



BAGUIO  
Burnham Suites

# Sunflower Cafe



## About Sunflower Café

Welcome to Sunflower Café, a cozy culinary haven nestled in the heart of Baguio, where the warmth of home meets the flavors of the world. Located within the Baguio Burnham Suites, our café offers a delightful fusion of local home-cooked Baguio dishes and international flavors.

At Sunflower Café, we believe food is about more than just great taste—it's about making you feel at home. Whether you're a local enjoying familiar Baguio flavors or a traveler excited to try something new, our menu is designed to bring a comforting, homey feel to every bite.

Relax, and indulge in our comforting meals as we offer a warm embrace of hospitality, perfect for unwinding after a day of adventure and a little traffic.

Here at Sunflower Café, we're more than just a place to dine—we're a place to feel at home, wherever you are.



# Appetizers



## LUMPIANG SHANGHAI

Filipinostyle egg roll. Made of ground pork mixed with vegetables. Served with sweet chili sauce

235



## CAJUN WEDGES

Cajun seasoned potato wedges served with garlic mayonnaise

220



## TEMPURA

Shrimp and vegetable tempura, served with tempura sauce

355



## SIZZLING SISIG

Filipino dish made from pork jowl and ear, topped with egg

220



## CHICKEN FINGERS

Breaded chicken breast strips deep-fried until golden crispy served with Potato fries and Garlic Mayo.

190



## FRIES

Crispy fries served with ketchup and mayonnaise

100

# Sandwiches

## CLUBHOUSE SANDWICH

380

4 layers of toasted wheat bread, layered with pan seared Chicken, bacon, ham, fresh lettuce, tomato, cucumber, and cheese. Served with French fries.

## GRILLED CHICKEN SANDWICH

250

3 layers of toasted wheat bread, layer with tender grilled chicken, cheese, fresh lettuce and cucumber. Served with French fries.



# Salad

## GRILLED CHICKEN SALAD

218

Mixed greens and vegetable topped with Grilled Cajun Chicken. Served with homemade Asian Sesame dressing.

## BAGUIO GARDEN SALAD

170

Mixed Baguio greens and seasonal fruits. Served with homemade Mango Dressing.



# Noodles and Soup

## PAD THAI

320

Thai style stir fried rice noodles with shrimp and vegetables in sambal and tamarind sauce, topped with nuts and chili

## VIETNAMESE PHO

255

Vietnamese style beef broth with beef slices, vegetables and rice noodles

## CORDILLERAN PHO

220

Pho with a Cordilleran twist. Chicken broth with beef slices, vegetables, rice noodles and smoked meat.

## PANCIT BIHON

210

Stir fried rice noodles with meat, squid, and vegetables

## PANCIT CANTON

260

Stir fried egg noodles with meat, squid balls, and vegetables



# Mains

## GRILLED PORK STEAK

Grilled pork steak glazed with strawberry butter sauce. Served with side salad and rice

387

## BUTTERED CHICKEN

Juicy chicken thighs cooked in a luscious buttery sauce, infused with Thai spices, coconut milk, and a hit of lime

308

## INDIAN CHICKEN CURRY

Tender chicken thigh simmered in a fragrant blend of tomatoes and a medley of traditional Indian curry spices.

216

## INDIAN SHRIMP CURRY

Yellow Indian shrimp curry with vegetables. Served with rice.

458

## CORDILLERA KINI-ING BBQ

Tender and juicy smoked pork belly. Served with garden salad and rice.

273

## NASI GORENG

Indonesian fried rice with meat, shrimp, and vegetables. Served with egg on top.

317

## THAI CHICKEN

Chicken fillet in a special sweet chili sauce. Served with cucumber salad.

295



## RIB EYE STEAK

200 grams grilled premium USDA rib eye steak. Served with side salad and potato wedges.

830

## BBS GOLDEN FRIED CHICKEN

Crispy and tender, flavorful and deep-fried chicken into perfection. Served with rice and curry vegetables

424

## BEEF PAD KRA PAO

Beef slices stir-fried with basil, mushrooms, cherry tomato and chili. Served with steamed rice and crispy fried egg.

290

## CHICKEN PAD KRA PAO

Chicken slices stir-fried with basil, mushrooms, cherry tomato, and chili. Served with steamed rice and crispy fried egg.

227

## SHRIMP PAD KRA PAO

Fresh shrimps stir-fried with basil, mushrooms, cherry tomato, and chili. Served with steamed rice and crispy fried egg.

374

## PAN FRIED FISH W/ CREAMY LEMON BUTTER SAUCE

Pan-seared tuna served with rice and green salad, drizzled with creamy lemon butter sauce.

320

# Pasta

## CREAMY KINI-ING PASTA

Cream based sauce topped with kini-ing and button mushrooms, topped with parmesan cheese

170

## SEAFOOD PESTO

Creamy pesto basil sauce topped with fresh shrimps, black mussels, and squid

437

## MUSHROOM AND BACON

Cream based sauce infused with black truffle paste, topped with bacon bits and button mushrooms.

258

## TRUFFLE PASTA

Cream based sauce infused with black truffle paste, topped with bacon bits and button mushrooms.

## SHRIMP MARINARA PASTA

Chunky tomato herb sauce topped with shrimp and basil

276



# Sharing (ala mesa)

## LECHON SINIGANG

A bold and hearty Filipino soup featuring tender, succulent pieces of deep fried pork in a tangy tamarind sauce, served with sinigang vegetables.

200

## CRISPY PATA

Whole pork knuckle, deep fried to achieve an irresistible crispy pork skin while keeping the meat inside tender and juicy.

750

## PINAKBET

A beloved Filipino vegetable dish featuring a hearty mix of fresh Ilocano vegetables in bagoong sauce topped with crispy lechon kawali.

270

## CHOPSUEY

A vibrant medley of fresh Baguio vegetables stir fried to perfection in a savory sauce.

251

## BBS GOLDEN FRIED CHICKEN

Crispy and tender. Flavorful deep-fried chicken into perfection.

788

## BUTTERED CHICKEN

Chicken thighs marinated in a fragrant blend of traditional Indian spices, then sautéed to perfection in rich creamy butter sauce.

437

## THAI CHICKEN

Chicken fillet in a special sweet chili sauce. Served with cucumber salad.

437

## INDIAN CHICKEN CURRY

Tender chicken thighs simmered in a fragrant blend of tomatoes and medley of traditional Indian curry spices. Served w/ pita bread.

386

## INDIAN SHRIMP CURRY

Yellow Indian shrimp curry w/ vegetables. Served w/ pita bread.

867

# Dessert

## UBE TURON

Crispy, golden spring rolls w/ sweet, velvety ube, sweet saba and a touch of caramelized sugar. Served w/ vanilla ice cream on top.

136

## UBE STICKY RICE

A delightful fusion of sweet ube and sticky rice, steamed to perfection and topped with salty cheddar cheese.

154





# Sunflower Cafe

## HOT DRINKS

### WITH CAFFEINE

Brewed Coffee	60
Cafe Americano	75
Capuccino	90
Cafe Latte	90
Hazelnut Latte	110
Caramel Latte	110
Almond Toffeenut	110
Caramel Macchiato	120
White/DarkChoco Macchiato	120

## COLD DRINKS

### WITH CAFFEINE

Cafe Latte	120
Hazelnut Latte	150
Caramel Latte	150
Almond Toffeenut	150
Caramel Macchiato	150
White/Dark Choco Macchiato	150
Rosepink Latte	150
MochaLatte	150

## FRAPPUCINOS

### WITH CAFFEINE

Hazelnut Latte	170
Caramel Latte	170
Almond Toffeenut	170
Oreo Mocha	170

## MILKSHAKES

Chocolate	130
Oreo	120
Vanilla Strawberry Milk	130
Caramel	130

## FRUIT SHAKES

Banana	100
Apple	100
Strawberry	100



## HOT DRINKS

### CAFFEINE FREE

Hot Choco	125
Vanilla Strawberry Milk	110
White Choco Milk	110
Rosepink Cream	100
Aqua Cream	100
Matcha	140

## COLD DRINKS

### CAFFEINE FREE

Hot Choco	145
Vanilla Strawberry Milk	130
White Choco Milk	150
Rosepink Cream	120
Aqua Cream	120
Matcha	180
Strawberry Matcha	180

## FRAPPUCINOS

### CAFFEINE FREE

Rosepink Cream	150
Aqua Cream	150
Strawberry Oreo	170
Strawberry Matcha	180

Prices are subject to change without prior notice  
Prices are subject to 10% service charge



*I drink to the general joy of the whole table.*

*William Shakespeare*

