



**BILLYJEAN'S  
BISTRO &  
RESTAURANT**

# Starters



**LOBSTER SOUP** ₱ 395

*Velvety lobster bisque, gently enriched with cream and cognac, infused with fragrant herbs and a delicate hint of saffron, finished to perfection*



**GREEK TZATZIKI** ₱ 195

*Creamy Greek yoghurt blended with grated cucumber, fresh garlic, lemon juice, and fragrant dill, finished with a drizzle of extra virgin olive oil serve with focaccia bread*



**SMOKE SALMON** ₱ 295  
**WAFFLE**

*Golden sweet waffle crowned with house-smoked salmon, tangy sour cream, whole grain mustard cream, pickled red onions, briny capers, and delicate microgreens*



**ASIAN SPRING ROLL** ₱ 295

*Homemade spring roll with oyster, enoki mushroom and vermiili noodles*



**SHRIMP ROLL** ₱ 295

*A toasted brioche roll cradling chilled prawns in a velvety yoghurt-mayo emulsion, brightened with lemon zest, dill, and sweet horseradish cream, finished with a balsamic glaze and a touch of lumpfish caviar*

## Salad Options



**GOAT CHEESE SALAD** ₱ 425

*A vibrant mix of lettuces tossed with sweet grapes, toasted walnuts, crisp cucumber, and confit white onion, topped with golden, batter-fried goat cheese medallions, and finished with a fragrant basil balsamic dressing*



**CEASAR SALAD** ₱ 395

*Cajun-spiced chicken breast atop crisp romaine, tossed in a bold anchovy-parmesan dressing with sundried tomatoes, confit tomatoes home-made smoke pork bacon, garlic croutons, and a generous shower of shredded parmesan*



**SMOKE SALMON SALAD** ₱ 425

*House-smoked, hand-shredded salmon layered over vibrant greens, with crisp red apple, briny capers, cherry tomatoes, pickled red onion, and tender marble potatoes, dressed in a bright lemon-dill vinaigrette, crowned with a soft-boiled quail egg, cracked black pepper, and a sprinkle of Maldon sea salt.*



**BLUE CHEESE SALAD** ₱ 395

*Crisp mixed greens layered with poached apple, juicy orange segments, dried cranberries, candied walnuts, and crisp fried tortilla strips, crowned with crumbled blue cheese and finished with a fragrant basil balsamic vinaigrette.*





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# Steaks



## BILLY JEANS SIGNATURE PEPPER STEAK

*Serve with cognac-infused pepper sauce, paired with creamy layered potato sautéed garden vegetables, and smoky Cajun-spiced corn riblets*



## STEAK TRUFFLE

*Served with a luxurious truffle glaze, accompanied by sautéed oyster mushrooms and spinach, and served with crisp Cajun-spiced potato wedges.*



## STEAK BEARNAISE

*Gratinated pommes duchesse, complemented by a rich red wine jus, classic Bearnaise sauce, sautéed oyster mushrooms, and house smoked bacon.*



## STEAK BLUE CHEESE

*Served with a bold and creamy blue cheese sauce, served with a fresh mixed green salad and herb-sautéed hand-cut fries and sautéed vegetables.*

### Options:



**BLACK TIDE  
(RANGERS VALLEY)**

150 grams ₱ 1,425

300 grams ₱ 2,495



**BEEF TENDERLOIN  
(BRAZILLIAN)**

150 grams ₱ 995

300 grams ₱ 1,895



**PORK CHOP  
(BONE-IN)**

300 grams ₱ 895



# Steaks

## Options:



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**PORK CHOP  
(BONE-IN)**

300 grams

₱ 895



## STEAK CAFE DE PARIS

*Crowned with classics Café de Paris butter a luxurious blend of herbs, spices, and butter served alongside Cajun-spiced hand-cut fries and sautéed vegetables.*



**BEEF & PORK ₱ 3,495**

**BEEF ONLY ₱ 3,995**

## BILLY JEANS STEAK SAMPLER

*A premium duo of 150g Black Tyde Ranger Valley striploin (150-days-grain-fed) and 150g Brazilian beef tenderloin, paired with a 300g bone-in pork chop. Accompanied by a blue cheese salad sautéed spinach and mushrooms, truffle mashed potato, Cajun-spiced corn riblets and, a trio of sauces classic Béarnaise pepper sauce and rich red wine jus*





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# Bistro Classics



₱595

**SWEDISH MEATBALLS** ENOUGH FOR ONE  
*with pepper sauce, mashed potatoes, pickled cucumbers and cranberry jam*



**PORK BELLY CONFIT** ₱795  
*paired with a crisp celery shaving salad, red wine sauce, mashed potatoes and apple puree*



**ITALIAN MEATBALLS** ₱595  
*served with a tomato & basil sauce, spaghetti and parmesan cheese*



**SPAGHETTI SCAMPI** ₱595  
*with chili, white wine, dill, capers, prawns and Parmesan cheese*



**TRADITIONAL SPAGHETTI CARBONARA** ₱445  
*bacon, garlic, black pepper, egg yolk, and parmesan cheese*



**CLASSIC FISH & CHIPS** ₱795  
*Deep fried yellow snapper with fries, snap peas, grilled lemon and tartar sauce*



**GRILLED SALMON FILLET** ₱995  
*with pommes duchesse, lobster sauce and sautéed veggies*



**BLACKENED SALMON FILLET** ₱995  
*with Calamansi & chili butter, Pomelo salad and baked potato with garlic butter*





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# Mexican Favorites



**TEX MEX TACO ₱ 595**

*Crispy corn tortilla, pickled red cabbage, cucumber, Mexican style minced pork, a dollop of tangy sour cream cheddar cheese serve with tomatoes salsa & corn salad*



**CHICKEN TACO ₱ 395**

*Tender chicken leg confit, slow cooked and infused with smoky essence of Mexican chilies served with tomato salsa & corn salad*



**CARINITAS PORK TACO ₱ 395**

*Braised pork shoulder, served with flour tortilla mixed lettuce, pickle red cabbage fresh cilantro, dice onions, and a side of tomato salsa & corn salad*



**BEEF BIRRIA TACO ₱ 445**

*Slow cooked beef rump in a rich blend of spices and chilies, mixed lettuce pickle cabbage served with tomato salsa & corn salad*



**GUACAMOLE ₱ 90**



**SOUR CREAM ₱ 75**



**DEEP FRIED FISH TACO ₱ 695**

*Deep fried yellow snapper served with tortilla bread aioli pickled red onions, tomato salsa & corn salad*



**₱ 595** *Good for sharing*

**CHICKEN FAJITAS**

*Blackened chicken breast, sauteed veggies in a spicy tomato sauce served with wheat Tortilla breads, tomato salsa, sour cream and jalapenos.*



**NACHO MACHO**

**₱ 595**

*Crispy Tortilla chips layered with seasoned Mexican-style minced pork, fresh tomato salsa, diced red onions, tangy pickled jalapenos, and melted cheddar cheese, served with a side of creamy guacamole*





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# From the Grill



## **SURF & TURF BURGER**

**₱ 795**

150 g of our homemade beef patty made from Australian brisket and chuck, burger bun, salad, tomatoes, Prawns in mayonnaise & dill, crispy onions, pickles, house dressing and fries



## **BILLYJEAN'S SIGNATURE BURGER**

**₱ 795**

150 g of our homemade beef patty made from Australian brisket and chuck, burger bun Caramelized onions, bacon, brie cheese, crispy onions, house dressing and fries.



## **BACON & CHEESE BURGER**

**₱ 745**

150 g of our homemade beef patty made from Australian brisket and chuck, burger bun Tomatoes, pickles, salad, house dressing and fries



## **BILLYJEAN'S CLUB SANDWICH**

**₱ 595**

Cajun grilled chicken breast, bacon, burger bun, salad, tomatoes, pickled cucumbers, chili aioli and French fries



## **BARBECUE SPARE RIBS**

**₱ 795**

Slow cooked spare ribs, coated in home made smoked barbecue sauce, coleslaw, cajun corn riblets and potato wedges



## **PORK SCHNITZEL**

**₱ 665**

Crispy, golden breaded pork tenderloin, pan-fried to a delicate crunch, served with a vibrant tomato basil salad, fragrant herb sautéed potatoes, and a luscious cranberry sauce. The perfect balance of crisp, savory, and tangy-sweet flavors,



## **BEEF SKEWER TZATZIKI**

**₱ 995**

Australian beef tenderloin 200 g, served with a Greek salad, Tzatziki and baked potato with garlic & herb butter



## **BEEF SKEWER BBQ**

**₱ 995**

Australian beef tenderloin 200 grams served with Caesar salad, crispy bacon, Billy Jean's BBQ sauce and deep fried potato wedges



## **BEEF ALA RYDBERG**

**₱ 995**

Grilled Rib-Eye cubed, Sweet Mustard Cream, Roasted Garlic Parmesan Potatoes, Sautéed Onion, Egg Yolk & Horseradish





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# Thai Flavors



## KHAO SOI

GOOD FOR SHARING

Northern Thailand yellow noodles, rich yellow coconut curry soup, tender chicken thigh

₱345



## LAAB MOO TOD ₱345

Pork Thai meat balls, flavored with Thai herbs, toasted chili and Lime served with Thai Jasmin rice and fresh veggies



## PADKA PAO ₱345

Stir fried Chopped pork, holy basil, chili, garlic, string beans served with Thai Jasmin rice & fried egg



## PINEAPPLE FRIED RICE

Stir fried mixed veggies, cashew nuts, raisins, curry and Jasmin rice

Chicken ₱295

Prawns ₱395



## PAD THAI

All time favorite fried noodles with our home-made sauce, bean sprouts and peanuts

Chicken ₱295

Prawns ₱395



## GAI ZAEB ₱345

Fried chicken drumsticks coated in a roast chili & lime seasoning served with fresh veggies and steamed Jasmine rice



## GAENG PED

Red curry & coconut stew with pineapple, tomatoes, bitter melon

Vegetarian ₱245

Chicken ₱345



## POMELO & PRAWNS SALAD ₱395

With Thai herbs, chili, lime and coconut



## TOM YUM SOUP ₱595

Sour & spicy soup with flavored galangal, lime leaves, lemongrass, with mushrooms, salmon, yellow snapper and shrimps





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# The Sweets



₱245

**MANGO & STICKY RICE** FOOD FOR SHARING  
*Served with a coconut sauce and  
vanilla ice cream*



**AFFOGATO** ₱165  
*Premium vanilla ice cream in a  
rich espresso coffee*



**CHOCOLATE BROWNIE** ₱195  
*with whipped cream and  
strawberries*



**MERINGUE SWISS** ₱195  
*vanilla ice cream, banana,  
meringue, chocolate sauce and  
whipped cream*



**RASPBERRY CRÈME  
BRÛLÉE** ₱245



**VANILLA OR CHOCOLATE  
ICE CREAM** ₱80  
*1 scoop*



**BASQUE CHEESE  
CAKE** ₱195  
*served with a strawberry compote*



**ITALIAN TIRAMISU** ₱245  
*Lady fingers soaked in espresso, rum,  
amaretto and fluffy marscapone cheese*



**SWEDISH PANCAKES** ₱245  
*Served with homemade strawberry  
jam and vanilla ice cream.*





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# Kids Menu



## JUNIOR CHICKEN BURGER

₱245

*Grilled chicken breast, burger bun,  
house dressing and French fries*



## PORK STEAK

₱295

*Grilled pork tenderloin, BBQ sauce, fresh veggies  
and French fries*



## SWEDISH MEATBALLS ₱295

*Served with macaroni in white  
sauce*



## JUNIOR BEEF BURGER ₱295

*Burger bun, house dressing and  
French fries*



## FRIED CHICKEN DRUMSTICKS ₱275

*Served with BBQ sauce, French fries and  
fresh veggies*



## THAI FRIED RICE ₱195

*With chicken, veggies and egg*