

breeze

all day dining

appetizers, salads & small bites


caesar salad

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

greek salad

traditional salad with feta cheese from the region 450

additional toppings for salads:

- *tofu* 125 
- *grilled chicken breast* 180
- *grilled prawns* 350
- *grilled tuna* 280

kinilaw na tuna

a true philippine favourite of fresh tuna, citrus-marinated in coconut milk, cider vinegar with homegrown chili and ginger, topped with caviar 450

seared tuna on mango chili salad

sesame crusted tuna fillet served on fresh locally grown mango, chilies, bell pepper, and lime dressing 450

scallops under crust

a pair of pistachio crusted pan-seared scallops on warm beetroot and apple salad 650

honey wasabi salmon

grilled norwegian salmon marinated in honey and mustard on a bed of wasabi-infused yogurt and cucumber salad 500

atmosphere's golden spring rolls

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

calamares fritas

breaded squid rings, served with homemade nacho chips, tomato salsa and tartare sauce 450

pastas & risottos

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, topped with parmesan cheese 620

carbonara

egg and cream liaison with bacon, garlic, and parmesan cheese 550

aglio e olio

olive oil, garlic, chilies, and parmesan 480

and choice of:

- *prawns* 350
- *chicken* 180

salmon and pea risotto

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

vegetable couscous risotto

medley of sautéed diced vegetables with couscous and soy milk 480

hearty meals

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

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

tenderloin 2990

rib eye 2750

T-bone steak (*good for 2-3*) 4550

porterhouse steak (*good for 3-4*) 6990

land meets sea

grilled U.S. prime beef tenderloin & bacon wrapped prawns, served with herb baked potatoes, vegetable ragout and port wine sauce 1250

atmosphere's 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, egg and plain rice 700

french cut pork ribs

braised in honey bbq sauce with sweet potato wedges and buttered vegetables 750

atmosphere's beef steak tagalog

u.s. prime beef tenderloin marinated in calamansi soy sauce, flavored with onions, served with onion fritters and rice 970

seafood sampler

with garlic prawns, seared scallop, tuna kinilaw, and pan-fried grouper or snapper, served with mashed potatoes and saffron cream sauce 1490

panfried salmon

with orange beurre blanc, mashed potato & sautéed vegetables 950

grilled cajun tuna

with parmesan risotto, bacon fried broccoli and lemon mustard cream sauce 900

british flag

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

- *dorado* 600
- *grouper or snapper* 790

tofu sisig

crumbled grilled tofu in spicy soy & vinegar sauce with ginger and tomatoes, served with steamed rice 500

roasted cauliflower steak

cumin and oregano spiced cauliflower with spicy corn and bean salsa, chickpea mash and roasted red bell pepper cream sauce 550

filipino rice bowls

bicol express

pork belly simmered in shrimp paste infused coconut milk with pickled chilies and pork crackling 650

chicken paksiw

chicken fillet in sweet liver sauce with vinegar, garlic and bay leaf 590

sweet and sour prawns

prawn tempura in sweet and sour sauce with broccoli and pickled chilies 780

sweet and sour vegan meat balls

vegan meatballs in sweet and sour sauce with broccoli and pickled chilies 520

burgers

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

prime cut beef burger

minced angus beef patty on a fresh salad bed and cocktail dressing 700

- *add on bacon* 125
- *add on cheese* 70

spicy chicken burger

chicken breast in crunchy and spicy coating 590

golden salmon burger

marinated in honey-mustard with raspberry coulis 620

visayan style aubergine burger

aubergine patty with textured soy on fresh salad bed 420

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 680

regular 450

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, tomato, bell pepper, mushroom, onion, vegan mozzarella, vegan cheddar, vegan ham (*additional topping* 105)

asian wok

create your own wok! 650


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

starch: rice, egg noodles, rice noodles, quinoa

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

 vegetarian

all prices are in philippine pesos and are inclusive of vat