

steak sandwich

prime cut beef steak with caramelized onions & homemade garlic steak sauce 750

golden salmon burger

marinated in honey-mustard with raspberry coulis 620

crispy fish burger

beer battered and deep fried snapper or grouper fillet with tartare sauce and coleslaw 700

pizza from our brick oven

create your own pizza or calzone by choosing four toppings / fillings, with pasteurized mozzarella and herb flavored tomato sauce

large 580

regular 390

fresh mozzarella, prosciutto, farmers ham, smoked bacon, salami, ground beef, shrimp, tuna, squid, smoked salmon, anchovies, egg, capers, feta cheese, cream cheese, cheddar, gouda, emmental, olives, artichokes, zucchini, eggplant, tomato, asparagus, bell pepper, mushroom, onion, vegan mozzarella, vegan cheddar, vegan ham (*additional topping* 105)

asian wok

create your own wok! 500
*please choose up to 5 vegetables,
2 proteins, 1 starch and 1 sauce:*

vegetables: onion, garlic, broccoli, cauliflower, baguio beans, string beans, bean sprouts, petchay, carrots, bell pepper, chili

proteins: chicken breast, beef strips, fresh fish, shrimps, tofu, pork, sausage, meatballs

starch: rice, egg noodles, rice noodles, quinoa

sauce: garlic chili, lemon oyster, spicy cashew, green curry

breeze

all day dining

appetizers, salads & small bites

caesar salad

locally grown romaine and curly lettuce with croutons, bacon, and served with our own version of the classic caesar dressing 350

greek salad

traditional salad with feta cheese from the region 400 **v**

additional toppings for salads:

- *tofu* 100
- *grilled chicken breast* 150
- *grilled prawns* 350
- *grilled tuna* 280

beef carpaccio

thinly sliced imported beef tenderloin with olive oil balsamic drizzle and parmesan shavings 550

seared tuna on mango chili salad

sesame crusted tuna fillet served on fresh locally grown mango, chilies, bell pepper, and lime dressing 400

scallops under crust

a pair of pistachio crusted pan-seared scallops on warm beetroot and apple salad 690

honey wasabi salmon

grilled norwegian salmon marinated in honey and mustard on a bed of wasabi-infused yogurt and cucumber salad 450

atmosphere's golden spring rolls

vegetable julienne sautéed in sweet chili sauce in lumpia wrapper, served with homemade sweet chili dip and pickled sayote 355 **v**

calamares fritas

breaded squid rings, served with garlic aioli 380

pastas

served with slices of garlic bread, please choose your favorite pasta: spaghetti, penne, fettuccine or rigatoni

ragu alla bolognese

minced angus beef in savory tomato sauce with bacon bits, and topped with parmesan cheese 590

vegan bolognese

textured soy protein in tangy salsa di pomodoro 450 **V**

carbonara

egg and cream liaison with bacon, garlic, and parmesan cheese 490

aglio e olio

olive oil, garlic, chilies, and parmesan 440 **V**

and choice of:

- *prawns* 350
- *chicken* 150

seafood marinara

prawns, scallops, tuna and mussels in tangy tomato sauce flavored with garlic, herbs and anchovies 850

salmon risotto

flakes of salmon in a creamy risotto with parmesan, herbs and green peas 550

hearty meals

u.s. black angus cab (*certified angus beef*)

with mashed potatoes or french fries, sautéed vegetables & red wine sauce

tenderloin 1890

rib eye 1890

striploin 1550

atmosphere's bicol express

oven roasted crispy pork belly, served with chili spiced coconut cream sauce infused with shrimp paste and pumpkin mash, garlic beans and plain rice 700

chicken & pork adobo

our very own version of this true Filipino classic. Marinated, slow-braised crispy pork belly and double-cooked chicken drumstick, served with succotash vegetables, boiled egg and plain rice 680

kaldereta na kordero (lamb duo)

oven-roasted lamb chop and braised lamb in spiced tomato and paprika sauce infused with liver spread, served with pineapple salsa 1500

atmosphere's beef steak tagalog

u.s. prime beef tenderloin marinated in calamansi soy sauce, flavored with onions, served with onion fritters and rice 900

crispy noodles & chicken stir fry

strips of chicken breast in asian sauce infused with ginger and topped with vegetables julienne 580

mee goreng

spicy noodle stir fry with vegetables and egg omelet, and choice of:

- *marinated tofu* 450
- *chicken breast* 580
- *prawns* 850
- *meatballs and spicy sausage* 650

fish fillet & red beets

choice of: *seabass or grouper or snapper*
served with anise infused polenta, walnut puree & caramelized red beets 1700

panfried salmon

with lime beurre blanc, mashed potato & sautéed vegetables 850

big eye tuna fillet

with mustard seed and anchovy beurre blanc, served with warm mediterranean quinoa salad and tropical fruit salsa 900

british flag

beer battered fish fillet with fries, mushy peas & sauce tartar with the choice of:

- *dorado* 500
- *grouper or snapper* 750

burgers & sandwiches

served with french fries and side salad, please choose between whole wheat and brioche burger bun

prime cut beef burger

minced angus beef burger patty on whole wheat bun with tomato, lettuce and cucumber 650

spicy chicken burger

chicken breast in crunchy and spicy coating 520

v for vegetarian, **V** for vegan

all prices are in philippine pesos and are inclusive of vat