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 Dumpling (S) — 560
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, homade 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 Sustainable Mahi-Mahi — 1,350
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 Octopus (N) — 1,350
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

Aglio Olio Chicken Adobo Pasta — 680
poached egg, focaccia garlic bread

Beef Picadillo Ragu — 680
green peas, focaccia garlic bread

FROM THE LAND

AU Tenderloin (180g) — 2,900
choice of sauce

US Angus Choice Ribeye (280g) — 3,200
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 peppercorn sauce or red wine sauce

Barbecue Baby Back Ribs (P) — 900
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

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INDIAN SPECIALITY

Thali Set A (V) — 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 (P) — 1,980
watermelon atchara, spiced soy sauce

Beef Kare-kare (N) (S) — 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 (V) — 550
rice noodle, green beans, shitake, wood ear mushrooms, carrots, onions, leeks, cabbage, tofu, toasted garlic

SWEET TEMPTATION

Mango Passion Fruit White Chocolate Cheesecake — 460
mango jelly, chantilly, vanilla sponge

Dulce de Leche Chocolate Tart — 500
milk chocolate mousse and crunch, cocoa dust

Charred Strawberry Cream Cake — 530
chantilly, coulis

Peach Mango Crumble Ala Mode (N) — 480
honey oats crumble, snow dust, vanilla ice cream, caramel nuts

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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 Bramble 500
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 rhum, 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 per shot	6,500 750ml
Iwai Blended	430 per shot	5,800 750ml
Maltage Cosmo	2,800 per glass	12,000 700ml

Free-flowing cocktails, local beers, and house wines

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

PHP 588 nett per person
Add-on with buffet

Discover More Beverages & Wines

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