



Sonyas
SECRET GARDEN

MENU

CONTACT US

Bed and Breakfast: 0977-850-8273 / 0917-529-1080

Restaurant: 0917-700-6465 / 0917-703-3442

Spa: 0917-523-1080

Events: 0917-516-1080 / 0917-532-9097

Panaderia: 0917-578-9120

EMAIL ADDRESS: info@sonyastgarden.com

RATES CHANGE WITHOUT PRIOR NOTICE

Menu for Breakfast



SONYA'S SIGNATURE BREAKFAST ALL - YOU - CAN - EAT Available daily, from 8AM to 10AM Php 1,065.00 net per person

Garden Salad, Champorado with Danggit, Fried Rice, Chicken and Pork Adobo, Mushroom & Cheese Omelet, Beef Tapa, Daing na Bangus Congee with various toppings (such as sliced green onions, fried garlic, salted egg, shredded chicken, and etc.), Fresh in Season Fruits, Pandesal with Assorted Jams, Hot Chocolate, Coffee or Tea
Cereals (with options like granola, cornflakes, and muesli)

Sonya's Traditional Breakfast A La Carte

Served with fried rice and Hot Choco or Coffee with Achara side dish

Beef Tapa	P695.00
Longganisa	P695.00
Adobo Flakes	P695.00
Served with Hot Choco or Coffee	
Mushroom and Cheese Omelette paired with Garlic Bread	P695.00
Pancake and Bacon	P695.00
Champorado in Coconut Milk served with Danggit	P695.00
Pandesal with Assorted Jams & Fried White Cheese with Honey	P560.00

Menu for Lunch & Dinner

CLEAN PLATE POLICY (NO SHARING)

Sonya's Classic Menu

Eat All You Can

Available daily for lunch and dinner 11AM to 7PM

Php 1,065.00 per person

Soup of the Day

Herbed Grilled Chicken Breast

Garden Salad Greens

Freshly harvested, organically grown in our greenhouses. A variety of luscious lettuce, herbs, nuts, arugula, edible flowers garnished with fresh fruits in season. Drizzled with Sonya's Secret Dressing or Balsamic vinegar or extra olive oil and Parmesan cheese.

Bread & Dips

Newly baked whole wheat sesame bread and garlic bread from the Panaderya with an array of freshly-made dips & toppings- basil pesto, white cheese, anchovies, mushroom pate', black olives tapenade.

Pasta

A choice of (1) Organic tomatoes & herbs simmered in olive oil (2) Creamy whitesauce. Topped with shitake mushrooms, black olives, capers and grated Parmesan cheese.

Desserts

Glazed sweet Potato

(Best eaten with mint)

Banana rolls with Jackfruit

Smashingly Sinful Chocolate cake

(Best with mint leaves)

Beverages

Freshly - squeezed fruit juice in season

Tarragon tea with Goji berries

Kangen water





ORGANIC PIAINT BASED GREENS
 With Choices of Dressing, Sonya's Secret Dressing,
 Passion Fruit Vinaigrette, Balsamic Vinaigrette, Lemon
 & Olive Oil

Sonya's Signature Salad

Best Seller

- Mixed greens and edible flowers

Php 720.00

Passiflora Botanical Garden Salad

Must Try

- Mixed greens with romaine, Lollo rosa
 and green ice

Php 650.00

Herb and Arugula Salad with Balsamic Vinaigrette.

- A salad mixed with basil, thyme and Arugula

Php 550.00

Honey Lemon Arugula Salad

- Arugula with *Lemon dressing*, topped with Parmigiano - Reggiano Cheese

Php 550.00

Appetizer

Fresh Fruits in Season

Php 560.00

Chicken Skin

Best Seller

Php 640.00

Bread with Dips

Php 670.00



Soup
 Served with Garlic Bread

Soup of the day

Php 200.00

Filipino Main Courses

Served with A cup of rice, Fresh Fruit Juice in Season, Fried banana and a cup of Tea

Sinigang na Salmon Belly with Kaffir Lime	P720.00
Daing na Bangus with the side dish of Salsa Manga	P525.00
Chipirones En Su Tinta in Olive Oil	P695.00
Native Chicken Tinola	P650.00
Ginataang Manok with Turmeric	P650.00
Chicken and Pork Adobo	P480.00
Deep fried Pork Belly with Filipino Pakbet	P720.00
Tendon Callos in Olive Oi	P695.00
Bulalo	P1,200.00

Pasta

Single Serving

Served with Herbed Garlic Bread

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Tomatoes in Olive Oil Past a	P680.00
- Classic Pasta Sauce	
Basil Pesto Pasta	P620.00
- Fresh Basil, Garlic, extra virgin Olive Oil, and Parmesan Cheese	
Seafood Pasta	P780.00
- Fresh Shrimp and Mussels with Garlic seasoned with Herbs	
Truffle Pasta	P820.00
- Creamy Truffle Pasta Parmesan	
Chipirones En Su Tinta Pasta	P820.00
-Served with Arugula and Parmesan Cheese	
Carbonara	P580.00

(OPTIONAL) Choice of Toppings:

- Herbed Grilled Chicken	P220.00
- Deep Fried Salmon Belly	P250.00



ENTREE SHARING

(Optional Dishes You May Order for your Table)

Best Seller • Kare-Kare -	Php 1,500.00
Best Seller • Crispy Pata -	Php 750.00
Best Seller • Bulalo -	Php 1,300.00
• Prime Angus Rib Eye Steak -	Php 1,800.00
• Sinigang na Salmon Belly with Kaffir Lime -	Php 850.00
• Chipirones En Su Tinta simmered in Olive Oil -	Php 850.00
• Callos in Olive Oil -	Php 750.00
• Salmon with Capers -	Php 750.00
• Native Chicken Tinola -	Php 820.00
• Ginataang Manok with Turmeric -	Php 820.00
• Herbed Roast Chicken - (Advance order)	Php 650.00
• Chicken and Pork Adobo -	Php 750.00



Rice Choices



Binagoongan Rice

P280.00

- Home made bagoong topped with Green Mango

Malunggay Rice

P220.00

- Rice with Malunggay Leaves

Paella Negra

P700.00

- "chipirones en su tinta" mixed in rice with other seafoods

Blue Rice

P150.00

Brown Rice

P220.00

Quinoa Rice

P250.00

Plain Rice

P100.00

Kids Meal

Crispy Chicken with Fries

P480.00

Sweet Creamy Spaghetti with Chicken

P560.00

Fish and Chips

P520.00

Natural Refresher

Pineapple Cucumber Juice **250.00/glass or 700.00/pitcher**

Freshly Squeezed Dalandan Juice **280.00/glass or 700.00/pitcher**

Passion Fruit Juice **280.00/glass or 700.00/pitcher**

Purple Tea infused Blue Ternate & Pandan
(Hot or Cold) **180.00/glass or 560.00/pitcher**

Fruit in Season smoothies **295.00**

Tarragon Tea with Goji Berries **180.00**

Basil Tea with freshly squeezed Dalandan & Honey **200.00**

Brewed Coffee **170.00**

Hot Choco **220.00**



Sweet Endings

Desserts with Fresh Mints



Leche Flan **220.00**

Glazed Sweet Potato **250.00**

Banana Rolls with Sesame Seeds and Jackfruit **250.00**

Smashingly Sinful Chocolate Cake **280.00**

Wine list

Sparkling Wine

Abbazia Moscato Rosé Dolce	Php 900/bottle
Abbazia Moscato Bianco Dolce	Php 900/bottle

White Wine

Diamond Hill Chardonnay	Php 700/bottle
Deakin Estate Chardonnay	Php 950/bottle
Alma de Chille Sauvignon Blanc	Php 790/bottle

Red Wine

Alma de Chille Merlot	Php 790/bottle
Deakin Estate Cabernet Sauvignon	Php 950/bottle
Deakin Estate Shiraz	Php 950/bottle
Diamond Hill Shiraz-Merlot	Php 700/bottle

Beer

San Mig light	Php 150.00
Pale Pilsen	Php 150.00
Corona Extra	Php 250.00
Hoegaarden Rosee	Php 150.00
Hoegaarden White	Php 150.00