



ilulli

BREAKFAST

8 to 10am

Breakfast is served as a set with one (1) tea or coffee, a fruit bowl and the homemade breads or pastries of the day. Cereals are available upon request.

Breakfast is complimentary for hotel guests. Prices quoted are for additional a-la-carte orders without the set (add +200 for set).

NORDIC

NORDIC CONTINENTAL BREAKFAST 750

rye bread, soft scrambled eggs, salmon gravlax, prawn skagen, granola parfait, lingonberry jam.

SILOG

BEEF TAPA 550

u.s. shortplate, garlic rice, fried egg, pickles.

CHICKEN LONGGANISA 450

house-made chicken longganisa, garlic rice, fried egg, pickles.

DAING NA BANGUS 400

batangas milkfish, garlic rice, fried egg, pickles

EGGS & TOAST

SIMPLE EGGS 300

poached, fried, boiled, scrambled or french omelette, mixed greens.

add-on hot oats +200 or granola parfait +250

MUSHROOM OMELETTE 450

parmesan, gruyere, ricotta, mushrooms, mixed greens.

SALMON SCRAMBLE 500

salmon gravlax, scrambled eggs, dill, mixed greens.

MASALA EGGS 350

scrambled eggs, tomato, coriander, chilli, mixed greens.

LIGHT

HOT OATS 300

steel cut oats, whole milk, house granola, raspberry jam.

add-on mini pancake +200

GRANOLA PARFAIT 350

seasonal fruit, greek yoghurt, house granola.

add-on mini pancake +200

BIRCHER MUESLI 350 (pre-order required)

overnight steel cut oats, flaxseeds, honey, apple, whole milk, yoghurt, house granola, seasonal fruits.

add-on mini pancake +200

BUTTERSCOTCH BANANA PANCAKE 450

butterscotch sauce, banana, walnuts, house-made ricotta, syrup, whipped cream, lingonberry jam.

LILLE PANCAKE 250

simple kids pancakes, syrup, chocolate sauce.

Ilulli's prices are inclusive of 12% VAT, exclusive of 10% Service Charge.

Please let us know in advance if you have any special dietary requirements so we can make any necessary arrangements, where possible, before your visit. Thank you.



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LUNCH

12 to 2pm

PRAWN SKAGEN & TILAPIA GOUJON

450

scandi prawn salad, local tilapia, herbed panko, danish remoulade, radish, scallion, fish roe.

SMØRREBRØD

The quintessentially Danish classic - the 'open sandwich'. Served on house-made rye bread, served with green salad.

STEAK & EGGS BENEDICT 990

australian ribeye, poached egg, béarnaise, fries. 15-20 min serving time.

MUSHROOM RICOTTA 550

mushrooms, house-made ricotta, chives, garlic, parsley, gruyere.

SALMON GRAVLAX 550

salmon gravlax, dill mustard sauce, dill, cucumber, red onion, skagen sauce, potato crisps

CHICKEN & POTATO 500

pan-fried chicken, danish potato salad, bbq sauce, crispy onion rings

ILULLI BURGER 550

100% australian beef patty, cheddar, lettuce, tomatoes, white onions, brioche bun, french fries.

CHICKEN GOUJON BURGER 550

chicken goujon, pickled cucumber, coleslaw, blue cheese remoulade, cheddar, brioche bun, french fries.

SHAWARMA 650

australian beef striploin, tortilla, tahini, mediterranean salad, french fries.

FALAFEL 550

falafel, hummus, tabbouleh, tahini, eggplant, pita.

FATTOUSH 450

romaine, parsley, tomatoes, sumac vinaigrette, pita croutons.

SALAT 350

market greens, house dressing, pickled shallots, spiced walnuts, danish feta.

DESSERT

AEBLESKIVER (pre-order is required - 40 min.) 250

Traditional Danish donut-pancake, cinnamon, sugar, raspberry jam, whipped cream.

FLØDEIS 120 for vanilla. 180+ for other flavours

Homemade ice cream. Ask your server for today's flavour(s).

CHICKEN CAESAR SALAD 550

romaine lettuce, anchovy dressing, shredded chicken, croutons, cherry tomatoes.

MEDITERRANEAN SALAD 550

feta, market greens, olives, red onions, cherry tomatoes, cucumbers.

ALIGUE RICE BOWL 500

market vegetables, shrimp, red and white rice, aligue, crispy shallots.

SISIG RICE BOWL 600

pickled green chilli, fresh white onion, beef brisket, red and white rice, fried egg.

KAGE Starting from 120

Cake. Ask your server what's available today.

SORBET 100

Homemade fruit sorbet. Ask your server for today's flavour(s).

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SNACKS

3:30 to 5pm

PIZZA MARGHERITA 450

tomato, mozzarella, fresh basil

PIZZA FORMAGGI 520

bechamel, mozzarella, parmesan, house-made ricotta

PIZZA FUNGHI 520

mushrooms, mozzarella, gruyere, tomato, onions, chilli flakes

DILL SHRIMP PIZZA 650

bechamel, dill, mozzarella, parmesan dill cheese, garlic shrimp, parsley, chilli flakes, crispy onion rings

ILULLI BURGER 550

100% australian beef patty, cheddar, lettuce, tomatoes, white onions, brioche bun, french fries

FRENCH FRIES 150

DRINKS

HOT

Coffee

Brewed Barako Coffee 80

Espresso 80

Double Espresso 120

Americano | White Americano 100

Café Latte 130

Cappuccino 130

Double Cappuccino or Latte 150

Hot Chocolate 100

Tea

Fresh Mint | Fresh Tarragon | Earl Grey | Lipton | Matcha Green Tea |

Jasmine Green Tea | Oolong | Peppermint 80

COLD

Juices (Apple 120 | Cranberry 90)

Fresh Orange Juice 250

Fruit Shakes (Watermelon | Mango) 180

Milkshakes (Vanilla 180 | Chocolate 180 | Espresso 250)

Homemade Iced Tea or Lemonade 90

Iced Latte | Iced Cappuccino 180

Bottled Water 50

Coke | Coke Zero | Sprite | Fanta 80

Evian 1.25L | Perrier 300

Soda or Tonic Water 120

Fresh Buko Juice 120 (40 min. pre-order required as we freshly pick these from our trees)

BYOB

Should you 'Bring Your Own Bottle' for alcoholic beverages we charge a corkage fee of P850/wine bottle, P1950/liquor or champagne bottle, P100/craft beer bottle or any other beverage.

SNACKS TO-GO

Lays Potato Crisps 180g 350 | Cheetos 180g 240 | Doritos Nacho Cheese 150g 190 | Kit-Kat 50 | Snickers Chocolate Bar 90



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A-LA-CARTE DINNER MENU

6 to 9pm.

TO START

RICOTTA BRUSCHETTA 350

ricotta, mint, lemon, cherry tomato, baguette.

FATTOUSH

romaine, parsley, tomatoes, sumac vinaigrette, pita croutons. 450

SALAT 350

market greens, house dressing, pickled shallots, spiced walnuts, danish feta.

CHICKEN CAESAR SALAD 550

romaine lettuce, anchovy dressing, shredded chicken, croutons, cherry tomatoes.

MEDITERRANEAN SALAD 550

feta, market greens, olives, red onions, cherry tomatoes, cucumbers.

SUPPE 300

cauliflower, pumpkin or mushroom Soup.

MAINS

BØF 1950

australian rib-eye, pommes puree, market vegetables, oyster mushrooms, herb cream sauce.

LAM 1650

braised lamb shank, harissa, potato gratin, zucchini, mint, dates, almonds.

REJER 1350

prawns, peri-peri spice, lemon cream sauce, pickled cucumbers, potato wedges.

JAPANESE WAGYU RIB-EYE STEAK 2500/100g

*price depends on available cuts (typically 300g)
wagyu rib-eye, bearnaise, peppercorn, herb-cream sauces.*

SURF N' TURF 2500

peri-peri prawns, australian rib-eye 200g

FISK 990

pan-fried market fish, haricot vert, cherry tomatoes, carrot puree, capers, almondine sauce.

SALMON RISOTTO 750

pan-seared salmon, arborio rice, pumpkin-red bell pepper puree, edamame, parmesan.

FRIKADELLER 750

danish meatballs, caramelized potatoes, brun sovs, lingonberry jam, red cabbage.

PASTA

SPAGHETTI POMODORO 450

tomato, basil, parmesan

PENNE ARRABIATTA 450

tomato pomodoro, parmesan, chilli

SPICY PRAWN PENNE 650

tomato pomodoro, prawns, chilli,

MUSHROOM TRUFFLE FETTUCINE 550

mushrooms, truffle oil, cream

SIDES

MASHED POTATO 150

FRENCH FRIES 150

POTATO WEDGES 150

PAN FRIED ZUCCHINI 200

ONION RINGS 150

SAUTEED VEGETABLES 150

DESSERT

DESSERT-OF-THE-DAY Starting from 180

Ask your server for today's dessert.

FLØDEIS 120 for Vanilla. 180+ for other flavours.

Homemade ice cream. Ask your server for today's flavour(s).

SORBET 100

Homemade fruit sorbet. Ask your server for today's flavour(s).

OST 550

Cheese Platter. Gruyere comte, brie, parmigiano reggiano, homemade ricotta, spiced walnuts.



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KIDS MENU

BREAKFAST

8 to 10am

KIDSILOG 450

Choice of *beef tapa*, *daing na bangus*, or *chicken longganisa*,
Served with garlic rice and fruits.
Cereal and/or hot chocolate available upon request.

Please let us know if your little one would like something simpler, like
Eggs on Toast, Toasted Cheese Sandwich, Pancake with Chocolate Syrup, Hot Oats.

LUNCH & DINNER

FISH N' CHIPS 300

breaded tilapia goujons, french fries, honey mustard

MAC & CHEESE 300

penne, bechamel, mozzarella
Add-on: Chicken Goujons +150

CHICKEN FINGERS AND RICE 200

chicken fillet, herbed panko, rice
Upgrade: French Fries (instead of rice) +100

PENNE POMODORO 300

penne, tomato sauce, parmesan

TOASTED CHEESE SANDWICH 150

melted cheese, butter, toasted bread

FRENCH FRIES 150

DESSERTS

FLØDEIS Starting from 120 for Vanilla.
Homemade ice cream. Ask your server for today's flavour(s).

CHOCOLATKAGE 130
Moist chocolate cake.
Add-on: Vanilla Ice Cream +120

SORBET 100
Homemade fruit sorbet. Ask your server for today's flavour(s).



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PRIX FIXE DINNER MENU

Dinner is served from 6pm to 9pm

Ilulli's Tasting Menu showcases our interpretation of bringing Nordic flavours to local palates. We will ask you for your choice of main course and leave the rest to us. The price of your entire meal will be dictated by the price of the main course that you choose. Should you have any food allergies or specific preferences, please let us know upon booking.

As Ilulli aims to create an ambience that equates to the dining experience we intend for our five-course menu, we require our guests to dress in Smart Casual for dinner. If you don't have time to change out of your athletic/sleep wear before dinner, don't worry, we can accommodate you in one of our casual outdoor seating areas.

TO START

A taste of the North

AMUSE

SUPPE

SALAT

MAINS

A choice of one (1)

BØF

*australian rib-eye, pommes puree,
market vegetables, oyster
mushrooms, herb cream sauce.*

2800

LAM

*braised lamb shank, harissa, potato
gratin, zucchini, mint, dates,
almonds.*

2500

REJER

*prawns, peri-peri spice, lemon cream
sauce, pickled cucumbers, potato
wedges.*

2200

FISK

*pan-fried market fish, haricot vert, cherry tomatoes, carrot
puree, capers.*

1900

SURF N' TURF

peri-peri prawns, australian rib-eye 200g
3350

VEGETARISK

Ask your server for the day's options. (v)
From 1500

JAPANESE WAGYU RIB-EYE STEAK

*2500/100g | 5-course +850
japanese wagyu rib-eye (approx 300-400g), bearnaise,
peppercorn, herb-cream sauces, potato wedges, creamed
market greens*

DESSERT

Our dessert-of-the-day served with mint tarragon tea, black tea or coffee.