



Casa Simeon

Est. 1920

Where love, laughter and
Bicolano heritage come together.

BOUTIQUE HOTEL | RESTAURANT | CATERING



BREAKFAST

Breakfast hours are from 0700H-1000H only. Inclusive of unlimited instant coffee or hot tea. Plated breakfast; serves one.



Php 230

Part of room inclusive breakfast options.

FILIPINO CLASSICS

All served with garlic fried rice and egg. Please tell us how you would like your eggs: sunny side up, over easy, well done, scrambled egg, poached egg

TOSILOG

Filipino sweet meat called Chicken Tocino.

Allergens: main dish has no allergens, egg maybe separated for those with egg allergies.

GUINOBATAN LONGANISA

The famous sausage from the town of Guinobatan. Small but with an explosive flavor.

Allergens: main dish has no allergens, egg maybe separated for those with egg allergies

BANGSILOG

Boneless Bangus (milkfish) fillet marinate in special soy sauce, vinegar, herb and spices.

Allergens: fish, egg

CONTINENTAL BREAKFAST

DOUBLE LAYER PANCAKE

2 pieces of fluffy pancake

Vegetarian | Allergens: gluten, egg, milk

SPECIAL OMELETTE

Fully loaded omelette with garlic, onion, chilli, ham, mushroom, tomato and cheese. (You may request for some fillings to be removed)

*Vegetarian if ham is requested to be removed
Allergens: egg*

CLASSIC CONTINENTAL

Yogurt, egg, and toast. (Option of scrambled, sunny side up, and over easy)

Allergens: egg

BAGUETTE WITH BUTTER & JAM

Option of Strawberry or Blueberry Jam

SPECIALTY BREAKFASTS

Php 330

BACONSILOG

Everyone loves bacon and our honey cured bacon will sure satisfy that craving.

Allergens: main dish has no allergens, egg maybe separated for those with egg allergies

BACON AND EGG

Honey cured bacon with eggs and toast (Option of sunny side up, over easy, well done, scrambled egg, poached egg)

Allergens: egg

TAPSILOG

Casa Simeon's delicious all beef tapa.

Allergens: main dish has no allergens, egg maybe separated for those with egg allergies

APPETIZERS

BADUYA AT KESO

Php 150

Crispy deep-fried banana fritters coated with special breading, topped with creamy cheese.

*Serving Size: 3-4 persons | Allergens: gluten, milk
Vegan dish (cheese is served separately)*

CHORIZO GUINOBATAN CON PAN

Php 270

Sautéed Albay chorizo in garlic and olive oil, served with Casa Simeon baguette.

Serving Size: 3-4 persons | Allergens: gluten (from the bread)

SHANGHAI LUMPIA

Php 230

Crunchy Filipino spring rolls filled with seasoned pork and vegetables.

Serving Size: 3-4 persons | Allergens: gluten

TOMATO & PESTO BRUSCHETTA

Php 260

Toasted Casa Simeon baguette served with salted tomato and pesto dip.

*Serving Size: 3-4 persons | Vegetarian Dish
Allergens: gluten, milk*

GAMBAS AL AJILLO

Php 790

Prawns sautéed in garlic, chilli, olive oil, and local herbs.

Serving Size: 2-3 persons | Allergens: crustaceans

CHARCUTERIE

Php 1730

A plentiful of cheeses, cold cuts, sausages; plus homemade baguette with pesto dip, green olives, and fruit.

*Serving Size: 6-10 persons | Allergens: milk
Advance Order / For reservation*

SOUP

CRAB AND CORN

Php 180

*Serving Size: 4-6 persons
Allergens: crustaceans, milk, gluten*

MUSHROOM SOUP

Php 180

*Serving Size: 4-6 persons | Vegetarian dish
Allergens: milk, gluten*

COSIDO (price per 100 grams of fish)

Php 220

Light Bicolano fish stew in a slightly sour clear broth with local vegetables.

Serving Size: Subject to fish size; minimum order is 250g which is good for 2-3 persons | Allergens: fish

SINIGANG NA SALMON SA MISO

Php 790

Tender Salmon in tangy tamarind broth with savory miso and fresh vegetables.

*Serving Size: 500g of Salmon
Good for 3-4 persons | Allergens: fish*



VEGETABLES

PINANGAT

Php 170

Taro leaves simmered in coconut milk, finished with coconut cream — an Albay classic.

Serving Size: 2-3 persons | Vegan dish

TILMOK

Php 170

Crab meat wrapped in taro leaves, cooked in coconut milk with local herbs.

Serving Size: 2-3 persons | Allergens: crustaceans

ASIAN COLESLAW

Php 220

Chopped cabbage, carrot, and apple in a creamy sesame-mayo dressing.

*Serving Size: 2-3 persons | Vegetarian dish
Allergens: egg*

CHOPSUEY

Php 330

Stir-fried mixed vegetables in a light cream sauce, cooked tender-crisp.

Vegetarian dish | Allergens: milk



Lunch hours are from 1000H-1400H only

CHICKEN

HOMESTYLE FRIED CHICKEN

Golden crispy chicken, home-style comfort in every bite.

ala carte (served with rice / serves 1)
platter (without rice / serves 3-4)

Allergens: gluten, egg

Php 260
Php 420

ORIENTAL CHICKEN

Filipino fried chicken cooked in a Chinese inspired ginger-garlic-soy sauce.

ala carte (served with rice / serves 1)
platter (without rice / serves 3-4)

Allergens: soy

Php 300
Php 530

CHICKEN BARBEQUE

Charcoal-grilled chicken in marinade, glazed with Doña Beatriz dressing.

ala carte (served with rice / serves 1)
platter (without rice / serves 4-6)

Allergens: soy

Php 330
Php 750

TINUTUNGAN NA MANOK

Chicken in "roasted" coconut milk with papaya, lemon grass, chili and other native herbs and spices. A creamy-smoky-spicy-tropical made perfectly the traditional way.

This is a house specialty and requires a 4 hour notice.

platter (without rice / serves 4-6)

Php 870

PORK

SHANGHAI LUMPIA

Crunchy Filipino spring rolls filled with seasoned pork and vegetables.

appetizer (without rice/serves 1-2)
platter (without rice / serves 4-6)

Allergens: gluten

Php 230
Php 420

BIKOL EXPRESS

Authentic Bicol dish with mix of pork, chilli and shrimp paste simmered in coconut milk and topped with coconut cream.

ala carte (served with rice / serves 1)
platter (without rice / serves 3-4)

Allergens: soy

Php 300
Php 490

PORK SCHNITZEL

Deep fried pork coated with Casa Simeon's special batter.

ala carte (served with rice / serves 1)
platter (without rice / serves 3-4)

Allergens: gluten, egg

Php 300
Php 490

GRILLED PORK LIEMPO

in barbeque sauce

Grilled pork belly in chef BBQ sauce.

ala carte (served with rice / serves 1)
platter (without rice / serves 3-4)

Allergens: soy

Php 330
Php 750

GRILLED PORK LIEMPO

in salt and pepper

Pork belly rubbed with salt and pepper, smoked and made tasty on the grill.

ala carte (served with rice / serves 1)
platter (without rice / serves 3-4)

Allergens: soy

Php 330
Php 750

GRILLED SPARE RIBS

Pork ribs marinated in Casa Simeon's special sauce and grilled.

ala carte (served with rice / serves 1)
platter (without rice / serves 3-4)

Allergens: soy

Php 370
Php 840

LECHON KAWALI

Deep fried pork belly served with soy-vinegar sauce and lechon sauce. Tender on the inside and crispy on the outside.

platter (without rice/serves 4-6)

Allergens: main dish has no allergens, sauce has soy

Php 1070

Ala Carte orders are served with rice and serves 1 person. Platter orders do not include rice. Serving size is either 3-4 persons or 4-6 persons.



BEEF

BISTEK

Beef marinated in native lemon, soy and local herbs, topped with caramelized onions.

ala carte (served with rice / serves 1)

Allergens: soy, gluten

Php 330

CALDERETA

Spanish-inspired beef stew in tomato and wine sauce with local flavors.

ala carte (served with rice / serves 1)

platter (without rice / serves 3-4)

Allergens: milk

Php 370

PHP 670

CALLOS

Filipino-Spanish beef tripe stew with ox feet, chorizo, ham, bacon, potatoes and carrots in tomato sauce.

ala carte (served with bread / serves 1)

platter (served with bread / serves 3-4)

Allergens: milk

Php 370

Php 670

KARE-KARE

Oxtail and beef stew in rich peanut sauce with banana blossom, eggplant and native vegetables.

platter (without rice / serves 4-6)

Allergens: peanut

Php 960

Ala Carte orders are served with rice and serves 1 person. Platter orders do not include rice. Serving size is either 3-4 persons or 4-6 persons.

SEAFOOD

COSIDO

Light Bicolano fish stew in a slightly sour clear broth with local vegetables.

Price per 100grams

Serving Size: Subject to fish size; minimum order is 250g which is good for 2-3 persons

Allergens: fish

Php 220

GAMBAS AL AJILLO

Prawns sautéed in garlic, chili olive oil, and local herbs.

platter (6-7 pieces)

Allergens: crustaceans

Php 790

FISH STEAK

Fresh fish cooked in butter, soy, and calamansi, topped with crispy garlic.

Price per 100grams

Allergens: fish, soy, milk

Php 180

STEAMED FISH

Steamed fish with soy, ginger, and onion, finished with an oriental-inspired sauce.

Price per 100grams

Allergens: fish, soy

Php 180

GRILLED FISH

Price per 100grams

Allergens: fish

Php 180

SINIGANG NA SALMON SA MISO

Tender Salmon in tangy tamarind broth with savory miso and fresh vegetables.

Price per 500grams

Serving Size: 500g of Salmon. Good for 3-4 persons | Allergens: fish

Php 790



DESSERT

BADUYA AT KESO

Php 150

Crispy deep-fried banana fritters coated with special breading, topped with creamy cheese.

*Serving Size: 3-4 persons | Allergens: gluten, milk
Vegan dish (cheese is served separately)*

CHURROS WITH TABLEYA

Php 260

Local snack called "biniribid" (rice flour and coconut), adding the chewiness and look of "tsakoy" (local donut), and dipped in our homemade Tablea (chocolate dip).

Serving Size: 3-4 persons | Vegan

HOMEMADE ICE CREAM

Php 70

Please check on available flavors.

*Serving Size: 1-2 persons | Vegetarian
Allergens: milk, egg*

TORONES

Php 150

6 pcs

Serving Size: 3-4 persons

TORONES CON KREMA

Php 150

With 2 scoops of ice cream

Serving Size: 3-4 persons

LECHE FLAN

Php 200

Creamy custard infused with calamansi (local orange) rind topped with caramelized sugar.

*Serving Size: 1-2 persons | Vegetarian
Allergens: egg*

ENSAYMADA

Php 120

Soft buttery pastry topped with melted cheese.

CHOCO PILI BANANA CAKE

Moist banana cake with dark chocolate chips and local pili nuts.

3 Slices

Whole Loaf

Php 90

Php 220



EXTRAS/ ADD ONS

STEAMED RICE

Vegan

Cup Php 45

Bowl Php 140

GARLIC FRIED RICE

Vegan

Cup Php 45

Bowl Php 220

POTATO FRIES

Vegan

Php 100

HASH BROWN

Vegan

Php 55

BAGUETTE

Vegan

Php 70

HOME-MADE SANDWICH BREAD

Vegan

Php 60

EGG

Choice of sunny side up, over easy, well done, scrambled egg, poached egg

Vegan

Php 45



COLD DRINKS

FRESH BUKO JUICE Php 180
Fresh buko juice | Served in 1 buko

FRUIT SMOOTHIE Php 180
Seasonal: Mango, Watermelon
Melon, Avocado

SODA DRINKS (can) Php 95
Options: Coke Regular
Coke Zero, Sprite

ICED TEA PITCHER Php 180
Served in 1 liter

CUCUMBER JUICE Php 180
Served in 1 liter

PINEAPPLE JUICE (can) Php 95

WINE (per bottle) Php 1380
Red and white. Options in
the wine cabinet.

LOCAL BEERS Php 150
Options: San Miguel Pale Pilsen
San Miguel Light, Red Horse

BOTTLED WATER Php 35
Le Minerale

HOT DRINKS

BREWED COFFEE Php 90

INSTANT COFFEE Php 45

HOT TEA Php 45



FEATURED HOT DRINKS

TABLEYA Php 170
Velvety hot chocolate made from pure local cacao — rich, traditional, and comforting.

TINUTUGAN RICE TEA Php 70
Aromatic toasted rice tea, lightly smoky and Bicolano — available in classic, ginger, or mint. Tea bags for takeaway are available at the reception.



Meriendang Albayano sa Casa Simeon

Merienda is the local term for snack. Filipino culture loves food and to snack in between meals with friends, family, and loved ones is what makes the Filipino culture so tight knit. Merienda is a perfect way to catch up with friends, spend family time, or simply enjoy each others company. Casa Simeon brings you home. Enjoy your merienda in Albay's Heritage House, where love and laughter is shared.

Pasta Bicolandia



Churros with Tableya



Baduya at Keso



MERIENDAS



PASTAS

CLASSIC TOMATO PASTA **Php 220**

Spaghetti in homemade tomato sauce with basil, capers, and parmesan, served with house bread.

*Serving Size: 1 person | Vegan if bread is removed
Allergens: Gluten (pasta), Gluten & milk (bread)*

PESTO **Php 220**

Home grown basil, pili nuts (a nut local to Bicol region), olive oil and parmesan cheese, served with house bread.

*Serving Size: 1 person | Vegetarian dish
Allergens: gluten (pasta), gluten & milk (bread)*

PUTTANESCA **Php 270**

Tomato sauce sautéed with anchovies, olives, garlic, herbs, and parmesan, served with house bread.

*Serving size: 1 person
Allergens: gluten (pasta), gluten & milk (bread)*

AGLIO ET OLIO **Php 270**

Spaghetti tossed in garlic, olive oil chili flakes, and parmesan, served with house bread.

*Serving Size: 1 person | Vegan if bread is removed
Allergens: gluten (pasta), gluten & milk (bread)*

CARBONARA **Php 270**

Creamy egg, bacon, and parmesan pasta, served with house bread.

Serving Size: 1 person | Allergens: gluten and egg (pasta), gluten and milk (bread)

PASTA BICOLANDIA **Php 290**

A combination of Al Dente pasta, the spice of Bicol Express, and the saltiness of Parmesan cheese. East meets West combination.

*Serving Size: 1 person
Allergens: crustaceans, gluten*

SANDWICHES

All our sandwiches use home-made Casa Simeon bread.

CHEESE SANDWICH **Php 150**

Pan grilled bread with sharp cheddar cheese.

Vegetarian dish | Allergens: gluten, milk

TUNA SANDWICH **Php 190**

Tuna flakes with onion, bell pepper, hollandaise, herbs, and spices.

Allergens: fish, gluten, milk

VEGETARIANS FAVORITE **Php 200**

Pan grilled eggplant, sharp cheddar cheese, herbs and spices.

Vegetarian dish | Allergens: gluten, milk

HAM, CHEESE AND EGG SANDWICH **Php 220**

Ham, sharp cheddar cheese and egg sandwich.

Allergens: gluten, milk

LOCAL FAVORITES

PANCIT GUISADO **Php 320**

Egg noodles with chorizo and local vegetables.

Serving Size: 4-6 persons | Allergens: gluten, egg, soy

BIHON GUISADO **Php 320**

Rice noodles with chorizo and local vegetables.

Serving Size: 4-6 persons | Allergens: egg, soy

BADUYA AT KESO **Php 150**

Crispy deep-fried banana fritters coated with special breading, topped with creamy cheese.

Serving Size: 3-4 persons | Vegan dish (cheese is served separately) | Allergens: gluten, milk

CHURROS WITH TABLEYA **Php 260**

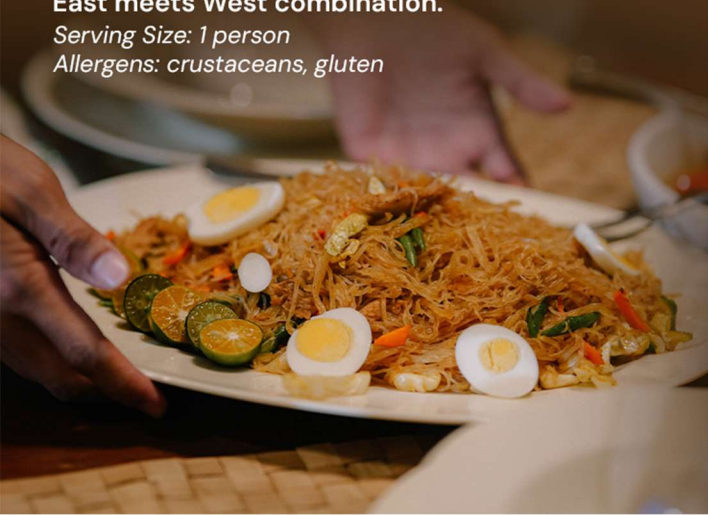
Local snack called "biniribid" (rice flour and coconut), adding the chewiness and look of "tsakoy" (local donut), and dipped in our homemade Tablea (chocolate dip).

Serving Size: 3-4 persons | Vegan dish

CHORIZO GUINOBATAN CON PAN **Php 280**

Sautéed Albay chorizo in garlic and olive oil, served with Casa Simeon baguette.

Serving Size: 3-4 persons | Allergens: gluten (bread)



SALU SALU SETS

Serves 4-6 persons

MERIENDA

MERIENDA SET 1 Php 920

Pancit Guisado
Shanghai Lumpia
Iced Tea

MERIENDA SET 2 Php 920

Baduya with Keso
Churros with Tableya
Pancit Guisado
Iced Tea

MERIENDA SET 3 Php 1290

Carbonara
Tuna Sandwich
Iced Tea

MERIENDA SET 4 Php 1100

Bihon Guisado
Fried Chicken
Baduya at Keso
Iced Tea

LUNCH | DINNER

SALU SALU SET 1 Php 1990

Crab & Corn Soup Rice
Chopsuey Baduya with Keso
Pork Schnitzel Iced Tea
Oriental Chicken

SALU SALU SET 2 Php 2600

Lechon Kawali Churros with Tableya
Kare Kare Iced Tea
Rice

SALU SALU SET 3 Php 2510

Tilmok or Pinangat Grilled Fish
Chicken BBQ or Rice
Liempo BBQ Baduya with Keso
Bicol Express Iced Tea

SALU SALU SET 4 Php 2400

Mushroom Soup Rice
Asian Coleslaw Churros with Tableya
Spare Ribs Iced Tea
Fish Steak



HANDAAN

Available for all occasions. Minimum of 15 persons.

At least 1 day notice required for the SETS and at least 3 days notice for the ADD ONS

All sets are served with steamed rice. Drink choice of iced tea or cucumber juice.

Dessert option of: Leche Flan, Buko Pandan, Coffee Jelly, or Fruit in Season

SET A - Php 560 per person

Crab & Corn Soup
Mixed Greens in Vinaigrette
Liempo in Barbeque Sauce
Chicken Caserole

SET B - Php 560 per person

Cream of Mushroom Soup
Chopsuey
Pork Schnitzel
Chicken Barbeque

SET C - Php 560 per person

Clear Vegetable Soup
Pancit Guisado
Tinutungan na Manok
Salt & Pepper Liempo

SET D - Php 560 per person

Cream of Mushroom Soup
Chopsuey
Pork Hamonado
Cordon Bleu

SET E - Php 570 per person

Molo Soup
Vegetable Spring Rolls
Beef Caldereta
Oriental Chicken

SET F - Php 570 per person

Cream of Pumpkin Soup
Asian Coleslaw
Lechon Kawali
Beef Kare Kare

SET G - Php 870 per person

Onion Soup
Potato Salad
Mixed Maki
Pan Fried Pork in Mushroom Sauce
Chicken Barbeque
Grilled Fish

SET H - Php 870 per person

Sinigang Soup
Tilmok
Vegetable Kare Kare
Tinutungan na Manok
Lechon Kawali
Fish Steak

ADD ONS

SALAD & PASTA STATION

Php 4030 per set

Serves 10-15 persons

- Mixed greens like lettuce and shredded cabbage, carrots, corn, tomato, onions, olives, apple or turnip
- Dressings of thousand island dressing and vinaigrette
- Pasta Noodles (Choose 2: white sauce, red sauce, or pesto)
- Parmesan cheese

CHARCUTERIE

Php 1730 per set

Serves 6-10 persons

A plentiful of cheeses, cold cuts, sausages; plus homemade baguette with pesto dip, green olives, and fruit.

LECHON & SEAFOOD OPTIONS

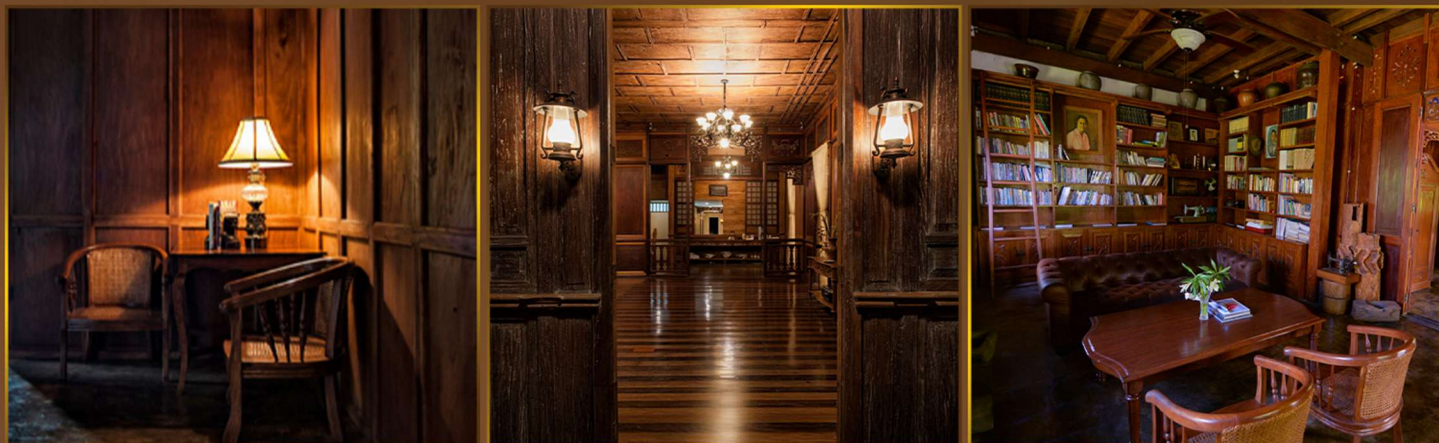
(Subject to seasonal pricing)

Lechon
Sweet Chili Prawns
Grilled Fish
Baked Fish



Inclusive of simple table décor, use of projector and white screen, use of basic sound system. Use of restaurant area for groups of 45 and below. Use of air conditioned function hall for 46 to 100 persons.

The Alparce ancestral home in Bacacay, Albay was built in the 1920s. This house has been a landmark in Bacacay for generations. As a tribute to Simeon Alparce, his wife Beatrice, his children, his grandchildren, and his great grandchildren, the home he made lovingly is now **CASA SIMEON**.



DINE WITH US. Where heirloom recipes are revived and where contemporary palates take their inspiration from. The menu in itself is a family project with each generation sharing their best recipes and with each recipe having its own story.

STAY WITH US. Sleep in spacious guest rooms complete with modern conveniences and hotel-grade amenities. Where the warmth of wood and the touch of home is preserved.

UNWIND at the veranda with Mayon Volcano seemingly at your side.

WALK barefoot on ancient floor boards or pedal through rustic alleyways. Step into the library/museum and enjoy the array of books and heirloom pieces.

CELEBRATE Albay's history and heritage.

DINE. LIVE. STAY. BREATHE.

This is the Casa Simeon legacy — family love and laughter shared!



@casasimeon

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