

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 390

greek salad (vegetarian)

traditional salad with feta cheese from the region 450

additional toppings for salads:

- *tofu* 150
- *grilled chicken breast* 250
- *grilled prawns* 470
- *grilled tuna* 400

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 550

seared tuna on mango chili salad

sesame crusted tuna fillet served on fresh locally grown mango, chilies, bell pepper, and lime dressing 550

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 590

atmosphere's golden spring rolls (vegan)

vegetable julienne sautéed in sweet chili sauce in lumpia wrapper, served with sweet chili dip and pickled sayote 380

calamares fritas

breaded squid rings, served with homemade nacho chips, tomato salsa and tartare sauce 520

roasted tomato soup (vegan, gluten free, lactose free)

with gluten free croutons and basil oil 350

asian pumpkin soup (vegan, gluten free, lactose free)

infused with star anise and cinnamon 350

fruits, nuts and seeds salad in orange dressing

(vegan, gluten free, lactose free)

lettuce, mango slices, apple, pumpkin seeds, walnuts, sesame seeds 450

watermelon and feta salad (vegetarian, gluten free)

with cucumbers, mint dressing, and balsamic vinaigrette 420

garlic-herb focaccia (vegetarian)

fresh pizza dough spread with garlic-herb butter served with tomato salsa 290

pastas & risottos

served with slices of garlic bread

please choose your favorite pasta: spaghetti, penne, fettuccine or rigatoni

vegetarian meat ball pasta (vegetarian)

in homemade tomato sauce and pesto 550

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 600

aglio e olio (vegetarian)

olive oil, garlic, chilies, and parmesan 520

and choice of:

- *prawns* 370
- *chicken* 250

salmon and pea risotto

flakes of salmon in a creamy risotto with parmesan, herbs and green peas 590

vegetable couscous risotto (vegan, gluten free)

medley of sautéed diced vegetables with couscous and soy milk 520

hearty meals

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

with mashed potatoes or french fries, sautéed vegetables and red wine sauce tenderloin 2990

rib eye 2750

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

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

**for guests on a meal package, a surcharge applies*

land meets sea

grilled u.s. prime beef tenderloin & bacon wrapped prawns, served with herb baked potatoes, vegetable ragout and port wine sauce 1590

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

frenched cut pork ribs

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

sautéed quinoa (vegetarian, gluten free)

with fresh tomatoes, spinach, basil pesto & parmesan 570

crispy tofu and cashew nut (vegan, lactose free)

served with stir fried vegetables and steamed rice 550

atmosphere's beef steak tagalog

u.s. prime beef tenderloin marinated in calamansi soy sauce, flavored with onions, served with onion fritters and rice 1150

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 990

grilled cajun tuna

with parmesan risotto, bacon fried broccoli and lemon mustard cream sauce 950

british flag

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

- *dorado* 650
- *grouper or snapper* 790

tofu sisig (vegetarian)

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

• add on: 1 poached egg 55

roasted cauliflower steak (vegan)

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

spicy noodle and vegetables stir fry

(lactose free, vegan, gluten free)

rice noodles, julienne vegetables, tofu in garlic-chili tomato sauce 500

vegetable chimichanga (vegetarian)

roti bread filled with vegetable ragout and cheese, served with homemade steak fries 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)

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

burgers

all burgers are served with homemade steak fries

and a side salad

beef brisket & cheese burger

ground angus beef brisket patty with cheddar cheese, pickles and cocktail dressing, on a fresh salad bed 700

• add on: bacon 180

spicy chicken burger

chicken breast in crunchy and spicy coating, on a fresh salad bed 590

golden salmon burger

marinated in honey-mustard with raspberry coulis, on a fresh salad bed 620

visayan style aubergine burger (vegetarian)

aubergine patty with textured soy on a 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 520

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 (more than 4 toppings, 150 per topping).

asian wok

create your own wok! 750

please choose up to 5 vegetables,

2 proteins, 1 starch and 1 sauce:

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

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

starch: rice, egg noodles, rice noodles, quinoa

sauce: garlic chili, lemon oyster, spicy cashew, mee goreng sauce