



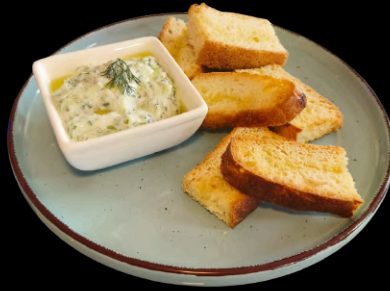
**BILLYJEAN'S  
BISTRO &  
RESTAURANT**

# 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 smoked salmon, tangy sour cream, whole grain mustard cream, pickled red onions, briny capers, and delicate microgreens*



## ASIAN SPRING ROLL ₱ 295

*Homemade Asian style spring rolls filled with minced pork, mushrooms, veggies served with a fish sauce dip sauce*



## TOAST SKAGEN ₱ 295

*A Swedish classic, boiled shrimps mixed with Mayonnaise and sour cream, served on a buttery toasted focaccia bread and lemon*

## Salad Options



## GREEK SALAD ₱ 395

*Cucumbers, tomatoes, bell peppers, Olives parsley, Balsamic dressing and Feta cheese*



## 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

*Smoked Salmon, 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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# Thai Flavors



## FRIED CHICKEN CASHEW NUTS ₱ 345

*Stir fried chicken with mixed veggies, cashew nuts, chili oyster sauce and Chinese wine*



## LAAB MOO TOD ₱ 345

*Pork Thai meatballs, flavored w/ Thai herbs, toasted chili and lime served with Thai Jasmin rice and fresh veggies*



## PADKA PAO ₱ 345

*Stir fried chopped pork, holy basil, chili, string beans served with Thai jasmine rice*



## 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 with bean sprout and peanuts*

Chicken ₱ 295

Prawns ₱ 395



## GAIZAB ₱ 345

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



## GAENG PED

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

Vegetarian ₱ 245

Chicken ₱ 345



## POMELO & PRAWNS SALAD ₱ 395

*With Thai herbs, chili, lime, and coconut*



## TOM YUM SOUP ₱ 595

*Spicy & sour soup with galangal, lime leaves, lemon grass with mushrooms, and shrimps*





## 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.*

### Options:

	<b>BLACK TIDE</b> (AUSTRALIA-RANGERS VALLEY)	150 grams	₱ 1,425
		300 grams	₱ 2,495
	<b>BEEF TENDERLOIN</b> (BRAZILLIAN)	150 grams	₱ 995
		300 grams	₱ 1,895
	<b>PORK CHOP</b> (BONE-IN)	300 grams	₱ 895



## STEAK BEARNAISE

*Gratinated pommes duchesse, complemented by a rich red wine jus, classic Béarnaise 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 baby potatoes.*



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# Steaks

## Options:



**BLACK TIDE**  
((AUSTRALIA-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



## 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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# 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**

**₱ 895**

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



## **BEEF SKEWER BBQ**

**₱ 895**

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





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# Bistro Classic



## SWEDISH MEATBALLS ₱ 595

*With pepper sauce, mashed potatoes,  
pickled cucumbers and  
cranberry jam*

*\*\*Enough for one*



## ITALIAN MEATBALLS ₱ 595

*Served with a tomato & basil sauce,  
spaghetti and parmesan cheese*



## CLASSIC FISH & CHIPS ₱ 795

*Deep fried yellow snapper with  
fries, snap peas, grilled lemon  
and tartar sauce*



## 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*



## GRILLED SALMON FILLET ₱ 995

*With pommes duchesse, lobster sauce and sauteed  
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

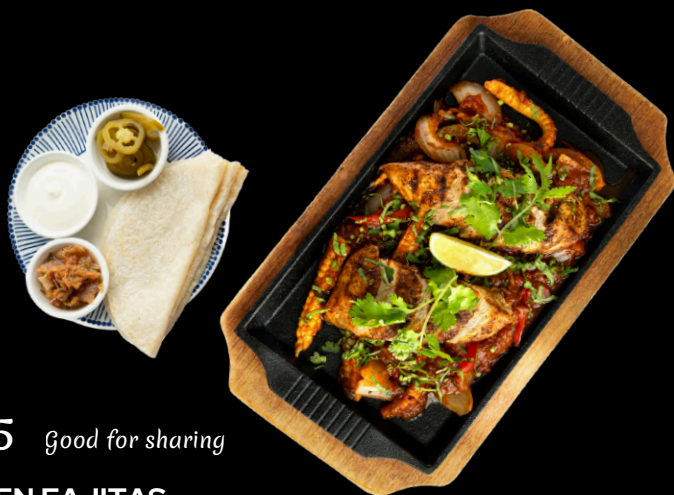


**SOUR CREAM** ₱ 75



**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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# The Sweets



**MANGO STICKY RICE ₱ 265**

Fragrant mango served with warm sticky rice, draped in a silky coconut sauce, paired with a scoop of creamy vanilla ice cream, and finished with a sprinkle of toasted desiccated coconut.



**SWEDISH WAFFLE ₱ 195**

Crisp, golden Swedish waffles, delicately light and perfectly textured, served warm with a generous scoop of creamy vanilla ice cream. Finished with a drizzle of rich strawberry compote, creating a harmonious blend of warmth and sweetness.



**LEMON POSSET ₱ 195**

A refined classic, our lemon posset begins with double cream, fine caster sugar, custard. Freshly squeezed lemon juice and finely grated lemon zest are carefully folded in the natural acidity, smooth, tangy-sweet dessert. Chilled and served each bite offers a harmonious balance of brightness, creaminess, and indulgence.



**BANOFFEE PIE ₱ 195**

A luscious banoffee pie layered with a buttery biscuits base, rich toffee caramel, and fresh banana slices, crowned with billows of whipped cream, and a delicate shaving of dark chocolate for a perfectly indulgent finish.



**VANILLA OR CHOCOLATE ICE CREAM ₱ 125**

Silky smooth vanilla or chocolate ice cream, masterfully churned to achieve a rich, creamy texture that melts effortlessly on the palate.



**CHOCOLATE BROWNIE ₱ 195**

A warm decadent dark chocolate brownie crisp at the edges sumptuously fudgy at the center, complemented by a bright strawberry compote a silky spoonful of creme fraiche, and finished with bittersweet chocolate chips and a delicate touch of sea salt to elevate each bite.



**MERINGUE SWISS ₱ 195**

Served with fresh banana, a scoop of silky vanilla ice cream, and a dollop of tangy creme fraiche. Finished with a sprinkle of bittersweet chocolate chips and a warm drizzle of rich chocolate sauce a playful balance of textures and flavors in every bite.



**APPLE CRUMBLE ₱ 195**

Warm spiced apple crumble cake with a tender crumb and golden, buttery streusel topping served with a scoop of silky vanilla ice cream, gently melting into every bite, and drizzled with rich velvety caramel sauce for a luxurious finish.



**AFFOGATO ₱ 195**

A perfect harmony of hot and cold velvety vanilla gelato generously bathed in a shot of rich, freshly-pulled espresso. An indulgent Italian classic that melts into pure bliss with every spoonful.





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# Kids Menu



**ITALIAN MEATBALLS ₱ 295**

*In a tomato sauce served with spaghetti and toasted focaccia bread*



**THAI FRIED RICE ₱ 195**

*With chicken, veggies and egg*



**SWEDISH WAFFLE ₱ 195**

*Served with vanilla ice cream and Strawberry jam*



**JUNIOR CHICKEN BURGER ₱ 245**

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



**JUNIOR BEEF BURGER ₱ 295**

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



**BBQ PORK RIB ₱ 395**

*Served with baked potato, coleslaw and BBQ sauce*



**FRIED CHICKEN DRUMSTICKS ₱ 275**

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