

A LA CARTE

SALADS

MIXED GREEN SALAD V	
Cherry Tomato, Cucumber, Bell pepper, Onion Arugula, Jicama, Red Radish, Black Olives Feta Cheese, Balsamic Vinaigrette	420
CAESAR SALAD VA+#	
Romaine lettuce, Bacon, Croutons, Parmesan With choice of sake Cured Salmon, Cajun Shrimps, or Rosemary Sous vide Chicken	680

SANDWICH VA

STEAK SANDWICH #	
Beef Sirloin, Grilled Onions Marmalade Pommery Mayo, Arugula, Ciabatta Bread and French Fries	700
CLUB SANDWICH #+	
Chicken, Bacon, Tomato, Fried Egg, French Fries	620
SALMON CAESAR SANDWICH SF	
Salmon, Romaine Lettuce, Shaved Parmesan Caesar Dressing and French Fries	600
CHEESE BURGER #	
Bacon, Lettuce, Tomato and Cheddar Cheese And French Fries	650

SOUP

DAILY SOUP	320
TOMATO SOUP V	260

PASTA

SPAGHETTI or PENNE PASTA VA+	
Alla Arrabbiata, Aglio Olio, Carbonara or Bolognese	580
(AVAILABLE UPON REQUEST)	
GLUTEN-FREE PASTA —Spaghetti, Penne Rigate	
WHOLE WHEAT PASTA — Spaghetti, Penne Rigate	

MAKE YOUR OWN PIZZA VA+

Choice of Tomato or Cream Sauce Choice of Two Toppings	580
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ADDITIONAL TOPPING

Choices:	
Bacon, Sausage, Pepperoni, Chicken Mushroom, Olives, Bell Pepper, Pineapple Shrimps, Blue Cheese, Anchovies Honey Cured Ham	100

AVAILABLE UPON REQUEST

GLUTEN-FREE PIZZA DOUGH
(Please allow a minimum of 30 to 40 minutes extra time)

BUILD YOUR PERFECT PLATE VA

Choice of Two Sauces and Two Sides

NORWEGIAN SALMON SF#	870/170G
TIGER PRAWN SF	980/5PCS
BONELESS CHICKEN BREAST	960/170G
AUSTRALIAN GRASS FED BEEF TENDERLOIN #	2200/170G

SAUCE

French Dressing, Balsamic Dressing Pepper Sauce, Lemon Butter Sauce Teriyaki Sauce, Tomato Sauce, Red Wine Sauce	100
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SIDE

Mashed Potato VG	Sautéed Broccoli V	
Buttered Corn V	Bok Choy V	180
French Fries V	Grilled Zucchini V	
Sautéed Mushroom V	Grilled Asparagus V	
Mixed Green Salad V		

PHILIPPINE DISHES

PANCIT CANTON SF+	
Egg Noodles, Pork, Shrimp, Squid Balls Vegetable	535
SINIGANG SA MISO S	
Sour Soup, Salmon Head and Belly Garden Vegetable	650
ADOBONG MANOK	
Chicken, Cane Vinegar and Soy Sauce	540
LECHON KAWALI +	
Pork Belly, Green Mango Relish and Liver Sauce	650
BULALO	
Beef Shank, Cabbage, Potato, Baguio Beans	690
BEEF KARE-KARE	
Beef Oxtail, Tripe, Peanut Sauce Garden Vegetables	990
PORK SISIG S+#	
Pork Belly, Pork Ear, Onion, Green Chili	450
CRISPY PATA +	
Pork Knuckle, Green Mango Relish	850
FILIPINO STYLE FRIED CHICKEN	
Homemade Gravy, Green Mango Relish	600
CHOOSE YOUR RICE	
Steamed Rice	100
Garlic Rice	100
Adobo Rice	125

ASIAN SPECIALITIES

ROASTED DUCK FRIED RICE #	
Asparagus, Carrot, Corn , Scallion	570
CHOPSUEY SF	
Mixed Vegetables, Quail Egg and Prawns	590
WOK FRIED VEGETABLE VG	
Mixed Vegetables, Black Mushroom Crispy Tofu	500
PAD THAI SF	
Rice Noodles, Prawns, Tofu, Tamarind Sauce	520

DESSERTS

Cheesecake with Seasonal Fruit	300
Chocolate Caramel Cake	300
Leche Flan	250
Halo Halo	250

S: signature dish **VA:** vegetarian available **+**: contains pork
V: vegetarian **VA:** vegan **SF:** Seafood

: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

PRICES ARE IN PHILIPPINE PESOS, INCLUSIVE OF VAT AND SUBJECT TO LOCAL TAX AND SERVICE CHARGE. THE SERVICE CHARGE INCLUDES A GRATUITY.