菲律宾咸蛋芝士烤蛋糕风味街头小吃

염장 달걀이 들어간 전통적인 필리핀 길거리 음식

SEASONAL TROPICAL FRUITS

490

Fruits in Season

时令热带水果 • 제철 열대과일

当季水果 • 현재 제철인 과일

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BEVERAGE

SIGNATURE MOCKTAILS

Verde 350

Romaine Lettuce, Pineapple, White Sugarcane, Lemon

Bebida Eterna 350

Orange Juice, Mango Juice, Grenadine, Soda Water

Casa Iskrambol 350

Full Cream, White Sugarcane, Grenadine, Strawberry

SIGNATURE COCKTAILS

Cafe Martini 520

Tito's Handmade Vodka, Espresso, Vanilla, Creme de cacao

Ron De Coco El Pina 520

Flor De Cana Coconut Rum, Pineapple, Mango, Agave

Senorita 520

Fundador Solera Brandy, Bombay Sapphire, Sauvignon Blanc, Creme de peche, Cranberry Juice

Hermosa Casa 520

Tito's Handmade Vodka, Melon liqueur, Orange Juice, Grenadine, Soda water

El Beso Eterno 520

1800 Blanco Tequila, Cranberry, Strawberry, Calamansi Juice

Al Fresco 520

Paul John Brilliance, Limoncello, White Sugarcane, Ginger Ale

Maharlika 520

Buffalo Trace Bourbon, Crème de Cacao Blanc, Orange Juice, Orgeat, Full Cream


COFFEE

Espresso	
Single	180
Double	228
Casa Buenas Brew (Brain Boost)	228
<i>Arabica Coffee, Organic Butter and Coconut Oil</i>	
Buenas Cafe	285
<i>Coffee Espresso, Tablea, Condensed Milk, Full Cream Milk and Ube Syrup</i>	
Cafe Americano, Decaffeinated	228
Cafe Latte, Cappuccino, Cafe Mocha	
<i>Can be served Hot or Iced</i>	
Tablea Chocolate (Batirol)	200
<i>Can be served Hot or Iced</i>	

TEA

Chamomile, Jasmine, Peppermint	220
Earl Grey, English Breakfast, Oolong	
Signature Iced tea	285
<i>Oolong Tea, Calamansi Juice with Honey, Lime Juice, Cucumber Syrup and Simple Syrup</i>	
Sola Iced Tea (Apple, Lemon, Peach)	228

FRESH JUICES / SHAKES

Coconut, Lemon, Melon, Orange,	320
Ripe/ Green Mango, Pineapple, Watermelon	
Four Seasons	358

SODA

Coke (Regular, Light, Zero) Root Beer,	190
Royal, Sprite, Ginger Ale	
Schweppes (Soda, Tonic)	
Bundaberg Ginger Beer	280

STILL WATER

Acqua Panna (500ml)	280
Evian (330ml)	
Samdasoo (500ml)	175

SPARKLING WATER

San Pellegrino (250ml)	280
Perrier (330ml)	280
Perrier (750ml)	500



LOCAL BEERS

San Miguel Light, Pale Pilsen 228

IMPORTED BEERS

Heineken, Netherlands 340

Budweiser, America 350

Corona Extra, Mexico 350

Tsingtao, China 450

SOJU

Jinro Fresh, Korea 450

Jinro Original, Korea 450

COCKTAILS

Amaretto Sour 450

Amaretto, Lemon juice, Orange juice

Cosmopolitan 450

Absolut Citron Vodka, Lime juice, Cointreau, Cranberry juice

Mai Tai 450

Flor de Cana 4 years White rum, Bacardi Premium Black rum,

Lime juice, Orange curacao, Orgeat

Martini 450

Choice of: Gin, Vodka, Dirty, Espresso or French

Mojito 450

Flor de Cana 4 years White rum, Lime juice, Mint syrup,

Soda water, Mint leaves

Negroni 450

Bombay Sapphire, Sweet vermouth, Campari

Whiskey Sour 450

Benchmark No. 8 Bourbon, Lemon juice, White sugarcane

Manhattan 490

Buffalo Trace Bourbon, Sweet vermouth, Angostura bitters

Old Fashioned 490

Buffalo Trace Bourbon, White sugarcane, Angostura bitters

Margarita 490

1800 Silver Tequila, Triple sec, Lime juice, White sugarcane

Long Island Tea 490

Jose Cuervo Silver, Tito's Handmade Vodka, Flor de Cana 4 years White rum,

Bombay Sapphire, Triple sec, Lemon juice, White sugarcane, Coke

Red/White Sangria 490

Brandy, Red/White wine, Lemon juice, Lime juice, Orange juice, Sprite

**SINGLE MALT**

SHOT

BOTTLE

HIGHLANDS SCOTLAND

Dalmore 12 Years	700	13,800
Dalmore 15 Years	1,200	24,000
Dalmore 18 Years	2,350	49,000
Dalmore 25 Years	8,400	175,000
Dalmore Cigar Malt	1,180	23,000
Dalmore King Alexander III	1,800	36,500
Glenlivet 12 Years Double Oak	500	9,500
Glenlivet 15 Years French Oak Reserve	540	10,500
Glenlivet 18 Years Batch Reserve	920	18,500
Glenmorangie 18 Years	1,180	23,000
Glenmorangie Nectar D'Or 12 Years	600	11,500
Singleton 15 Years	480	9,200
Singleton 18 Years	1,350	27,500

ISLAY SCOTLAND

Lagavulin 16 Years	950	19,000
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ISLE SCOTLAND

Highland Park 12 Years	430	8,400
Jura 12 Years	350	7,000
Jura 12 Years Sherry Cask	420	7,800
Jura Seven Wood	700	15,000
Jura 18 Years	980	19,200

SPEYSIDE SCOTLAND

Glenfarclas 15 Years	600	11,600
Glenfarclas 17 Years	700	14,000
Glenfiddich 12 Years	420	8,000
Glenfiddich Solera 15 Years	600	11,500
Glenfiddich 18 Years	840	17,600
Tamnavulin Double Cask	330	6,200
Tamnavulin Red Wine Cask	380	7,200
The Macallan 12 Years Sherry Oak	920	18,000
The Macallan 15 Years Double Cask	1,400	27,000
The Macallan 18 Years	2,250	47,000

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**SINGLE MALT**

SHOT BOTTLE

ENGLAND

Cotswolds Single Malt 490 9,200

INDIA

Paul John Brilliance 320 6,000

IRELAND

Bushmills 12 Years 610 11,500

JAPAN

Yamazaki 12 Years 2,200 46,000

TAIWAN

Kavalan ConcertMaster 600 11,500

WALES

Penderyn Legend 350 6,500

WHISKY/WHISKEY

SHOT BOTTLE

AMERICA

Gentleman's Jack Tennessee 240 5,000

Jack Daniels Tennessee 200 4,000

Wild Turkey Bourbon 220 4,500

Benchmark's No. 8 150 3,000

Buffalo Trace 300 6,200

Bulleit Rye 520 9,800

IRELAND

Jameson 210 3,900

JAPAN

Hibiki 17 Years 5,300 109,000

Mars Maltage Cosmo 660 13,000

SCOTLAND

Chivas Regal 12 Years 230 4,300

Chivas Regal 18 Years 540 10,500

Chivas Regal Royal Salute 21 Years 950 19,000

Johnnie Walker Black 240 3,900

Johnnie Walker Double Black 310 5,900

Johnnie Walker Gold 330 6,800

Johnnie Walker Blue 1,100 23,000

Shackleton Blended Malt 250 4,800

The Woodsman 330 6,300

**BRANDY/COGNAC**

	SHOT	BOTTLE
Fundador Imperial, <i>Spain</i>	180	3,600
Fundador Exclusivo, <i>Spain</i>	310	5,800
Fundador Supremo 12 Years, <i>Spain</i>	420	11,600
Fundador Supremo 15 Years, <i>Spain</i>	500	14,500
Fundador Supremo 18 Years, <i>Spain</i>	1,150	33,200
Hennessy VSOP, <i>France</i>	580	11,300
Hennessy X.O. , <i>France</i>	1,600	28,200
Hennessy Richard, <i>France</i>	28,000	590,000
Martell Cordon Bleu, <i>France</i>	1,400	28,000
Remy Martin VSOP, <i>France</i>	520	10,000
Remy Martin X.O. , <i>France</i>	1,450	28,000
Remy Martin Louis XIII, <i>France</i>	17,500	370,000

RUM

	SHOT	BOTTLE
Flor De Cana 4 Years, <i>Nicaragua</i>	125	2,300
Flor De Cana 7 Years, <i>Nicaragua</i>	220	4,000
Flor de Cana Coco , <i>Nicaragua</i>	190	3,500
Flor de Cana Spresso, <i>Nicaragua</i>	190	3,500
Havana Club Blanco 3 Años, <i>Cuba</i>	145	2,700
Krakken Black Spiced, <i>Trinidad</i>	420	8,000
Zabana Small Batch Sherry Oak, <i>Philippines</i>	210	4,000
Zabana Single Barrel, <i>Philippines</i>	700	13,500
Bacardi Premium Black, <i>Cuba</i>	145	2,700

TEQUILA

	SHOT	BOTTLE
1800 Silver	350	6,800
1800 Reposado	200	4,200
Clase Azul Reposado	1,500	30,500
Don Julio 1942	2,850	60,000
Herencia de Plata Anejo	500	10,000
Olmecca Reposado	160	3,100
Patron Anejo	500	11,500
Patron Reposado	480	10,000
Patron Silver	420	8,900
Patron XO	338	6,720

**VODKA**

	SHOT	BOTTLE
Belvedere, <i>Poland</i>	300	5,800
Ciroc, <i>France</i>	680	14,200
Grey Goose, <i>France</i>	260	5,200
Ketel One, <i>Netherlands</i>	260	5,400
Tito's Handmade, <i>America</i>	200	4,000

GIN

	SHOT	BOTTLE
Beefeater, <i>United Kingdom</i>	150	2,800
Bombay Sapphire, <i>England</i>	190	3,800
Citidalle Original, <i>France</i>	240	4,600
Crueland Black Winter Truffles, <i>South Africa</i>	220	4,600
Crueland Kalahari Truffles, <i>South Africa</i>	270	5,500
Hendricks, <i>Scotland</i>	420	8,500
Malfy Con Limone, <i>Italy</i>	270	5,200
Malfy Rosa, <i>Italy</i>	270	5,200
Tanqueray, <i>Scotland</i>	180	3,500
Tarsier Asian Dry, <i>United Kingdom</i>	310	6,000
Tarsier Oriental Pink, <i>United Kingdom</i>	310	6,000
Tarsier Calamansi Citrus, <i>United Kingdom</i>	310	6,000
Tarsier Khao San, <i>United Kingdom</i>	310	6,000
The London No.1, <i>England</i>	418	9,200



Good food nourishes not just the body, but also the soul.
We invite you to discover more soul-filling experiences
with our abundant choices of restaurants, ready to
satisfy any craving, from comfort food to fine dining.



NEWPORT *World* RESORTS

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