



**FEAST ON
FLAVOURS**

APPETIZER & SALAD

-  **VEGETABLE LUMPIA** 425

 A beloved classic, these delicate spring rolls are filled with sautéed vegetables, wrapped in a crisp golden shell, and served with a native dipping sauce.
- 


 **RELLENONG ALIMANGO** 495
Inspired by coastal traditions, this deep-fried crab meat and vegetable dish brings the bounty of the sea to the family table.
- 
 **SATTI** Sharing for 2 persons 780
A spicy favorite from the streets of Mindanao, these marinated chicken and beef skewers are grilled to smoky perfection and served with a bold, tangy sauce.
- 
 **ENSALADANG TALONG** 400
A countryside staple of smoky grilled eggplant, tomatoes, red onions, salted egg, and shrimp paste. Earthy, rustic, and deeply satisfying.
- 
 **TUNA KINILAW** 550
A dish as old as the islands themselves, featuring fresh tuna loin cured in coconut vinegar and coconut milk.

 Contains Pork  Sesame Seeds  Dairy  Peanuts  Milk  Celery
 Spicy  Fish  Egg  Soya  Molluscs  Sulphites
 Vegetarian  Gluten  Nuts  Crustaceans  Mustard

Prices are inclusive of VAT, subject to local tax and service charge.

SOUP & NOODLE


UTAN BISAYA 380

 A simple, heartwarming Visayan vegetable soup that celebrates the freshest local produce, simmered in seasoned broth.




NATIVE CHICKEN MALLUNGGAY 510

A soulful dish where slow-poached native chicken meets moringa leaves, ginger, and lemongrass for a comforting, herbal broth.




PORK RIBS SINIGANG 510

 A staple of Filipino homes, this tamarind-based soup brings together slow-braised pork ribs, vegetables, with a satisfyingly sour kick.

PANCIT MOLO 510



 A Chinese-Filipino classic, this pork and shrimp dumpling soup boasts a rich, flavorful broth infused with garlic and onions.

PANCIT BAM-I 510



 A festival favorite, combining canton and sotanghon noodles stir-fried with vegetables and tofu, embodying the festive Filipino spirit.

 Contains Pork	 Sesame Seeds	 Dairy	 Peanuts	 Milk	 Celery
 Spicy	 Fish	 Egg	 Soya	 Molluscs	 Sulphites
 Vegetarian	 Gluten	 Nuts	 Crustaceans	 Mustard	

Prices are inclusive of VAT, subject to local tax and service charge.

MAIN COURSE

	BEEF CALDERETA	960
	A Spanish-influenced dish, slow-braised beef is stewed with tomatoes, onions, garlic, and spices, finished with potatoes and carrots.	
	PORK HUMBA WITH DRIED FISH	790
  	A Visayan specialty, where slow-braised pork belly meets salted fish, vinegar, and spices for a sweet-savory balance.	
	LECHON BELLY	770
 	Slow roasted pork belly, aromatic herbs, served on a bed of steamed rice, achara and native sauce	
	GRILLED CHICKEN INASAL	780
	A street-side favorite from Bacolod, chicken is marinated in coconut vinegar, lemongrass, and ginger, then chargrilled and served with annatto turmeric rice.	
	CRISPY PATA	1,760
	A Filipino family favorite, pork hock simmered until tender with aromatics like ginger, garlic, and bay leaves then fried to perfection, crunchy on the outside, juicy on the inside. Accompanied by fragrant rice and a native sauce	
	BANGUS IN COCONUT CREAM	850
	A comforting dish of milkfish marinated and slow-simmered in coconut cream with garlic, ginger, and onions.	
	GINISANG TOGE	395
	Vegetarian-friendly dish of wok-tossed bean sprouts and tofu	

 Contains Pork	 Sesame Seeds	 Dairy	 Peanuts	 Milk	 Celery
 Spicy	 Fish	 Egg	 Soya	 Molluscs	 Sulphites
 Vegetarian	 Gluten	 Nuts	 Crustaceans	 Mustard	

Prices are inclusive of VAT, subject to local tax and service charge.

A Modern Take on Filipino Flavors

Experience the vibrant flavors of the Philippines with a contemporary twist. Our menu reimagines classic Filipino dishes, blending tradition with innovation to create bold, exciting flavors. From refined takes on beloved comfort foods to creative fusions that push culinary boundaries, each dish is crafted with fresh, high-quality ingredients and a passion for Filipino heritage.

MAIN COURSE

-  **BEEF SHANK POCHERO** 735
A modern sharing dish of slow-braised beef shank served with seasonal vegetables in a rich, umami-packed broth.
-  **CHICKEN RUM ANNATTO ADOBO** 715
 A reimaged adobo infused with the deep, earthy flavors of annatto and finished with a hint of rum for a bold, smoky depth.
-  **PORK SISIG** 790
 Crispy chopped pork maskara, pork belly, chicken liver, onions,  calamansi, and chili peppers.
-  **SEAFOOD LARANG** 850
 A contemporary seafood dish featuring an assortment of fresh  seafood simmered in a tangy tomato-based sauce.
-  **FISH ESCABECHE** 850
 A refined take on a traditional dish, where pan-fried catch of the day is draped in a perfectly balanced sweet and sour sauce with crisp vegetables.
-  **PANCIT PALABOK** 620
 Rice noodles coated in a garlicky shrimp sauce, enriched with  shrimp stock, pork, and annatto oil topped with poached egg.
-  **VEGETABLE CHOP SUEY** 530
A vibrant medley of fresh, stir-fried vegetables, including crisp bell peppers, carrots, cabbage, and broccoli, tossed in a savory, light garlic-soy sauce. Served with your choice of steamed rice or crispy noodles for a deliciously satisfying meal

 Contains Pork  Sesame Seeds  Dairy  Peanuts  Milk  Celery
 Spicy  Fish  Egg  Soya  Molluscs  Sulphites
 Vegetarian  Gluten  Nuts  Crustaceans  Mustard

Prices are inclusive of VAT, subject to local tax and service charge.

International Selection

For those craving flavors beyond the
Philippines, our international dishes offer
globally inspired comfort food.

SALAD & SANDWICH

	<p>CAESAR SALAD 600</p> <p>Romaine lettuce, croutons, caesar dressing, parmesan cheese, chicharron crumbs, and poached egg.</p> <p>Add Grilled Chicken 155</p>
	<p>GREEK VILLAGE SALAD 620</p> <p>Tomatoes, cucumbers, onion, bell peppers, black olives, feta cheese, lemon herb dressing.</p> <p>Add Grilled Chicken 155</p>
	<p>CRIMSON BURGER 920</p> <p>Angus rump patty, crispy bacon, emmental cheese, pickled cucumber, brioche bun, potato wedges.</p>
	<p>CLUB SANDWICH 715</p> <p>Grilled chicken, crispy bacon, egg, lettuce, tomatoes, toasted ciabatta bun, potato wedges.</p>
	<p>VEGETABLE & BASIL PESTO WRAP 495</p> <p>Grilled homegrown vegetables, basil pesto dressing, wrapped in tortilla, potato wedges.</p>
	<p>CHICKEN TERIYAKI WRAP 715</p> <p>Marinated grilled chicken, hummus, cucumber, bell peppers, teriyaki sauce, tortilla wrap, potato wedges.</p>

 Contains Pork	 Sesame Seeds	 Dairy	 Peanuts	 Milk	 Celery
 Spicy	 Fish	 Egg	 Soya	 Molluscs	 Sulphites
 Vegetarian	 Gluten	 Nuts	 Crustaceans	 Mustard	

Prices are inclusive of VAT, subject to local tax and service charge.

SOUP

 **CREAM OF TOMATO & BASIL** 385

Fresh tomatoes, garlic, red onion, fresh basil, honey, finished with cream.




















 **JJAMPPONG** 620

Spicy Korean noodle soup with prawns, mussels, squid, and vegetables.

 Contains Pork	 Sesame Seeds	 Dairy	 Peanuts	 Milk	 Celery
 Spicy	 Fish	 Egg	 Soya	 Molluscs	 Sulphites
 Vegetarian	 Gluten	 Nuts	 Crustaceans	 Mustard	

Prices are inclusive of VAT, subject to local tax and service charge.

MAIN COURSE

   	BIBIMBAP Steamed rice with assorted sautéed vegetables, seared minced US beef tenderloin, topped with a sunny-side egg.	735
  	MAPO TOFU Wok-tossed tofu in a spicy fermented bean paste sauce with shiitake mushrooms and green onions.	620
  	ANGUS STEAK Grilled Angus beef oyster blade with seasonal vegetables, red wine sauce, potato wedges.	2,100
  	PASTA SELECTION OF SPAGHETTI OR PENNE Choice of Sauces SLOW-BRAISED BEEF RAGOUT SEAFOOD MARINARA  CHICKEN AGLIO OLIO 	600

 Contains Pork	 Sesame Seeds	 Dairy	 Peanuts	 Milk	 Celery
 Spicy	 Fish	 Egg	 Soya	 Molluscs	 Sulphites
 Vegetarian	 Gluten	 Nuts	 Crustaceans	 Mustard	

Prices are inclusive of VAT, subject to local tax and service charge.

DESSERT

  	MANGO CREPE SAMURAI ALA FRED Sharing for 2 persons Rolled thin crepe filled with diplomat cream, slices of Philippine mango, baked in a dish with orange sabayon. Served with our homemade mango ice cream.	510
  	TABLEYA CHOCOLATE LAVA CAKE Warm lava cake using Philippine chocolates, served with mixed berry compote, Baguio strawberries and our homemade carabao milk and tonka bean ice cream.	430
 	BRAZO COCONUT FLOAT Cloudlike meringue, homemade ube ice cream, halaya, served with crispy banana lanka turon.	430
 	SINULBOT NA SABA Rice dumpling, sweetened saba, coconut sauce, tapioca pearls, nata de coco, crushed ice, served with carabao and tonka bean ice cream.	430
 	CALAMANSI CRÈME CARAMEL This light and classic dessert has a twist of calamansi citrus. Served with sweetened red monggo bean paste and tropical shredded macapuno.	430
 	DUO OF ICE CREAM 2 scoops of you favorite ice-creamed topped with shaved almonds and chocolate sauce. CHOCOLATE STRAWBERRY-VANILLA MANGO SORBET	460

 Contains Pork	 Sesame Seeds	 Dairy	 Peanuts	 Milk	 Celery
 Spicy	 Fish	 Egg	 Soya	 Molluscs	 Sulphites
 Vegetarian	 Gluten	 Nuts	 Crustaceans	 Mustard	

Prices are inclusive of VAT, subject to local tax and service charge.

BEVERAGES

BEVERAGES

COCKTAILS

- Carrot-Mango Daiquiri** 450
Rum infused with carrot, mango cordial, lime juice, honey
- Cucumber Mojito** 400
Vodka infused with cucumber, mint leaves, lime juice, sweetener
- Long Island Butterfly Tea** 400
Freshly brewed butterfly pea, rum, gin, tequila, vodka, oleo saccharum

SIGNATURE COCKTAILS

- Mango Paradiso** 500
Jose Cuervo tequila, mango liqueur, red pepper ,lime juice, agave nectar
- Yellow Fleur** 400
Bourbon whiskey, lemon juice,saffron syrup, egg white
- Ube Colada** 500
Bacardi White rum, ube liqueur, coconut cream, pineapple juice
- La Vie En Rose** 450
Absolut Blue vodka, raspberry liqueur, lychee puree, grenadine, rose wine

FRESH COLD PRESSED

- Fall**
Lemongrass, celery, pineapple, lemon
- Spring**
Green apple, cucumber, mint, ginger
- Summer**
Strawberry, basil, watermelon
- Winter**
Carrot, red apple, orange, cilantro

LIVE LOVE LOCAL COCKTAILS

450

- Mactan Shrine**
Luisita rum, green mango juice, lime juice, orgeat syrup, dash of lemon bitters
- Negros Pride**
Luisita rum, orange wedge, cherry, dash of Angostura bitters

- Lapu-Lapu Myth**
Santa Ana gin, chamomile syrup, red berries, tea, soda, garnish with rose petal

- White Beach**
Santa Ana gin, lemon juice, syrup, foam on top

- The 2nd Bridge**
Sinulog Gin, campari bitters, sweet vermouth, garnish with orange peel

- Aviation Road**
Sinulog Gin, orgeat syrup, strawberry, soya milk, white chocolate syrup

BEVERAGES

HEALTHY OPTIONS

380

CLEANSING

Green Piece

Cucumber, green apple, celery,
honey

REJUVENATING

Triple Treat

Mango, pineapple, carrot,
honey

ENERGIZING

Red Elixir

Strawberry, blueberry,
watermelon, honey

IMMUNITY

Herb Potion

Basil, ginger, pineapple,
honey

CHILLED JUICES

200

Apple, Cranberry, Mango, Orange,
Pineapple, Four Seasons

FRESH FRUIT JUICES

Pineapple, Buko, Calamansi, 300

Ripe Mango, Watermelon 350

Fresh Orange Juice 650

FRESH FRUIT SHAKES

350

Green Mango, Pineapple,
Watermelon, Buko,

Banana, Strawberry

Ripe Mango 400

FRESH FRUIT SMOOTHIES

350

Green Mango, Pineapple,

Watermelon, Buko,

Banana, Apple, Carrot,

Strawberry

Ripe Mango

400

COFFEE

Espresso,

180

Espresso Con Panna

Americano, Macchiato,

220

Iced Coffee, Café Latte, Doppio

Latte Macchiato, Cappuccino,

Café Mocha

Frappe, Affogato

250

TEA

150

Green Tea, Earl Grey,

English Breakfast, Chamomile,

Mint, Jasmine

BEVERAGES

WATER

Sparkling

San Pellegrino 750ml	600
San Pellegrino 250ml	350
Perrier 330ml	450
Perrier 750ml	550

Still

Mont Saint Michel 1500ml	180
Mont Saint Michel 1000ml	150
Mont Saint Michel 600ml	100
Evian 750ml	650
Evian 500ml	300
Evian 330ml	400

SODAS

200

Coke Regular,
Coke Light, Coke Zero,
Sprite Regular, Sprite Zero
Royal Thru Orange
Ginger Ale
Rootbeer
Soda Water

BEERS

LOCAL

San Miguel Light	290
San Miguel Pale Pilsen	290
San Miguel Beer Apple	290
San Miguel Beer Lemon	290
San Miguel Beer Premium	350
San Miguel Superdry	390
San Miguel Beer Zero Alcohol	290

Engkanto

Mango Hazy Ipa	500
Honey Ale	400
Double Ipa	550

IMPORTED

Heineken	300
Corona	500
Saporro	400

SOJU

Soju Classic	500
Soju Fresh	500