



ABOUT CYAN MODERN KITCHEN

Cyan Modern Kitchen is a contemporary restaurant that offers a dining experience for food lovers who appreciate bold flavours and fresh ingredients. Our menu serves a selection of international buffet, various cuisines from Western, Chinese, Japanese, and Indian selections inspired by the diverse culture that abounds in the country.

Our chefs are passionate about creating dishes that are visually stunning and delicious. Whether you're in the mood for a hearty meal, a delicate seafood dish, or a vegetarian option, we've got you covered.

Dining should be more than just a meal; at Cyan Modern Kitchen, we've created a welcoming atmosphere with window walls that marry the great Manila Bay view and the stylish and comfortable interiors. Our devoted hosts are always on hand to ensure that you experience an exceptional culinary journey where food is an adventure.

For your dining pleasures, see below schedule:

Breakfast Buffet
6:00am to 10:30am

Lunch Buffet
12:00nn to 2:30pm

Pre-Dinner Cocktail Buffet
5:30pm to 8:30pm

A la carte menu available during non-buffet hours.

Full dinner buffet is offered on identified seasonal holidays.

BEVERAGES

FLAVOURS FROM OUR ROOTS

Lanson Iced Tea 270
guyabano, mango, calamansi

Yin Yang Tea 270
milk tea topped with coffee cloud

Black Cow 330
coke topped with chocolate ice cream

Red Bean Ice 330
red bean paste, milk and vanilla ice cream

Heritage Chocolate 330
"1919" tableya, almond milk, hazelnut

CLASSIC COCKTAILS

Strong and Bold 370
martini, old fashioned, manhattan, negroni

Tropical 430
long island iced tea, daiquiri, pina colada, mai tai

Refreshing 430
tom collins, gimlet, moscow mule, mojito

Citrus 370
cosmopolitan, margarita, whisky sour, paloma

SIGNATURE SIPS

Up and Down 450
Bramble
mushroom-infused benchmark no. 8 whisky, mixed berries, shiso tincture, egg white

Paneer Parfum 450
pernod, rose water, soda water, rhubarb bitters

Eskinita 550
pandan-infused don papa rum, muscovado, ba-nilla essence, spiked pearls

Magalang Mule 550
flor de cana 4y.o., cointreau, kaffir cordial, galangal, tanglad essence, sampalok

Liang Cha 550
tito's vodka, hello sunshine tea, peach schnapps, guava, honey dalandan mix

Courtyard 450
clarified tomato-basil tanqueray gin, lemon cordial

Discover More
Beverages & Wines



TASTY BEGINNINGS

Salchichon Croquetas **P** 380
garlic saffron aioli

Tuna and Spanish Mackerel Ceviche 640
onion cucumber relish, spiced vinegar, red radish

Lemon Wings 580
sriracha glaze, fried basil

Cold Smoked Speck **P** 420
grilled asparagus, pea shoot salad, poached egg

Spanish Chorizo Picante **P** 520
garlic, cider

BUNS & TOAST

Gua Baos **P** 480
pickled cucumber, chili hoisin sauce

Sage & Onion Beef Pastrami 550
dill pickle, brioche toast

Shrimp Po'boy Sandwich **S** 550
deep fried shrimp, lettuce, tomato, cucumber, tomato chutney

COMFORTING BOWLS

Paneer Matar **V** 720
coriander sprout, paratha

Forest Mushroom **V** 380
spinach and ricotta tortellini, broccoli sprout, truffle essence

Braised Beef Noodles 580
slow cooked beef with aromatics, kailan

PASTA

Truffle Crème Chorizo & Mushroom Alfredo Pasta **P** 650

Aglio Olio Chicken Adobo Pasta with Poached Egg 580

Beef Picadillo Ragu Pasta, Turmeric Butter Garlic Bread 680

FROM THE OVEN

Garden Pissaladière **V** 550
caramelized onion, mushrooms, spinach, creme fraiche

Farmer Flatbread **P** 550
smoked lardons, spring onion, parmesan cheese

P Pork

V Vegetarian

S Shellfish

For any concerns regarding food allergies or intolerances, please consult your Devoted Hosts. Prices are in Philippine Peso and VAT inclusive subject to 10% service charge and local tax.

FROM THE LAND

Braised Beef Mole 1,350

spiced baby carrots, yam purée, toasted pecan

Chicken Biryani 650

cucumber raita, mixed vegetable pickles

Lamb Rogan Josh 780

basmati rice, pickles, papadum

Mapo Tofu 480

jasmine rice, szechuan peppers

FROM THE SEA

Confit Pulpo 1,600

olives, garlic, tomato, muhammara, micro greens

Sous Vide Salmon 1,250

achiote prawns, haricot beans, kalamata salsa, pea purée

Fire Roasted Prawns S 1,250

herb garlic butter, grilled market vegetables

Seafood Overload 1,850

Bucket S

prawn, clams, mussel, blue crabs, chicken sausage and corn, cajun butter

SIDES

Parmesan Fries 280

Truffle Mousseline Potato 280

Buttered Confetti Vegetables 280

Steamed Jasmine Rice 80

SWEET TEMPTATION

Mango Coconut 300

Tapioca
mango coulis, basil

Black Forest Eton Mess 350

dark cherry kirsch, chocolate sponge

Freshly Baked Brûlée 350

Egg Tart a la Mode

vanilla ice cream, custard

Raspberry Brownie 380

Quenelle

salted caramel ganache,
candied popcorn, pistachio and walnuts

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