



# 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 3:00pm

Dinner Buffet  
5:30pm to 10:00pm  
Friday - Sunday

A la carte menu available during non-buffet hours.

## TASTY BEGINNINGS

### Dips and Chips N 480

artisan baked bread, corn tortilla, hummus, tomato cream cheese and walnuts, Spanish sardines salsa

### Pulled Porchetta and Cheese Quesadilla P 480

pico de gallo, sour cream

### Grilled Lemon Chicken Wings 680

sriracha glazed, carrots, cucumber

### Crystal Shrimp S 560

#### Dumpling

sesame oil, chili paste

### Lanson House Salad V N 640

cherry tomatoes, beets, cucumber, carrots, feta cheese, sunflower seed, dried cranberries, apple sticks, candied walnut, honey mustard, balsamic dressing, herb garlic focaccia crisp

### Caesar Salad 695

romaine and green lettuce, bacon, parmesan, croutons, homemade caesar dressing

Add on:

### Grilled Chicken 200

### Grilled Shrimp 370

## BUNS & TOAST

### Chicken Burger 780

kimchi gochujang mayonnaise, cheddar, mozzarella, tomato, onions, side of fries

### Lanson Smashed Burger 1,250

double smashed patty, truffle mayo, gruyère, mozzarella, caramelized onions, side of fries

Add on:

### Fried Egg 60

### Bacon 110

### Gruyère Cheese 160

## COMFORTING SOUPS

### Vegetable Soup 380

ciabatta croutons, herb oil

### Braised Beef Noodles 700

slow cooked beef, bokchoy

### Seafood Laksa S 490

kaffir lime leaves, mussels, shrimps, squid and fish



Plate for the Planet

P Pork

V Vegetarian

S Shellfish

N Nuts

W Wine

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

## FROM THE SEA

Seafood Stew  **S** 1,100

mussels, mahi-mahi, squid, shrimp, aioli, toasted artisan bread, bisque

Pan Seared  1,350

Sustainable Mahi-Mahi

fried squid, sweet potato purée, green beans, white wine sauce

Sous Vide Salmon **S** 1,650

achiote shrimps, haricot beans, kalamata salsa, pea mash, caper butter sauce

Twice Cooked **N** 1,350

Octopus

romesco sauce, charred cauliflower, garlic confit

Garlic Butter Shrimps **S** 930

lemon, grilled baguette

## PASTA

Truffle Crème Sausage and Mushroom Alfredo 750

button mushroom, garlic focaccia bread

Seafood Marinara **S** 750

lemon zest, garlic focaccia bread

Aglío Olio Chicken Adobo Pasta 680

poached egg, focaccia garlic bread

Beef Picadillo Ragù 680

green peas, focaccia garlic bread

## FROM THE LAND

AU Tenderloin (180g) 2,900

choice if sauce

US Angus Choice 3,200

Ribeye (280g)

choice of sauce

US Sirloin (250g) **W** 2,200

choice of sauce

All steaks served with marble potatoes, cherry tomatoes and roasted garlic, choice of red wine or peppercorn sauce

Barbecue Baby Back **P** 900

Ribs

grilled corn, green beans

Braised Lamb Shanks 1,980

creamy polenta, gremolata

## SIDES:

Parmesan fries 295

Truffle Mousseline Potato 300

Creamed Spinach 250

Buttered Confetti Vegetables 280

Grilled Beans, Broccoli and Cauliflower 250

Steamed Jasmine Rice 120



Plate for the Planet



Pork



Vegetarian



Shellfish



Nuts



Wine

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

## INDIAN SPECIALITY

Thali Set A   1,150

dal, aloo gobi, basmati rice, paratha, papadum, onion, green chili, pickles, chutney

Thali Set B 1,350

dal makhani, chicken masala, basmati rice, paratha, papadum, onion, green chili, pickles, chutney

Lamb Rogan Josh 960

basmati rice, pickles, papadum

Kebab Platter 1,980

fish and chicken tikka, lamb and vegetable kebab, naan bread, mint chutney

Chicken Biryani 700

cucumber riata, mixed vegetable pickles


## CYAN SIGNATURES

Sous Vide and Deep-fried Pork Pata  1,980

watermelon atchara, spiced soy sauce

Beef Kare-kare   1,150

beef short ribs and tail, peanut sauce, shrimp paste, steamed rice

Salmon Head and Belly Sinigang  680

miso, radish, string beans, eggplant

Pancit Gulay   550

rice noodle, green beans, shitake, wood ear mushrooms, carrots, onions, leeks, cabbage, tofu, toasted garlic

## SWEET TEMPTATION

Mango Passion Fruit 460

White Chocolate Cheesecake

mango jelly, chocolate ornament and chantilly

Dulce de Leche 500

Chocolate Tart

milk chocolate mousse and crunch, cocoa dust

Charred Strawberry 530

Cream Cake

chantilly, coulis

Peach Mango Crumble  480

Ala Mode

honey oats crumble, snow dust, vanilla ice cream, caramel nuts



Plate for the Planet



Pork



Vegetarian



Shellfish



Nuts



Wine

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

# BEVERAGES

## FLAVOURS FROM OUR ROOTS

Lanson Iced Tea 300  
guyabano, mango, calamansi

Yin Yang Tea 300  
milk tea topped with coffee cloud

Black Cow 370  
coke topped with chocolate ice cream

Red Bean Ice 370  
red bean paste, milk and vanilla ice cream

Heritage Chocolate 370  
"1919" tableya, almond milk, hazelnut

## CLASSIC COCKTAILS

Strong and Bold 420  
martini, old fashioned, manhattan, negroni

Tropical 480  
long island iced tea, daiquiri, piña colada, mai tai

Refreshing 480  
tom collins, gimlet, moscow mule, mojito

Citrus 420  
cosmopolitan, margarita, whisky sour, paloma

## SIGNATURE SIPS

Up and Down 500  
Bramble  
mushroom-infused benchmark no.8 whisky, mixed berries, shiso tincture, egg white

Paneer Parfum 500  
pernod, rosewater, soda water, rhubarb bitters

Eskinita 620  
pandan-infused don papa rum, muscovado, ba-nilla essence, spiked pearls

Magalang Mule 620  
flor de cana 4y.o, cointreau, kaffir cordial, galangal, tanglad essence, sampalok

Liang Cha 620  
tito's vodka, hello sunshine tea, peach schnapps, guava, honey dalandan mix

Courtyard 500  
clarified tomato-basil tanqueray gin, lemon cordial

## WHISKY

Twin Alps 450 6,500  
per shot 750ml

Iwai Blended 430 5,800  
per shot 750ml

Maltage Cosmo 2,800 12,000  
per glass 700ml

Free-flowing cocktails, local beers, and house wines

PHP 898 nett per person  
7:30pm to 10:30pm | Beverage package only

PHP 588 nett per person  
Add-on with buffet



Discover More  
Beverages & Wines

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