



Sunset

SPORTS BAR

Heritage on a Plate

THE FLAVORS OF THE PHILIPPINES

Luzon

LUSONG

Beef Cheek Kare Kare 🍷 1,850

Slow-braised Australian black angus beef cheek, rich peanut sauce, bagoong.



Pork Bagnet 1,700

Crispy pork belly, house pickles, pineapple salsa.



Adobong Pusit 750

Grilled squid, soy, squid ink, green chilis.



Visayas

KABISAY-AN

Larang Soup 1,350

Lapu-lapu, fermented black beans, chilis, calamansi.



Inasal Chicken Bacolod Style 🍷 1,100

Chargrilled chicken skewer, ginger, garlic, atchara.



Mindanao

PULU NU MINDANAW

Sizzling Chicken Piyanggang 🍷 850

Blackened coconut chicken, native suka.



Beef Ribs Rendang 1,250

Slow-cooked beef short ribs, coconut curry, lemongrass.

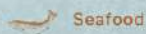


All rates are in Philippine Peso.
Inclusive of government taxes and service charge.

🍷 Signature



Nuts



Seafood



Dairy



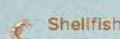
Egg



Gluten



Spicy



Shellfish



Vegetarian



Fresh Picks

Naturally Nourishing,
Sustainably Sourced.

We're making sustainability a part of everything we do at Dusit Thani Mactan Cebu, and are committed to playing an active role in protecting and preserving the natural environment, celebrating local culture, and doing as much good as we can along the way.

Quinoa Salad with Cauliflower and Green Apple served with Olive Oil

Fluffy quinoa, cauliflower, and crisp green apple, tossed in a simple olive oil dressing for a light, vibrant flavor

850

Sweet Potato Fries

Sweet Potatoes fried until golden

550

Chicken Paillard

Juicy, marinated grilled chicken, fresh arugula salad from our own hydroponic, cherry tomato, with a drizzle of aged balsamic vinegar

1,500

Pan Fried Salmon

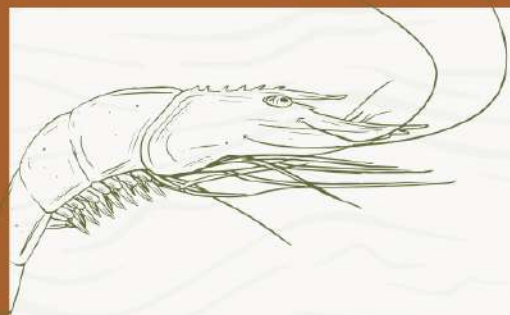
Salmon fillets baked with fresh herbs and served alongside sweet potato mash, asparagus

1,900

Very Bery Smoothie

950

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Sunset Bites

Butter Gambas  850
Sautéed shrimp, garlic butter.

Sunset Salpicao 800
Garlicky beef bites, olive oil.

New Fashioned Calamari 750
Crispy squid, house aioli.

Truffle Chips 300
Hand-cut potato chips, truffle dip

Fresh Picks

Mixed Green Salad 750
Mesclun, cherry tomato, green apple, cucumber, radish, vinaigrette, crostini chips.

Chicken Caesar Salad 900
Classic Caesar salad- Romaine, bacon, egg, parmesan.

Hearty Bowls


Roasted Tomato Soup 700
Mesclun, cherry tomato, green Fresh tomato, basil, ricotta foam

Soup Verde 700
Velvety broccoli, leafy green, celery, green pea edamame puree, ricotta foam



Pasta Plates

Beef Bolognese 1,150
Slow-cooked beef, fettucine, rich tomato sauce, parmesan.

Lobster Fettuccine  1,950
Lobster bisque sauce, cherry tomato, basil.

All-day Sandwiches

Croque Monsieur  750
Ham, melted cheese, Dijon mustard.

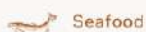
Classic Cheeseburger 950
USA Angus, cheddar, onion slice, gherkins, lettuce, tomato.

Sunset Club 950
Triple-layered, bacon, chicken, egg, cheese, homemade potato crisp.

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Main Feasts



Country Fried Chicken 850

Golden-fried, buttermilk-marinated chicken, crisp and juicy, served with creamy slaw.



Omaha Prime Ribs 3,800

450g grilled prime rib eye, fries.

Batter-Fried Fish Fingers 950

Crunchy, tender fish fillets, served with zesty tartar sauce.



Hickory BBQ Pork Ribs 2,200

Smoky-glazed ribs, corn, potato wedges.

Sharing Platters

Please allow 25 minutes serving time

Poseidon Platter 2,950

Grilled salmon, shrimp halabos, mussels, scallops, fish & chips, lemon butter, corn, wedges.



Wave & Ranch Platter 2,950

Calamari, red snapper, shrimp chimichurri, kilawin, baby back ribs, beef skewers, corn, wedges.



La Pizzeria

Stone-baked & handcrafted pizzas

Margherita 800

Tomato, mozzarella, basil.



Hawaiian 850

Pineapple, ham, mozzarella.



Four Seasons 900

Mushrooms, ham, olives, artichokes.



Five Cheese & Spinach 850

Rich, melty, fresh greens.



Pepperoni 900

Spicy, cheesy, classic.



Sweet Finale

Classic Halo-Halo 850

Shaved ice, sweet fruits, leche flan, ube.



Strawberry Vacherin 550

Layers of meringue, strawberry ice cream, berry coolie, and cream Chantilly



Ice Cream 300

House-churned, assorted flavors.



Chocolate Mousse 500

Decadent, whipped cream finish, compliment with homemade beignets



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