

A LA CARTE MENU

STARTER

Hummus (Vegan) (SE,W,G) 300

Mashed chickpeas, blended with tahini, olive oil, lemon juice, garlic, and salt served with warm homemade pita and vegetable crudites

Classic Buffalo Wings (C,G,D,E) 450

Crispy Chicken Wings, in spicy buffalo sauce, served with blue cheese dip and crudites

Tuna Ceviche (s) 380

Filipino-style ceviche is infused with flavors of ginger, onions, and chilies, then garnished with crunchy cucumbers and tangy tomatoes, served with coconut leche de tigre and herb oil

Fresh Summer Roll (Vegan) (PN,SY) 380

Rice Paper, capsicum, mango, herbs, lettuce, cucumber, peanut sauce

Gambas al Ajillo (S,WN,G) 540

Fresh Shrimp, olive oil, garlic, chili, wine, focaccia

Calamari Fritti (S,D,E,G) 500

Crispy Fried squid ring, served with lemon and aioli

Nacho and Cheese Dip (D,W,B) 690

Cheese sauce, chili corn carne, nacho dip, salsa

SOUP

Soup of the Day 250

Wild Mushroom Soup (W,D) 300

Fresh Mushroom, truffle foam, cream

Laksa (S,SY) 380

Rice noodles, shrimp, tofu, fresh herbs, spicy coconut-seafood broth

SALAD

Caesar Salad (M,S,P,D) 420

Romain, crispy bacon, croutons, cherry tomato, Caesar vinaigrette, parmesan cheese

with grilled chicken (C) 450

with grilled shrimp (S) 490

with crabstick (S) 470

Pear and Blue Cheese Salad (D,N,WN) 400

Grilled Pears, grapes, walnut, blue cheese, mesclun, red wine vinaigrette

Grilled Chicken Asian Salad (SY,SE,C) 450

Chicken Fillet, carrot, cucumber, mandarin orange, crispy wonton, soy- sesame dressing

Caprese Salad (D,N) 450

Mesclun, feta cheese, cherry tomato, basil, pesto, balsamic blaze

SANDWICHES

Sevii Steakburger (B,D,E,G) 655

All beef patty, brioche buns, burger sauce, tomato, grilled onion, pickle, lettuce, cheddar cheese, served with french fries

The Club (C, G, E, D) 470

White bread, Grilled chicken, egg, bacon, cheese, lettuce, tomato cucumber, served with french fries

Falafel (V,SE) 400

Chickpea croquette, homemade pita bread, hummus, cucumber tomato salad, served with french fries

Vegetable Grilled cheese (V,D,N) 400

Grilled vegetable, cheddar cheese, pesto, ferved with french fries

PIZZA

Aloha (P,D,G) 590

Cooked ham, pineapple, green bell pepper, black olives, white onion, tomato, and mozzarella cheese

Quattro Formaggi (G,D) 520

Fusion of Italian cheese, and moringa pesto

Margherita (V,D,G) 500

Classic vegetarian pizza made with fresh tomatoes, mozzarella cheese

Pepperoni (P,D,G) 590

A classic pizza topped with pepperoni slices, melted mozzarella cheese, and a rich tomato sauce

SPECIALTY PASTA

Make Your Own Pasta (B,D,E,G) 470

Choices of Pasta: Fettucine, Spaghetti, Penne

Choices of sauce: Bolognese, Carbonara, Arrabbiata, Aglio Olio

Shrimp Aglio e Olio (S,G) 490

Choices of Pasta: Fettucine, Spaghetti, Penne

Succulent shrimp sautéed in extra virgin olive oil, garlic, and chili flakes, tossed with al dente pasta

Pasta Primavera (D,G) 490

Choices of Pasta: Fettucine, Spaghetti, Penne

A vibrant medley of fresh seasonal vegetables sautéed in garlic and olive oil, tossed with al dente pasta and finished with a light parmesan sprinkle.

Truffle Cream Pasta (D,G) 500

Choices of Pasta: Fettucine, Spaghetti, Penne

Silky pasta coated in a rich, velvety truffle-infused cream sauce, topped with parmesan and a hint of fresh herbs

DIETARY / ALLERGEY INDICATORS

A - Alcohol	B - Beef	C - Chicken	PN - Peanuts	D - Dairy	E - Eggs
G - Gluten	N - Nuts	P - Pork	SY - Soy	S - Seafood	CL - Celery
W - Wheat	F - Fish	SE - Sesame	WN - Wine	M - Mustard	V - Vegetables

Prices are inclusive of 12% VAT, 10% service charge, and prevailing government taxes.

Open Daily: 10AM – 10PM

WESTERN

Salmon and Cauliflower (S,D) 940

Pan seared Salmon fillet, cauliflower pilaf, lemon-saffron cream sauce, haricot vert

American Back Ribs (P,SY) 590

Succulent Pork Ribs, Hickory BBQ Sauce, Grilled Corn, and side salad

Chicken Cordon Bleu (C,D,G,P) 550

Chicken Roulade, mornay sauce, side salad, burnt lemon

Osso Buco (B,V,WN) 900

Braised Beef Shank, mashed potatoes, red wine, buttered vegetables, gremolata

USDA Rib Eye Steak (WN,B,D) 1600

8oz rib-eye, mashed potatoes, red wine reduction, buttered vegetables

ASIAN FAVORITE

Nasi Goreng (C,N,S,E) 490

Chicken, shrimp, rice fried egg, kecap manis, sriracha, shrimp paste, tomato cucumber

Butter Chicken (D,C,G) 490

Marinated chicken, tomato curry gravy, steamed rice, papadam

Beef Kimchi Bowl (B,E,SE,G) 490

Beef strips, garlic water spinach, beans sprout, cucumber, kimchi fried rice, fried egg

Pad Thai (C,S,V,E,N,SY) 490

Shrimp, tofu, beansprout, flat rice noodles, tamarind sauce, peanut, chili, scallion, egg

Pork Tonkatsu (P,V,G,SE,D,E) 460

Panko crusted pork cutlet, cabbage, tomato, sesame, sesame seed dressing, katsu sauce, served with rice

FILIPINO COMFORT

Chicken Inasal (C,SY,D) 380

Breast or Thigh Fillet, lemon grass, annatto oil, steamed rice, buttered vegetables, crispy garlic, native dipping sauce

Inihaw na Pusit (S,SY,D) 450

Stuffed squid, steamed rice, buttered vegetable, native dipping sauce

Crispy Pork Belly Kare-Kare (P,PN,S) 410

Deep fried pork belly, homemade peanut sauce, Asian vegetables, shrimp paste, steamed rice

Sevii Bam-I (Pancit Bisaya) (C,S,E,G,P) 420

Native chorizo, shrimp, crispy pork, Asian vegetables, egg noodles, glass noodles

Sevii Chicken and Pork Adobo (P,G,C,E,SY) 380

Tender chicken and succulent pork in a flavorful, tangy-sweet sauce, ajitsuke tomago, crispy garlic, steamed rice w/ Boiled egg

FOR SHARING

Crispy Pata (P,SY) 1000

Fried pork trotters with vegetable pickles and native dipping sauce

Pochero (B,V) 800

Slow cooked beef knuckle, corn, taro, vegetables, and beef broth

DIETARY / ALLERGEY INDICATORS

A - Alcohol	B - Beef	C - Chicken
G - Gluten	N - Nuts	P - Pork
D - Dairy	E - Eggs	SE - Sesame
S - Seafood	CL - Celery	W - Wheat
PN - Peanuts	SY - Soy	F - Fish
WN - Wine	M - Mustard	V - Vegetables

SIDES

French Fries (V) 150

Buttered Vegetables (V,D) 180

Mashed Potato (V,D) 150

Steamed Rice 60

Brown Rice 100

DESSERTS

Cheese Cake (D,E,G) 240

Leche Flan (D,E) 185

Chocolate Cake (D) 300

Special Halo-Halo (D) 280

Ice Cream Scoop (D) 150

Fresh Tropical Fruit Platter 250

sevii

dining & drinks

Prices are inclusive of 12% VAT, 10% service charge, and prevailing government taxes.

Open Daily: 10AM – 10PM

BEVERAGE MENU

CLASSIC COCKTAILS

CLASSIC MARGARITA 220

Tequila, Triple Sec, Lemon Juice

COSMOPOLITAN 250

Vodka, Orange Liqueur, Lemon Juice, Cranberry Juice

LONG ISLAND ICED TEA 325

Gin, Vodka, Tequila, Rum, Triple Sec, Lemon Juice, Cola

FROZEN MANGO DAIQUIRI 250

Rum, Fresh Mango, Simple Syrup

MAITAI 250

White and Dark Rum, Triple Sec, Campari Bitter, Pineapple Juice

OLD FASHIONED 250

Bourbon Whiskey, Campari Bitter, Brown Sugar, Orange Wedge

TOM COLLINS 280

Gin, lemon juice, simple syrup, soda water

CUBA LIBRE 220

White Rum, lemon juice, Top with cola

GIN TONIC 180

Gin & tonic water

FRESH JUICES

CALAMANSI 130

GINGER 130

MANGO 150

PINEAPPLE 150

WATERMELON 150

BUKO JUICE 180

FRUIT SHAKE

BANANA 150

MANGO 190

SODAS & WATER

COKE REGULAR/ZERO, ROYAL, SPRITE 150

SODA WATER / TONIC WATER 140

STILL WATER 135

SPARKLING WATER 150

SEVII 'S SIGNATURE

PASSION FRUIT ICED TEA 190

COFFEE

ESPRESSO 80

AMERICANO (HOT OR ICED) 100

CAPPUCCINO (HOT OR ICED) 125

CAFE LATTE (HOT OR ICED) 145

CAFE MOCHA (HOT OR ICED) 165

HOT TEA SELECTION 70

CLEANSE AND DETOX

DETOXING 250

Fresh Carrot, Ginger, Apple, Honey Syrup

TROPICAL CLEANSE 250

Fresh Pineapple, Watermelon, Mango

KUNDALINI 250

Fresh Apple, Cucumber, Watermelon

BEERS

SAN MIGUEL LIGHT IN CAN 165

SAN MIGUEL PILSEN IN CAN 165

RED HORSE IN CAN 165

HEINEKEN 195

CRAFT GERMAN PILSNER 280

SPIRITS

SCOTCH WHISKY

	SHOT	BOTTLE
CHIVAS REGAL 12	225	5400
JOHNNY WALKER	220	5000
GLENFIDDICH SINGLE MALT	360	8700

BOURBON WHISKY

JIM BEAM	200	3380
JACK DANIEL	250	5300

IRISH WHISKY

JOHN JAMESON	200	4300
--------------	-----	------

LIQUEUR

BAILEYS IRISH CREAM	160	2900
CAMPARI BITTER	200	3500
JAGERMEISTER	180	3400
KHALUA	170	3300

GIN

	SHOT	BOTTLE
BOMBAY SAPPHIRE	225	4700
TANQUERAY	150	3200

RUM

CAPTAIN MORGAN	100	2100
DON PAPA	280	6600

TEQUILA

1800 REPOSADO	360	7500
JOSE CUERVO BLANCO	175	3700

VODKA

SMIRNOFF RED	110	2300
STOLICHNAYA	160	3600

BRANDY & COGNAC

HENNESSY VS	385	8100
FUNDADOR SOLERA	120	2600

WINE

White

	GLASS	BOTTLE
Caliterra Reserva, Sauvignon Blanc, Chile		3000
Argentina, Santa Ana Classic, Torrantes		1700
France, Chateau La Clemente Bordeaux		3300

Red

Argentina, Sta. Ana Classic, Malbec		1700
Chile, Caliterra Reserva, Merlot		3000
France, Ardecche, Pinot Noir		3300

Rose & Prosecco

Spain, Casa Albali, Garnacha Rose		1800
Piccini, Proseco Vino Spumante Extra Dry		6700

House Wine

Les Classiques Cabernet Sauvignon	520	2500
Pico Andino, Chardonnay	495	2200