

Ilonggo Heritage Cuisine and Flavors of Home

Rich, Complex and Comforting. Our modern Filipino table is an ode to our roots and the future of our heritage. May our Ilonggo kitchen tease your tastebuds and bring you the comfort of home. Namit gid!



all day

FILIPINO BREAKFAST

*All Filipino breakfast choices are served with two eggs cooked your way and pickled papaya; comes with a choice of coffee, tea or chilled juice.

FRIED BONELESS BANGUS ☺ 615	PORK LONGGANISA 630	BEEF TAPA ☺ 655
CHICKEN TOCINO ☺ 615	PORK TOCINO 655	
CHICKEN LONGGANISA ☺ 615	CHORIZO HUBAD 630	

AMERICAN BREAKFAST | 715 Baked beans, two eggs cooked your way, potato hash, pan gravy, house-made sausage, bacon and toast; comes with a choice of coffee, tea or chilled juice.

POWER BREAKFAST | 495 ☺☺☺☺ House granola mix, yogurt, fruits and chia.

EGGS BENEDICT | Poached eggs, English muffin, spinach duxelle, hollandaise.

TURKEY-STYLE BRINED CHICKEN FILLET ☺ 545 **HOUSE BACON** 575 **SALMON GRAVLAX** ☺ 765

BREAKFAST OMELETTE | 565 ☺ Fresh farm eggs, white truffle, grilled mushrooms, cracked pepper, cheddar.

BACON & PANCAKES | 655 House-made pancakes, cured bacon steak, maple butter and fresh farm eggs.

SPANISH SALMON | 900 ☺ House sardines of Norwegian salmon, choice of grains, fried egg, pickled vegetables.

STEAK & EGGS | 2,035 ☺ USDA ribeye, fried eggs, French beans, grilled mushrooms, blistered cherry tomatoes, balsamic reduction, café de paris.

BACON STEAK | 575 House bacon, fried egg, choice of grains, pickled vegetables.

appetizers

KINILAW | 575 ☺ Tuna, coconut cream, libas oil, calamansi caviar, ebiko, native vinegar, salmon skins, guimaras mango, pickled onions, edible flowers.

CRABMEAT SUSHI with ALIGUE DRESSING | 655 ☺ Buttered crabmeat, sushi rice, nori, furikake seasoning, adobong aligue, burnt cheese, Sriracha-sesame dressing.

FISH ALA POBRE | 765 ☺ Blue marlin, garlic confit, calamansi-soy vinaigrette, herbed butter.

PANCIT MOLO XIAO LONG BAO | 600 ☺ Pancit Molo gelee, house-made wonton skins, diced pork and shrimp, spring onion confit and chili sauce.

PORK SISIG BALLS | 630 Grilled pork mask, pork leg gelatin, Sriracha mayo, citrus rings, Tablea sauce.

BEEF SALPICAO | 685 Beef tenderloin, smoked paprika, garlic chips, red wine.

LENGUA SALPICAO | 875 Cubed ox tongue, red wine, peppercorn sauce, medley of mushrooms.

soup

LASWA AT SUGPO | 740 ☺ Medley of market vegetables, vegetable broth, sea prawns, dried squid, dried silis and dried shrimp.

SINIGANG SA BATUAN | Rich Sinigang broth, batuan, market vegetables. Choice of:

SHRIMP ☺ 765 **SALMON** ☺ 765 **LECHON KAWALI** 825 **TADYANG** 825

LINAGPANG NA ILONGGO INASAL | 605 ☺ Grilled chicken roulade, blistered vegetables, charred meat broth.

BATCHOY RAMEN | 655 🍲 Meat broth, lechon kawali, grilled pork liver, egg noodles, black pepper oil, spring onion nori, furikake seasoning, seasoned seven-minute egg.

BEEF PARES NOODLE SOUP | 605 Beef pares tadyang, house-made chili sauce, egg noodles, 12 hr. beef broth, crispy shallots, seasoned seven-minute egg.

fresh and healthy

FRESH LUMPIA | 465 🏠 🍴 ☺ Cavite style egg crepes, market vegetables, peanut sauce, sweet soy, Guimaras cashew powder.

ENSALADA TRIO | 435 ☺ Pickled ampalaya, atcharang langka with gata, talong na ensalada with mangga.

TUYO CAESAR SALAD | 545 🍴 ☺ Mesclun greens, house-made gourmet tuyo, biscocho ends, tuyo Caesar dressing.

pasta/noodles

SPICY TUYO PASTA | 545 ☺ House-made gourmet tuyo, grated queso de bola, olives, garlic butter sauce.

PANCIT GUISADO | 575 Stir fried noodles, shrimp, chicken strips, pork fillets, and market vegetables. Served with a garlic butter baguette.

RICHMONDE PANCIT GUISADO | 605 Stir fried noodles, assorted meat and seafood, salted egg slices, house-made seasoned peanuts. Served with freshly made pandesal.

PALABOK CON ALIGUE | 605 🍲 ☺ Crispy vermicelli, aligue-infused palabok sauce, shrimps and garlic chips.

share

INASAL NA POMPANO | 825 🍲 Flame grilled pompano, Guimaras mango salsa, crispy kangkong.

GREEN CURRY SEAFOOD ADOBADO | 935 Flash-fried prawns, butterflied squid, market fish fillet, mussels, Ilonggo green curry.

L3 (LATIK, LIEMPO, LUKON) | 790 Pureé of kalabasa, coconut milk, lechon kawali, sea prawns and market vegetables.

MONGGO'T POMPANO | 875 🍲 Braised monggo beans, coconut milk, beer-battered pompano fillet, camaron rebosado and fried luppo.

GRILLED CHICKEN ESTOFADO | 575 Frenched chicken breast, native vinegar, sweet soy, shallot confit, banana fritters, burnt pineapple.

CHICKEN INASAL | 655 🏠 🍲 Ilonggo-inspired grilled chicken skewers, housemade chicken oil, pickled vegetables, garlic rice.

DINAGYANG ADOBO ILONGGO | 715 Grilled chicken roulade, Adobo Ilonggo sauce, crispy shallot headdress, diced cucumbers and seasoned seven-minute egg.

CRISPY BINAGOONGAN | 875 Crispy lechon kawali, house-made shrimp paste, fried eggplant, cherry tomatoes. Served with a side of pickled mangoes.

PORK HUMBA | 875 🏠 Slow braised pork belly, black beans, citrus soy, breaded seven-minute egg.

PAKSIW NA CRISPY PATA | 1,375 Pork leg confit, banana blossoms, native vinegar, peppercorns.

PORK & SHRIMP PINANGAT | 825 🍲 Pork & shrimp pinangat, coconut cream, seared shrimps, crispy onions, chili slivers, toasted coconut flakes.

LENGUA KARE-KARE | 935 Cubed ox tongue, peanut sauce, house-made shrimp paste, market vegetables, crushed nuts.

SALT & PEPPER BEEF TADYANG | 1,045 Deep-fried beef tadyang, salt and pepper sauce. Served with a side of spiced vinegar.

dessert

- BANANA PUFF PASTRY** | 435 ☺ ☺ ☺ Upside-down puff pastry, torched banana, local cheese, house-made banana sorbet, cashew sand, Chantilly cream, pinasugbo sauce.
- MACARON TRIO** | 355 ☺ ☺ Batuan, Tablea, Guimaras mango.
- BATUAN & GUIMARAS MANGO PAVLOVA** | 385 ☺ ☺ Pavlova, Batuan compote, goat's cheese, fresh Guimaras mango, meringue shards.
- SAMPAGUITA ICE CREAM** | 350 ☼
- WHITE CHOCOLATE CHAMPORADO** | 385 ☼ ☺ ☺ Rolled oats, grated white chocolate, dried mango, house-made biscocho.
- SAMPAGUITA CHEESECAKE** | 400 ☼ ☼ Sampaguita cream cheese, mango jelly, blueberry, edible soil.

Cafe Menu

soup

- ROASTED TOMATO SOUP** | 440 ☺ ☺ ☺ Oven roasted tomatoes, fresh basil, crème fraiche, vegetable broth.
- WILD MUSHROOM SOUP** | 440 ☺ ☺ Medley of wild mushrooms, white wine, white truffle.
Served with garlic butter baguette.
- FRESH ONION SOUP** | 465 ☺ ☺ Caramelized onions, 12-hr. beef stock, topped with toasted sourdough and gruyere cheese.

salad

- RICHMONDE SALAD WITH SEASONED SEVEN-MINUTE EGG** | 615 ☼ ☼ ☺ ☺ Honey mustard vinaigrette, red onions slivers, chicken, shrimp, mangoes, mesclun greens,
- CLASSIC CAESAR SALAD** | 575 ☺ ☺ Mesclun greens, anchovy Caesar dressing, croutons, minced bacon, salad tomatoes.
- TUNA POKE SALAD** | 630 ☺ ☺ Mesclun greens, dressed tuna sashimi, Guimaras mango, cucumber rondelle.
Roasted sesame dressing.



bread and sandwiches

- MEAT-FREE TARTINE**
- PEACHES & HONEY** | 440 ☺ ☺ ☺ **GOURMET TUYO** | 440 ☺ ☺ **ROASTED TOMATO & MORINGA PESTO** | 440 ☺ ☺ ☺
- THE RICHMONDE CLUB** | 685 ☼ ☼ Layers of ham, cheese, chicken salad, egg and bacon. Served with potato wedges.
- GRILLED CHEESE SANDWICH WITH TRUFFLE FRIES** | 655 ☼ ☺ ☺ Sharp cheddar, pepper jack cheese, mozzarella, white cheddar cheese, caramelized onions. Served with tomato dip.
- FISH BURGER** | 655 ☺ ☺ Breaded market fish fillet, pretzel bun, garlic confit spread, pickle relish. Served with a side of potato wedges.
- CRISPY CHICKEN SANDWICH** | 655 ☺ ☺ Fried chicken fillet, sriracha faux cream, pretzel buns, potato wedges.
- BREAKFAST BURGER** | 655 ☺ ☺ Chori patty, house-made bacon, mustard, pickled onions, fried egg, pretzel bun, potato wedges.
- RICHMONDE BURGER** | 685 ☼ ☺ ☺ 100% USDA Beef patty, gruyere cheese, Japanese mayo in a pretzel bun. Served with a side of potato wedges.

pasta

- MORINGA PESTO PASTA** | 550 ☺ ☺ Malunggay basil pesto, Guimaras cashew nuts, queso de bola, olive oil, linguine.
- SPANISH SALMON PASTA** | 875 ☺ ☺ House-made Spanish salmon, linguine, queso de bola, olives.
- AGLIO E OLIO** | 570 ☺ ☺ Sauteed shrimps, olive oil, grated parmesan cheese, garlic chips, spaghetti.
- PASTA CARBONARA** | 625 ☺ ☺ Crème sauce, rendered bacon bits, parmesan cheese, egg yolk, linguine.
- BOLOGNESE** | 570 ☺ ☺ Tomato concassé, meat sauce, parmesan cheese, spaghetti.
- BURGER MAC AND CHEESE** | 715 ☺ ☺ Beef patty and house-made cheese sauce, Tex-Mex seasoning, garlic butter baguette.

entree

- GRATINATED FISH FILLET | 875** Pan-seared fish fillet, vino blanco , signature crème sauce, beetroot potato mash, buttered peas.
- PAN-SEARED SALMON | 960** 🍷 Pan-seared Norwegian salmon fillet, potato mash, buttered greens, beurre blanc sauce.
- HERB CRUSTED SALMON | 1,095** 🌿 Faux cream, Norwegian salmon, seasoned crumbs, tare sauce, side vegetables.
- FISH & CHIPS | 875** Beer battered pomfret fillets, house-made bbq potato wedges, garlic sauce, spiced vinegar.
- SEAFOOD THERMIDOR | 1,070** Pimiento, medley of seafood, parmesan, smoked chili seasoning.
- CHICKEN PARM & POTATOES | 935** Fillet of chicken, tomato concasse, medley of cheese, garlic smashed potatoes.
- GRILLED YOGURT CHICKEN KEBAB | 935** House-made yogurt sauce, grilled boneless chicken thighs, flat bread, grilled vegetables.
- RICHMONDE FRIED CHICKEN | 655** 🌿 Deep-fried boneless chicken, smoked paprika, potato wedges, mushroom gravy.
Served with a side of coleslaw.
- SALISBURY STEAK | 875** 🌿 Certified Angus beef patty, mushroom bordelaise, potato mash, caramelized onions, buttered greens.
- OX TONGUE IN RED WINE REDUCTION | 795** Ox tongue simmered in red wine reduction, flambéed olives, spiced beef au jus, buttered greens. Served with a side of garlic butter baguette.

paella

PAELLA SEVILLANA | 880 Chicken, Spanish chorizo, shrimp, squid, tomato concassé.

sides and sweets

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|------------------------|---------------------------|----------------|
| STEAMED RICE 120 | BASKET OF BREAD 355 | POLENTA 165 |
| GARLIC RICE 130 | FRESH FRUIT PLATE 215 | BUTTERED 215 |
| DIRTY FRIED RICE 130 | FRESH FRUIT PLATTER 325 | VEGETABLES |
| ALIGUE RICE 165 | EGGS COOKED YOUR WAY 65 | YOGURT 165 |
| POTATO FRIES 175 | BACON STRIPS 335 | SAUCE |
| POTATO WEDGES 275 | CREAMED SPINACH 165 | TRUFFLE 275 |
| PICKLED MANGO 120 | BUTTERED CORN 165 | FRIES |
| | GARLIC POTATO MASH 190 | FLAT 165 |
| | | BREAD |

off the grill

- FLAME-GRILLED PORKCHOP** 🍷 1,070
- BBQ RACK OF RIBS** 🍷 1,045
- FILET MIGNON (250G)** 2,475
- USDA RIBEYE (100G)** 🌿 765
minimum of 400 grams
*choice of either rice or mashed potato and creamed spinach or buttered corn.

🍷 Chef's Recommendation 🌿 Vegetarian-friendly 🏠 MHR Signature 🌸 Sampaguita 🍷 Richmonde Signature 🌿 Muslim-friendly

drinks

HOUSE WINE

ERNEST & JULIO GALLO,
MERLOT-CALIFORNIA

GLASS | 495 BOTTLE | 1,800

ERNEST & JULIO GALLO,
CHARDONNAY

GLASS | 470 BOTTLE | 1,660

CALIFORNIAN WINES

BAREFOOT MOSCATO

BOTTLE | 2,035

BAREFOOT
CABERNET SAUVIGNON

BOTTLE | 2,145

BAREFOOT MERLOT

BOTTLE | 2,195

AUSTRALIAN WINES

HARDY'S VR, SHIRAZ

BOTTLE | 1,925

HARDY'S VR, CHARDONNAY

BOTTLE | 1,925

SOFTDRINKS | 155

COKE, COKE LIGHT, COKE ZERO,
SPRITE, ROYAL TRU-ORANGE

TEA

(PLEASE ASK YOUR SERVER FOR
FLAVOR SELECTIONS) | 180

WATER

SUMMIT BOTTLED WATER

STILL | 180

SPARKLING | 180

PERRIER | 310

SPARKLING

WATER

SODA WATER | 175

JUICES

FRESH JUICES / SHAKES | 290

MANGO (RIPE / GREEN)

PINEAPPLE, WATERMELON

FRESH ORANGE | 430

LEMONADE | 290

CHILLED JUICES | 230

MANGO, ORANGE, APPLE

PINEAPPLE, DALANDAN

BEERS

SAN MIGUEL BEER

PALE PILSEN, LIGHT | 210

FLAVORED, SUPER DRY, CERVEZA | 265

PREMIUM | 265

SMIRNOFF MULE | 265

CORONA | 450

HEINEKEN

BOTTLE (330 ML) | 375

DRAFT (250 ML / 500 ML) | 275 / 460

COFFEE

BREWED, AMERICANO, DECAFFEINATED | 175

CAPPUCCINO, CAFE MOCHA, LATTE | 190

ESPRESSO | 175 DOUBLE ESPRESSO | 260

HOT CHOCOLATE | 200 MILK (HOT /COLD) | 165

FROZEN ICED TEA | 250

LEMON ICED TEA | 180

