KITCHEN

STARTERS

Caesar Salad 550
romaine lettuce, parmesan cheese, herb croutons, caesar dressing

ADD grilled lemon garlic chicken breast 620

ADD grilled basil pimiento prawns 650

Cobb Salad 520
davao blue cheese, quail eggs, bacon, tomato, guacamole, grilled chicken, ranch dressing

Pinoy Salad 510
pickled vegetables, salt cured egg, local greens, pandesal croutons, calamansi lime vinaigrette

Seared Tuna Nicoise Salad 610
organic potatoes, green beans, quail eggs, shallots, dijon mustard vinaigrette

Empanada 420
pampanga longanisa, pork sisig, tagalog chili vinegar

Dinakdakan Roll 450
grilled pork belly, liver, coconut cream, chili

Lump Crab Cakes 680
crab floss, squid ink crackers, soy chili sauce, garlic aioli

SOUP

Cayenne Pepper Spiced Tomato 375
carrot, cabbage, celery, onions

Beef Pares 390
star anise scented beef broth, egg noodles, spring onions

Prawn Bisque 380
shrimp fritter, basil oil

SANDWICH AND BURGER

S Burger 660
homemade 200-grams beef patty, crisp bacon, cheddar cheese, house fries

S Club 640
whole wheat bread, crisp bacon, chicken inasal, tomato, iceberg lettuce, house fries

Vietnamese Banh Mi Tay 650
baguette, pulled pork belly, cucumber, chili sauce, tomato, pickled radish

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PASTA

Conchiglie 590
spiced tomato, smoked sausage

Fettucine Carbonara 530
bacon, fresh cream, parmesan cheese

Chef Kiko's Bicol Inspired Spaghetti 580
southern region inspired, clams, prawns, squid, mussels, coconut cream, chili

PIZZA
12" rectangle

Four Cheese 640
mozzarella, brie, parmesan, kesong puti

Vegetariana 550
mozarella, mixed grilled vegetables, olives, sun dried tomatoes, artichokes

Bistek Tagalog 680
soy calamansi lime marinated beef strips, onions

WESTERN MAINS

Braised Beef Bourguignon 750
garlic potatoes, local farmed organic carrots

Crisp Pork Belly 720
warm potato salad, french beans, vichy carrots

GRILLED SELECTIONS
all grilled items are served with two side dishes and a choice of sauce

US Tenderloin (180g) 850

US Rib Eye (200g) 780

Atlantic Salmon 750

Tiger Prawns (4 pieces) 750

Roasted Spring Chicken 720

SIDES (choice of 2)

Potatoes/Rice: steak fries, mashed potatoes, sun-dried tomato risotto, white rice

Vegetables: french beans with smoked bacon, sautéed portobello mushrooms, sautéed spinach with garlic

House Salad with choice of dressing: balsamic, ranch, vinaigrette

Sauce: mushroom, pink peppercorn, hollandaise, béarnaise, choron, lemon caper beurre blanc

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ASIAN AND FILIPINO

Nasi Goreng **480**
indonesian fried rice, chicken satay, baby prawns, peanut sauce, sambal terrasi, sambal kekap

Laksa Soup **450**
baby prawns, tofu, rice noodles, coconut chili broth

Pancit Palabok **480**
shrimp, smoked fish, pork chicharon, fried tofu, rice noodles

Chicken or Pork Adobo sa Pula **630**
slow braised in annatto oil, vinegar, garlic, pepper, garlic rice

Kare Kare- Chef Kiko's Recipe **630**
slow cooked ox tripe, beef cubes, peanut sauce, spicy shrimp paste, white rice

Sinigang na Bangus **310**
boneless milkfish, bilimbi sour broth, fresh local vegetables

Crisp Fried Local Tofu **400**
baguio carrot créme, wilted kangkong, soy marinated mushrooms, soy vinaigrette

KIDS MENU

Chicken Nuggets **360**
tomato relish, mayonnaise, french fries

Macaroni Pasta and Cheese **330**
cheddar cheese sauce

Fried Breaded Shrimp **460**
sweet and sour sauce, white rice

Chicken Bacon and Cream Cheese Mini Taquitos **400**

Tuna Sandwich **380**
rye bread, petit salad

Spaghetti **340**
mixed vegetables in olive oil

HEALTHY OPTIONS

Chocolate Moist Brownies **330**
vanilla hot fudge

Oreo Sponge Cake **330**
marshmallow, cookie crumble, mango sauce

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ALL DAY BREAKFAST

Honey Glazed Ham and Cheddar Cheese Omelet **510**
hash brown, pork sausage

Beef Tapa and Eggs **700**
choice of: sunny side up, over easy, poached, scrambled
soy marinated beef, garlic rice, pickled papaya

French Toast **350**
orange compote, caramelized walnuts

LOCAL INSPIRED SWEETS

Ube-Langka Leche Flan **250**
local créme caramel, purple yam sponge, jack fruit coulis

Liquid Monggo Bean Cheesecake **300**
baked cheesecake, local mashed monggo beans, basil honey, palawan ice cream, pili nuts

Guimaras Mango Caramel Mousse **280**
mango glaze, coconut dacquoise, banana crumble, calamansi lime sorbet

Benguet Coffee **300**
Feuilletine flakes base, mascarpone mousse, benguet coffee custard topped with baked meringue

Chocolate Decadence **300**
flourless chocolate cake, emperador brandy, chocolate ganache

Harvest Fruit Plate **460**

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Coffee

Freshly Brewed Coffee/Decaffeinated Coffee **200**
Cappuccino **200**
Café Latte **200**
Espresso **190**
Double Espresso **230**
Cafe Macchiato (with milk foam) **200**
Iced Coffee **200**

alternative creamers: soy millk, almond milk, coconut cream
alternative sweeteners: stevia, agave syrup

TWG Tea Selection **200**
english breakfast, sencha green, chamomile, moroccan mint, royal darjeeling, grand jasmine, earl grey

Iced Teas **230**

twg earl grey buddha
green tea, rare bergamot

twg jade of africa
red tea, lemongrass, strawberry, vanilla

hibiscus sunrise
lemongrass, hibiscus flower, lemon peel, mint

Softdrinks **210**
pepsi, pepsi max, mirinda orange, 7-up, mountain dew, ginger ale soda, tonic

Fresh Juices

orange, carrot **310**
mango, pineapple, calamansi, watermelon **280**
fresh whole coconut **325**

Chilled Juices **210**
orange, apple, grapefruit, tomato, mango, pineapple, guyabano (soursop), calamansi lime

Lemonade **210**
classic, calamansi lime, watermelon

Fresh Fruit Smoothies **270**
banana, mango, mixed berry

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Hot Chocolate **230**

Milk **200**
choice of: full cream, low fat skim, soy

Milkshakes **270**
chocolate, strawberry, mango, vanilla

Bottled Water

STILL WATER

Absolute 350ml **150**
Evian 500ml **290**
Perrier 330ml **220**

SPARKLING WATER

Badoit 330ml **225**
Badoit 750ml **420**
San Pellegrino 750ml **420**

Local Beer **230**
san miguel: light, pale ale, super dry, cerveza negra, premium

CRAZY CARABAO BREWING

Local Craft Beers **320**
tuff tuko - american style ale
kalinga - german style kolsch
endless summer - wheat
procrastination - pale ale

Imported Beers **320**
heineken, stella artois, tsing tao, corona, sapporo, peroni, tiger

Wheat Beer Paulaner 500ml **375**

BEVERAGE

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WINE BY THE BOTTLE

Champagne and sparkling

Zonin Prosecco, Brut, Italy	1800
Moet Et Chandon Champagne Brut, Imperial France	6500
Moet Et Chandon, Rose, Imperial France	7300
Dom Perignon Champagne, France	15050
Raffia Sparkling Wine (semi dry)	200

White wine

Grant Burge “Benchmark” Chardonnay, Australia	1150
Canyon Road Chardonnay, USA	1150
Starborough Sauvignon Blanc, New Zealand	2100
Llauri Tavo Pinot Grigio, Italy	1565
Matua Valley Marlborough Sauvignon Blanc, New Zealand	1560
Dr. Loosen Riesling, Germany	1975
Robert Mondavi Woodbridge Chardonnay USA	2200
Beringer Main & Vine Pinot Grigio, California	1850
Talamonti Rose, Italy	2100
Robert Mondavi Woodbridge White Zinfandel, USA	2220

Red wine

Grant Burge “Benchmark” Cabernet Sauvignon, Australia	1150
Canyon Road Merlot, USA	1150
Rufino Chianti DOCG, Italy	1315
Talamonti Moda Montepulciano, Italy	2100
Crane Lake Shiraz, California	2085
Red Rock Reserve Merlot, USA	2375
Beringer Founders Estate, Cabernet Sauvignon, USA	2735
Kim Crawford,Pinot Noir, Marlborough, New Zealand	3475
Te Mata Estate Vineyards Shiraz New Zealand	3325
Beringer Napa Valley Cabernet Sauvignon, California	7060
Beringer Main & Vine Cabernet Sauvignon, California	1850

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WINE BY THE GLASS

White wine

	3oz	6oz	9oz
Grant Burge “Benchmark” Chardonnay, Australia	183	341	432
Canyon Road Chardonnay, USA	183	341	432
Starborough Sauvignon Blanc, New Zealand	230	475	680
Beringer Main & Vine Pinot Grigio, California	225	390	525

Red wine

	3oz	6oz	9oz
Grant Burge “Benchmark” Cabernet Sauvignon, Australia	183	341	432
Canyon Road Merlot, USA	183	341	432
Talamonti Moda, Montepulciano, Italy	230	475	680
Crane Lake Shiraz, California	425	750	1000
Beringer Main & Vine Cabernet Sauvignon, California	225	390	525
Red Rock Merlot, California	325	550	700

Rose wine

	3oz	6oz	9oz
Talamonti Rose, Italy	230	475	680
Robert Mondavi Woodbridge White Zinfandel, USA	275	595	725

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