

 Vegetarian

 Contains Nuts

 Local Favorites

All-Day Breakfast

Eggs & Omelette

Omelette

Your choice of: Ham & Cheese, Vegetable OR Mushroom; served with toast and a choice of bacon OR sausage **780**

Spanish Frittata

Omelette made with eggs and potato and served with tomato concasse and sour cream **700**

Eggs Benedict

Sliced ham and poached eggs layered on toasted English muffin and Hollandaise sauce **700**
with smoked salmon **850**

Corned Beef Eggs Benedict

Served on toasted homemade pandesal, poached egg and Hollandaise sauce **850**

From the Griddle

Avocado Toast

Toasted sour dough bread with avocado purée topped with sliced tomato, sea salt & crushed black pepper and poached egg **720**

French Toast or Pancake Tower

Served with crispy bacon, caramelized bananas, whipped cream and maple syrup **750**

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Breakfast Favorites

American

- Roasted rosemary potato
- Shiitake mushrooms
- Grilled tomatoes
- Eggs (cooked to your liking)
- Choice of bacon or sausage

750

Filipino

Served with two eggs cooked to your liking, garlic rice and pickled vegetables

Longganisa

Sweet garlic sausage **650**

Tocino

Marinated pork cuts **650**

Beef Tapa

Tender beef marinated in garlic and soy sauce **780**

Boneless Daing ng Bangus

Marinated milk fish **680**

Arroz Caldo with Tokwa't Baboy

Local rice porridge with chicken, safflower, toasted garlic, scallions and calamansi, and deep fried pork and tofu slices **650**

Japanese Breakfast

Japanese rice with grilled honey butter salmon, steamed bok choy with oyster sauce, pickled daikon, pickled ginger, and seasonal fruits served with miso soup **750**
With natto (fermented whole soy beans) **800**

Seasonal Fruit Platter

Four kinds of seasonal fruits **450**

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Lunch & Dinner

AVAILABLE 10:00 AM - 10:00 PM

Starters

Calamares

Breaded fried squid served with tartar sauce, lemon, and potato wedges **520**

Asian Crab Cake with Sweet Chili Sauce

Flavoured sweet crab meat, drizzled with sweet and spicy chili sauce **480**

Kinilaw

Fresh tanigue fish doused in vinegar with local ingredients for flavor **520**

With grilled pork belly **580**

Suppli' di Carbonara

Crispy golden-brown rice balls filled with creamy carbonara pasta **480**

Sesame Chicken Drumettes

Deep-fried chicken wings seasoned with fresh ginger, soy sauce, honey, garlic, and sesame oil **480**

Chili Con Carne Nachos

Crispy nachos topped with seasoned ground beef, bell pepper, tomato, onion, chickpeas, and cilantro, drizzled with a rich, cheesy sauce **450**

Chay Vietnamese Spring Roll

Rice noodles, spinach, cucumber, lettuce, and tofu wrapped in rice paper, served with a zesty chili garlic sauce dip **350**

Vegetable Samosa

Spiced vegetables in tortilla wrapper served with tamarind sauce and cucumber raita **450**

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Salads

Nicoise

Lettuce, marbled potato, black olives, anchovy, quail eggs, cherry tomatoes and shaved Parmesan served with salmon flakes **480**

Wild Mushroom & Arugula 🍄

Arugula, mixed greens, shiitake, enoki and white button mushrooms with honey balsamic dressing, toasted pistachio and cashew, goat's cheese **680**

Wombok 🍄

Fried egg noodles with shredded cabbage, carrots, apple strips, chopped chili, and whole peanut tossed in refreshing ginger cilantro dressing **480**

Caesar

Crispy romaine hearts tossed in Caesar dressing topped with croutons, shaved Parmesan cheese, crispy bacon served with a breadstick **450**

Sesame, Prawn & Citrus

Mixed greens with sesame prawns, citrus dressing, garnished with orange slices, scallions and sesame seeds **620**

Waldorf 🍄

Apples, bananas, grapes, candied walnuts, and romaine lettuce in creamy yogurt dressing **620**

Roasted Sweet Potato & Avocado 🍄

Served with kidney beans, red grapes, cashews, cilantro & cashew-avocado yogurt dressing **620**

Quinoa Salad with Grilled Salmon & Chimichurri

Served with carrots, zucchini, goat cheese and cherry tomatoes **700**

Salmon Poke

Fresh salmon, edamame, red cabbage, mango, seaweeds, avocado with mild spicy orange sesame dressing **680**

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Soups

Minestrone

Italian vegetable soup made with tomato broth and medley of seasonal vegetables served with home-made herbed focaccia bread **300**

Cream of Carrot & Pumpkin

Purée of pumpkin and carrots with vegetable broth, cinnamon, and roasted pumpkin seed **320**

Split Pea

Savory smoked ham and peas served with croutons **300**

Apple, Cheddar & Bacon

Fruity crisp apples, sharp cheddar cheese, bacon, sweet potatoes and apple juice **350**

Pasta & Risotto

Fusilli Primavera

Oil based pasta with fresh vegetables, fresh lemon, basil, and Parmesan cheese **450**

Penne Arrabbiata

Tomato basil with cayenne chili flakes and cherry tomato **450**

Authentic Italian Carbonara

Guanciale, fresh eggs, pecorino cheese, spaghetti pasta with crushed black pepper **720**

Shrimp Agli E Olio

Spaghetti pasta sautéed in garlic butter, white wine topped with prawn shrimp and shredded Parmesan **680**

Pesto Pasta with Sundried Tomatoes

Linguine pasta with pesto sauce, parmesan and cherry tomatoes **450**

Wild Mushroom Risotto

Shiitake, button, enoki, and black fungus Mushrooms in parmesan Arborio rice **650**

Seafood Risotto

Shrimps, mussels, clams, and fish in Parmesan Arborio rice with white wine **720**

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Pizza

Quatro Formaggio

Gruyere, mozzarella, gorgonzola, Parmesan cheese **650**

Creamy Honey Pizza

Cream Cheese, honey and mozzarella cheese **650**

Wild Mushroom & Blue Cheese

Shiitake mushrooms, gorgonzola crumble, arugula, and red onion **650**

Meat-ticulous Pizza

Bacon, ham, pepperoni, sliced Hungarian sausage, mozzarella cheese, and tomato **800**

Sandwiches & Burgers

Misto Club Sandwich

Bacon, lettuce, tomato, ham, egg, and cheddar cheese **600**

Angus Beef Burger

Ground Angus beef with bacon, egg, tomato, onion, lettuce, and pickles on a toasted bun **880**

Pork Cubano

Homemade pork leg ham with Swiss cheese, mustard, and pickles on baguette **550**

Vegetable & Lentil Burger

Vegetable and lentil patties with onion ring and pickles on a rye bun served with potato wedges **650**

Rice Bowls

Katsudon

Deep-fried breaded pork cutlet with egg over steamed rice, dip, and side salad and served with mildly sweet Japanese soy sauce **550**

Tonkatsu

Deep-fried breaded pork cutlets served with steamed rice, dip, and side salad **500**

Chicken Teriyaki

Grilled chicken thigh with special teriyaki sauce served with rice and side salad **500**

Japanese Steak

Steak marinated in sweet sesame soy sauce with shiitake mushrooms, avocado, seaweed, cabbage, bonito flakes, and Japanese rice topped with egg yolk and roasted sesame sauce **880**

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Noodles

Pancit Canton

Stir-fried egg noodles with meat, seafood and vegetables served with homemade pandesal **580**

Phad Thai

Rice noodles mixed with shrimps, peanuts, scrambled egg, and bean sprouts with lemon **550**

Char Kway Teow

Stir-fried flat noodles with garlic, chili paste, and whole prawns, chives, Chinese sausage, and bean sprouts in sweet soy sauce and oyster sauce **580**

Coconut Beef Ramen

Coconut beef broth with egg noodles, grilled beef, bokchoy, white button mushrooms, onions, sesame seeds and drizzled with teriyaki sauce **650**

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Local Favorites

Salmon sa Miso 📍

Salmon head and belly in tamarind broth with miso paste and mustard leaves **850**

Binakol 📍

Chicken cooked in coconut water with grated coconut meat, infused with ginger, lemongrass, papaya, and hot pepper leaves **680**

Beef Kansil 📍

Iconic Ilonggo sour soup made with beef shanks and bone marrow, flavored with tamarind broth **700**

Beef Kalderobo 📍

Beef marinated in soy sauce and vinegar and cooked in a sauce made with coconut milk, liver spread and peanut butter **780**

Dinakdakan 📍

Charred pork head, red onions, siling labuyo, ginger, black peppercorns, calamansi juice and bay leaves mixed with mayonnaise **550**

Crispy Tofu Sisig 📍

Deep-fried tofu in a creamy and spicy sauce **450**

Boneless Chicken Inasal

Grilled chicken marinated in a blend of spices **580**

Pata Humba 📍

Ham hock braised in pineapple juice and soy sauce **950**

Nilarang Soup 📍

Tanigue fillet, tamarind paste with chili in rich tomato soup **800**

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Crispy Lechon de Cebu

Marinated with spices and herb, lemon grass, spring onion and anise, served with rice and pickled vegetables **550**

Prawn and Pomelo Salad

Prawns and pomelo tossed in a special sweet chili sauce with coriander leaves **750**

Molo Soup

Ground pork rolled in wonton wrapper and cooked in broth **600**

Tinola de Laguna

Ginger-flavored broth with chicken and chili leaves **650**

Beef Kare-kare

Tender ox tripe and beef with eggplant, string beans, pechay, banana heart in peanut sauce with a side of shrimp paste **850**

Seafood Bicol Express

Mildly-spiced sautéed prawns, mussels, tuna and squid in ginger and lemon grass with rich coconut milk **825**

Chicken and Pork Adobo

Stewed chicken and pork in soy sauce and vinegar served with pickled vegetables and garlic rice **650**

Crispy Tadyang

Deep-fried beef ribs served with pickled vegetables and garlic sauce **720**

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Chef's Recommendations

Pinakbet

A local dish that consists of mixed fresh local vegetables with pork belly and shrimp cooked flavored with "bagoong" **500**

Ebi Tempura

Deep-fried battered prawns, served with tempura sauce and ginger **800**

Gyudon

Simmered beef in mildly sweet sauce and mirin topped with egg yolk **600**

Grilled Salmon

Salmon fillet with parmesan cheese and truffle risotto served with buttered vegetables and Hollandaise sauce **800**

USDA Beef Tenderloin

Served with butter vegetables, chunky mashed potato with red wine beef jus **2,900**

USDA Beef Ribeye

Served with butter vegetables, grilled young potatoes with red wine beef jus **2,600**

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Sweet Endings

Burnt Basque Cheese Cake

Signature cheesecake with dark caramel on top **350**

No Bake Tiramisu

Flavorful dessert with rich and creamy mascarpone cheese layered with coffee ladyfingers (no raw eggs) **320**

Leche Flan 📍

Eggs and milk topped with soft caramel **300**

Parfait

Rich & cold layers of mango graham and cookies & cream **320**

Special Halo-halo 📍

Popular Filipino cold dessert with crushed ice, evaporated milk and various sweetened beans and fruits **350**

Choice of ice cream flavor (Ube, Vanilla or Mango)

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