

SECRET GARDEN®

Menu

CONTACT US

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SONYA'S EVERYDAY CLASSICS... PLUS*



All-You-Can-Eat
Available daily, 7AM to 7PM
Php 1,450.00 net per person

Soup of the Day

Delight in two exquisite meat and vegetable soups, freshly prepared for your pleasure and to bring comfort to your soul.

Rice Porridge

Enjoy our delightful Congee with a variety of toppings and our decadent Champorado drizzled with your choice of fresh coconut milk, or fresh milk.

Garden Salad

Relish in our exquisite organically grown salad, cultivated from our greenhouses and brought straight from the plot to your plate.

Enjoy a variety of lettuce, fragrant herbs, crunchy nuts, peppery arugula, and delicate edible flowers, adorned with a garnish of seasonal fruits.

Elevate the flavors with a drizzle of Sonya's Secret Salad Dressing or a combination of tangy Balsamic Vinegar, extra virgin Olive Oil, and a sprinkle of grated parmesan cheese.

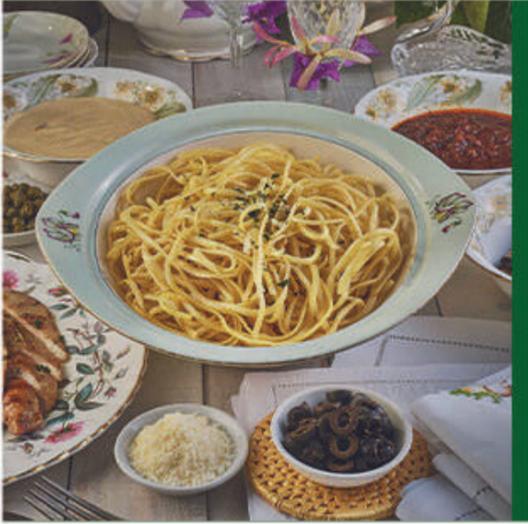
Bread

Savor the delight of our freshly baked breads and cookies from the Panaderia, accompanied by a captivating assortment of dips and toppings! Delight in basil pesto, creamy white cheese, savory anchovies, flavorful bruschetta, rich mushroom pate, tangy black olive tapenade, assorted jams, and aromatic herbed garlic butter.

Cereals

Enjoy a satisfying and nutritious breakfast spread with a variety of cereals including granola, corn flakes, and muesli, paired with fresh milk, fresh coconut milk. Accompanied by diced ripe mangoes, sweetened sweet potatoes, and raisins.

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Pasta

Delight in a flavorful pasta dish featuring a trio of sauces: fresh tomato sauce simmered in olive oil, Sonya's traditional white sauce, and pesto sauce. Topped with savory shitake mushroom, briny black olives, tangy capers, and grated parmesan cheese.

Rice

Indulge in a diverse rice selection with Plain Rice with malunggay leaves, Fried Garlic Rice, Fried Rice with vegetables.

Each rice variation brings its own unique touch to your meal—nourishment from Malunggay leaves, the flavorful kick and aromatic twist of Fried Garlic Rice, and Fried Rice with vegetables adds a medley of colors and textures to your meal.



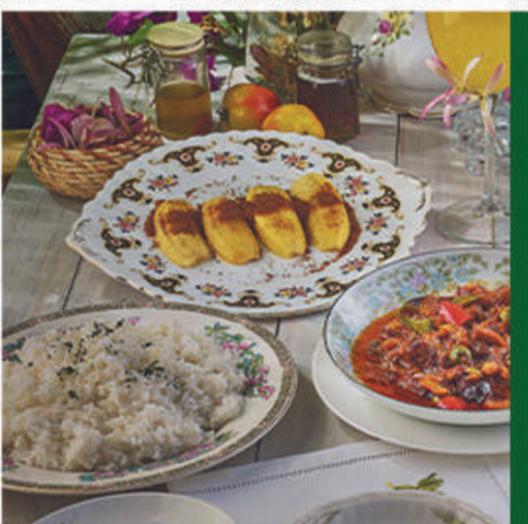
Entrees

A range of delectable Meat, Fish, and Vegetable options.

Immerse yourself into a selection of Meat dishes like Chicken and Pork Adobo, Adobo Flakes, Beef Tapa, Tendon Callos and Grilled Chicken Breast. Enhance your meal with Vegetable Chips served with dipping sauces and enjoy the flavors of Pinakbet paired with a side dish of Bagoong Alamang in coconut milk.

Fish lovers can relish in boneless Daing na Bangus complemented with Mango Salsa and Atsara, Fried Danggit and Fish Fillet paired with Sweet and Sour Sauce and Tartar Sauce.

Savor the versatility and richness of a farm-fresh eggs with delicious creations like Mushroom and Cheese Omelette, classic Sunny Side-Up, and comforting Scrambled Eggs.



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Dessert

Indulge in a delectable assortment of desserts, featuring a variety of sweet treats to satisfy your cravings. Enjoy the luscious glazed sweet potatoes paired with fresh mint leaves, banana rolls complemented by sesame seeds and jackfruit, traditional Filipino nilupak, decadent cassava cake, a sinfully delicious homemade chocolate cake from the Panaderia, and a selection of fresh seasonal fruits.

Beverages

Bottomless selections of freshly-pressed fruit juices in season, revitalizing infused water, steaming hot tarragon tea, fragrant hot basil tea, classic brewed coffee, and comforting hot chocolate.



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



ORGANIC PLANT 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
 green ice and in season fresh fruits.

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

ENTREE SHARING

(Optional Dishes You May Order for your Table)

<small>Best Seller</small>	• Kare-Kare	P 1,500.00
<small>Best Seller</small>	• Crispy Pata	P 750.00
<small>Best Seller</small>	• Bulalo	P 1,300.00
	• Beef Caldereta - Php 850.00	P 850.00
	• Prime Angus Rib Eye Steak - Php	P 1,850.00
	• Kinamatisang Pampano - Php 600.00	P 600.00
	• Ginataang Gulay na may Hipon - Php 550.00	P 550.00
	• Sinigang na Salmon Belly with Kaffir Lime - Php 850.00	P 850.00
	• Chipirones En Su Tinta simmered in Olive Oil - Php 850.00	P 850.00
	• Callos in Olive Oil - Php 750.00	P 750.00
	• Salmon with Capers - Php 750.00	P 750.00
	• Native Chicken Binakol - Php 1,200.00	P 1,200.00
	• Native Chicken Tinola - Php 820.00	P 820.00
	• Ginataang Manok with Turmeric - Php 820.00	P 820.00
	• Herbed Roast Chicken - Php 650.00	P 650.00
	• Chicken and Pork Adobo - Php 750.00	P 750.00



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

Pasta

Single Serving

Served with Herbed Garlic Bread

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Tomatoes in Olive Oil Pasta	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 <small>Best Seller</small>	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



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

Plain Rice

- per cup
- per platter

P100.00

P450.00

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
Nilupak (300 Grams)	100.00
Nilupak (500 Grams)	160.00
Cassava Cake	160.00



Wine list

Sparkling Wine

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

White Wine

Diamond Hill Chardonnay Deakin	Php 700/bottle
Estate Chardonnay	Php 950/bottle

Red Wine

Deakin Estate Merlot	Php 950/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