



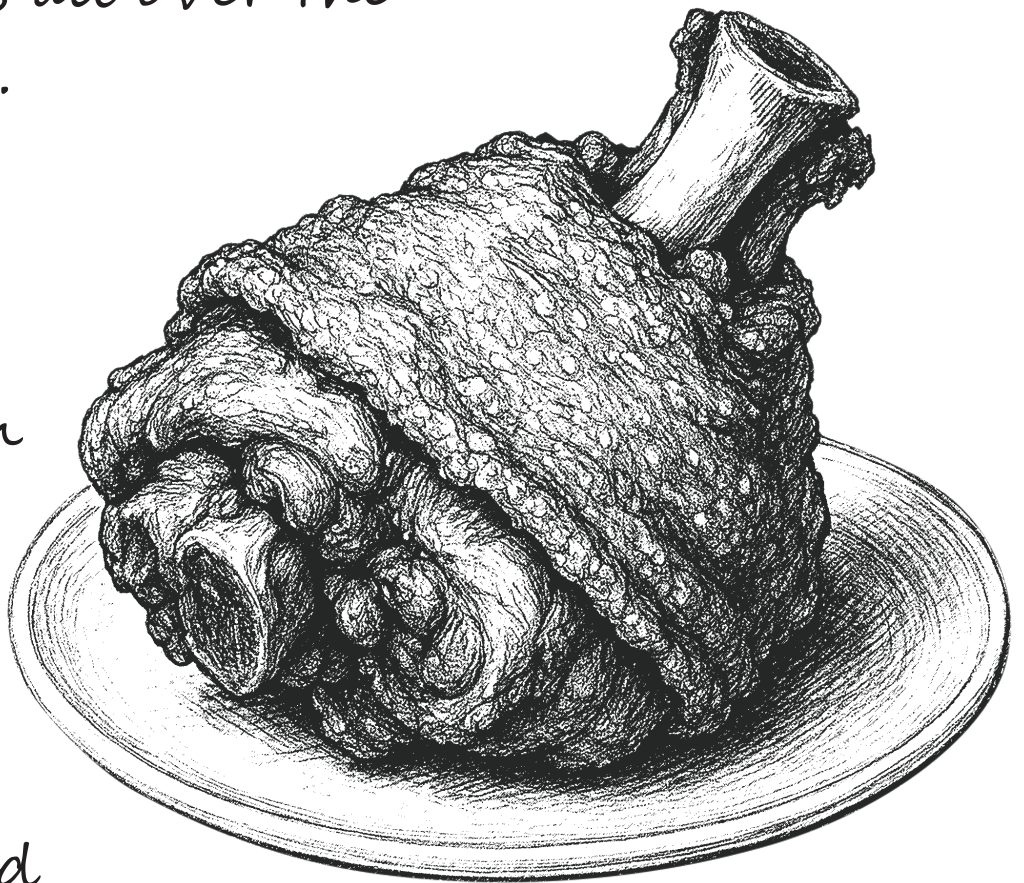
Savor the Flavors of the Philippines

Welcome to a culinary journey through the heart of the Philippines! Our menu is a tribute to the rich and diverse flavors of Filipino cuisine—where every dish tells a story of tradition, family, and love. From savory classics to sweet delights, each bite is a celebration of bold spices, fresh ingredients, and time-honored recipes.

CRISPY PATA

A favorite of families served as a main dish, or as a pulutan (dish served to compliment beer) by barkadas all over the Philippines.

Rolled pork knuckle simmered in fragrant herbs and spices then deep fried, carved and served with traditional native sauce. Crunchy on the outside, juicy on the inside.



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.



ENSALADANG MANGGA TOPPED WITH CRISPY DILIS

400

Julienned green mango tossed with tomatoes, onions, and a zesty calamansi dressing, crowned with crispy anchovies that add a delicious crunch and rich umami finish.



TUNA KINILAW

550

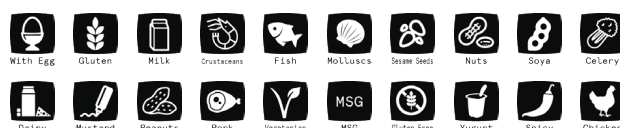
A dish as old as the islands themselves, featuring fresh tuna loin cured in coconut vinegar and coconut milk.



SARDINES

450

Crispy golden-fried sardines seasoned with rich savory flavors and delicate natural oils in every bite. Served with a bright vinegar dipping sauce.



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

8/2026

SOUP & NOODLE

**UTAN BISAYA**



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

380

**MONGGOS**

Earthy mung beans with fresh local vegetables, creating a rich and comforting Filipino stew with delicate tropical flavors. Finished with leafy greens for a wholesome plant-based dish

Add Chicharon

Add Dilis

450

100

100

**CHICKEN TINOLA**

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

510

**SALMON LARANG**



A vibrant coastal Filipino specialty featuring fresh salmon gently simmered in lightly sour broth enriched with green mango. Infused with ginger, chili, and local aromatics, this comforting dish delivers a delicate balance of tangy, savory, and subtly spicy flavors

850

**SEAFOOD BAM-I**



A hearty Cebuano noodle featuring a flavorful mix of sautéed seafood tossed with a combination of rice vermicelli and egg noodles. Infused with rich seafood broth and finished with crisp vegetables.

550

**PANCIT PALABOK**



Rice noodles coated in a garlicky shrimp sauce, enriched with shrimp stock, pork, and annatto oil.

650



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MAIN COURSE



BEST OF MINDANAO (Set Menu)

1,200

Good For Two

Pyanggang chicken marinated in a savory blend of soy, garlic, ginger, and local spices. Coated in a glazed, caramelized sauce inspired by Southern Filipino flavors.

Tiyula Itum - A traditional Tausug specialty of slow-simmered beef in aromatic black broth infused with charred coconut.

Slow-roasted beef marrow and palapa, a fragrant Maranao spice blend of toasted coconut and herbs.



KARE KARE

1,250

A beloved Filipino classic of slow-braised oxtail and tender vegetables simmered in a rich, velvety peanut sauce. Served with a side of savory shrimp paste.



BEEF SHANK POCHERO

735

Slow-braised beef shank is served with seasonal vegetables in a rich, umami-packed broth.



PORK HUMBA

750

A rich Visayan braised pork belly dish slowly simmered until tender in a savory-sweet sauce of soy, vinegar, garlic, and spices. Enhanced with fermented black beans and a hint of brown sugar.



CRISPY PATA

1,550

Pork hock simmered until tender with aromatics then fried to perfection. Crunchy on the outside, juicy on the inside. Served with fragrant rice and native sauce.



SIZZLING PORK SISIG

790

Crispy chopped pork maskara, pork belly, chicken liver, onions, Calamansi, and chili peppers.



GRILLED CHICKEN INASAL

780

A street-side favorite from Bacolod, marinated in coconut vinegar, lemongrass, and ginger, then chargrilled and served with annatto turmeric rice.



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MAIN COURSE

 **SATTI** 650
 Traditional grilled chicken skewers served with fragrant puso rice and a rich, spicy-sweet sauce inspired by the vibrant flavors of the southern Philippines. Smoky, bold, and deeply satisfying.

 **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.


 **PINAKBET** 550
 A traditional Ilocano vegetable made with a hearty mix of squash, eggplant, okra, string beans, and bitter melon, slowly simmered with tomatoes.

 **VEGETABLE CHOPSUEY** 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.


 **TORTANG TALONG** 450
A classic Filipino eggplant omelette made with fire-roasted eggplant, gently flattened and dipped in eggs, then pan-fried until golden. Soft, smoky, and comforting, this humble dish is a staple of Filipino home cooking.

SIDE DISH

STEAM RICE 120
GARLIC RICE 120
STEAMED VEGETABLES 120
ATCHARA 120



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International Selection

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

SALAD & SANDWICH

CLUB SANDWICH 715



Lettuce, tomato, grilled chicken, bacon and fried egg served on a toasted brioche. Served with French fries

SMASHED BURGER 950



Two angus beef patties, mature cheddar cheese, caramelized onions, sirach & mayo toasted bun, served with homemade potato wedges

AVOCADO & SMOKED SALMON OPEN SANDWICH 750



Toasted sour dough, smashed avocado, boiled egg, smoked salmon, honey mustard dressing

PIRI-PIRI PRAWN WRAP 650



Marinated prawns-romaine lettuce, lemon coriander yogurt, served with homemade potato wedges

SPICED CHICKPEA FRITTER WRAP 450

Deep fried chickpeas fritters, marinated in, indian spices, indian salad served with homemade potato wedges

GREEK SALAD TOWER 650

Tomatoes, olives, bell peppers, red onions, marinated feta cheese, olive oil dressing

CAESAR SALAD 600

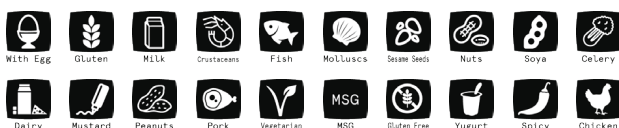


Romaine lettuce, croutons, Caesar dressing, Parmesan cheese, chicharron crumbs, poached egg.



Add Grilled Chicken

155



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GARDEN SALAD

550

Mixed baby greens, Chef Garden's cherry tomatoes and cucumbers, avocado, boiled egg, emmental cheese, grilled chicken breast, vinaigrette dressing.



BEETROOT CARPACCIO WITH GOAT CHEESE MOUSSE

620

Delicately sliced roasted beetroot, earthy goat cheese mousse, toasted pinenuts, balsamic glaze.



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SOUP



MUSHROOM VELOUTE

450

Smooth mushroom veloute with layered earthy flavors,
balanced with subtle herbs, finished with truffle cream



JJAMPPONG

620

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



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MAIN COURSE



CHICKEN PARMIGIANA

550

Breaded chicken fillet, topped with tangy tomato sauce and mozzarella cheese served with cabbage slaw and homemade potato wedges.



MOULES - FRITES

985

Chilean mussels sautéed with garlic, chili, white wine and butter served with French fries.



SAUSAGE AND MASH

750

Homemade pork sausages, creamy mashed potatoes, onion gravy.



ANGUS STEAK

2,100

Grilled Angus beef, red wine jus, potatoes wedges.



GRILLED SALMON

1,210

Pan fried Atlantic salmon fillet, creamy mashed potatoes, seasonal vegetables, caper cream sauce.



FETA AND SPINACH CHEESE BAKE

650

Crispy layers of filo pastry layered with spinach and Persian feta cheese, tomato fondue.



LENTIL BOLOGNAISE

450

Slow stewed green lentils with onion, garlic, tomatoes, and carrots topped with a creamy mashed potato.



FISH AND CHIPS

750

Golden fried catch of the day, served with potato wedges, tartar sauce, side salad



PLA MAMUANG

1,200

Crispy whole fried fish topped with a vibrant Thai green mango salad made of fresh herbs, onions, chilies, and roasted peanuts, finished with a sweet, sour, and spicy dressing.



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MAIN COURSE

PASTA SELECTION

600

Choose spaghetti or penne with one of the following:

Choice of Sauces

SLOW-BRAISED BEEF RAGOUT

SEAFOOD MARINARA   

CHICKEN AGLIO OLIO 



BUTTER CHICKEN

1,100

Tandoori marinated chicken finished in a creamy tomato sauce served with basmati rice.



VEGETABLE BIRYANI

750

Basmati rice with Indian spices and vegetables.



BIBIMBAP

750

Steamed rice with assorted sautéed vegetables, seared minced US beef tenderloin, topped with a sunny-side egg.



MAPO TOFU

620

Wok-tossed tofu in a spicy fermented bean paste sauce with shiitake mushrooms and green onions.



YANGNYEOM CHICKEN

650

Crispy fried chicken glazed with sweet-spicy gochujang sauce, sesame seeds.

SIDE DISH

STEAM RICE

120

GARLIC RICE

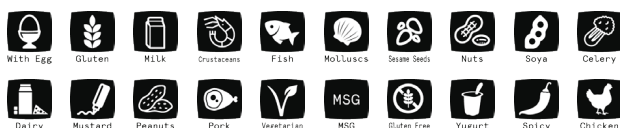
120

STEAMED VEGETABLES

120

KIMCHI

150



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DESSERT



MANGO CREPE SAMURAI ALA FRED

510

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.



TABLEYA CHOCOLATE LAVA CAKE

430

Warm lava cake using Philippine chocolates, served with mixed berry compote, Baguio strawberries and our homemade carabao milk and tonka bean ice cream.



APPLE YOGHURT CAKE

430

A beautifully crafted apple-shaped plant based dessert, filled with caramelized green apples and light apple mousse, served with creamy banana yogurt ice cream for an elegant finish.



UBE FLAN CAKE

375

A luxurious blend of soft ube cake and rich leche flan coated in silky ube cream. Lift the band and watch a luscious avalanche of flowing cream cascade over the cake for an unforgettable indulgence.



CRIMSON ORBIT

500

Passion fruit compote, banana cake cubes, vanilla chantilly, mango gel, dark namelaka, feuilletine crunch. Presented with Baguio strawberry compote and a scoop of homemade vanilla ice cream poured with warm chocolate ganache.

SORBETES

375

A plant-based take on the beloved Filipino ice cream, featuring a trio of nostalgic flavors- mango, ube, and avocado- served in one refreshing creamy treat.



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DESSERT

BINIGNIT

375

A Cebuano delicacy featuring sweet camote, saba bananas, taro, sago pearls and landing simmered in rich coconut milk, A warm and comforting dessert cherished for its nostalgic, hearty flavors.



KAKANIN PLATTER

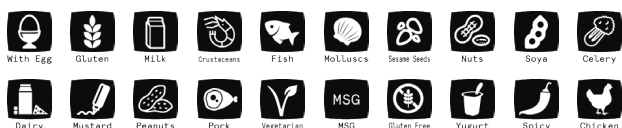
375

A delightful assortment of beloved Filipino kakanin and native delicacies, featuring biko, chocolate moron, cassava cake, buko pie and pitchi-pitchi.

FRUIT PLATTER

350

Sliced tropical fruits.



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BEVERAGES

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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

MOCKTAILS

Mango Mint Spritz 200
Mango cordial, mint,
peppermint tea, soda water

Strawberry Kiss 250
Strawberry, lychee, calamansi,
soda water

Dolce Fame en ti 250
Lychee, mint, lemon, soda
water

Red Mule 300
Strawberry, Ginger, Mint,
Ginger soda

LIVE LOVE LOCAL COCKTAILS

450

Mactan Shrine
Local craft rum, green mango
juice, lime juice, orgeat
syrup, dash of lemon bitters

Negros Pride
Local craft rum, orange wedge,
cherry, dash of Angostura
bitters

Lapu-Lapu Myth
Local craft gin, chamomile
syrup, red berries, tea, soda,
garnish with rose petal

White Beach
Local craft gin, lemon juice,
syrup, foam on top

The 2nd Bridge
Local craft gin, campari
bitters, sweet vermouth,
garnish with orange peel

Aviation Road
Local craft 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

SPECIALTY COFFEE

Made with locally sourced
beans, handcrafted in every
cup for a rich and flavorful
experience.

Mocha

220

Caramel Macchiato

220

White Mocha

220

Spanish Latte

220

Sea Salt Latte

220

Horchata

220

COFFEE

Espresso

180

Cortado

180

Piccolo

180

Americano

220

Iced Coffee

220

Café Latte

220

Cappuccino

220

Affogato

250

TEA

150

Green Tea, Earl Grey,

English Breakfast, Chamomile,

Mint, Jasmine

BEVERAGES

WATER

Sparkling

San Pellegrino 750ml	600
San Pellegrino 250ml	350
Mont St. Michel Sparkling 500 ml	280
Mont St. Michel Sparkling 1000 ml	420

Still

Mont St. Michel 500 ml	260
Mont St. Michel Alkaline 1000 ml	400
Evian 750ml	650
Evian 500ml	300
Evian 330ml	400

SODAS

Coke Regular,	200
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

LOCAL CRAFT BEER

Bisaya Brew German Lager (Draft)	490
Bisaya Brew Pilsner (Bottle)	400
Enkanto Mango Hazy IPA (Bottle)	390

IMPORTED

Heineken	300
Corona	500
Saporro	400