

A LA CARTE

SALADS

MIXED GREEN SALAD V	
Cherry tomato, cucumber, bell pepper, onion	420
Arugula, turnip, red radish, black olives	
Feta cheese, balsamic vinaigrette	
CAESAR SALAD VA+#	
Romaine lettuce, bacon, croutons, parmesan	680
With choice of sake cured salmon	
Cajun shrimps, or rosemary sous vide chicken	

SANDWICH **VA**

STEAK SANDWICH #	
Beef sirloin, grilled onions marmalade	700
Pommery mayo, arugula, ciabatta bread	
French fries	
CLUB SANDWICH #+	620
Chicken, bacon, tomato, fried egg, french fries	
SALMON CAESAR SANDWICH SF	
Salmon, romaine lettuce, shaved parmesan	600
Caesar dressing and french fries	
CHEESE BURGER #	
Bacon, lettuce, tomato and cheddar cheese	650
And french fries	

SOUP

DAILY SOUP	320
TOMATO SOUP V	260

PASTA

SPAGHETTI or PENNE PASTA VA+	
Alla arrabbiata, aglio olio, carbonara	580
Or bolognese	
(AVAILABLE UPON REQUEST)	
GLUTEN-FREE PASTA — spaghetti, penne	
WHOLE WHEAT PASTA — spaghetti, penne	

MAKE YOUR OWN PIZZA **VA+**

Choice of tomato or cream sauce	
Choice of two toppings	580
ADDITIONAL TOPPING	
Choices:	
Bacon, sausage, pepperoni, chicken	100
Mushroom, olives, bell pepper, pineapple	
Shrimps, blue cheese, anchovies	
Honey cured ham	

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	2200/170G
BEEF TENDERLOIN #	

SAUCE

French dressing, balsamic dressing	100
Pepper sauce, lemon butter sauce	
Teriyaki sauce, tomato sauce, red wine sauce	

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	535
Vegetable	
SINIGANG SA MISO S	
Sour soup, salmon head and belly	650
Garden vegetable	
ADOBONG MANOK	
Chicken, cane vinegar and soy sauce	540
LECHON KAWALI +	
Pork belly, green mango relish	650
Liver sauce	
BULALO	
Beef shank, cabbage, potato, baguio beans	690
Sweet corn	
BEEF KARE-KARE	
Beef oxtail, tripe, peanut sauce	990
Garden vegetables	
PORK SISIG S+#	
Pork belly, chicken liver, onion, green chili	450
CRISPY PATA +	
Pork knuckle, green mango relish	850
Soy vinegar dip	
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	500
Crispy tofu skin	
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.