



Kilawing Tanigue



Thai Pomelo



Chicken Piplan



Masi

lagoa

STARTERS

- Kilawing Tanigue** PHP 420
Raw fish in spiced vinegar, green chillies, red onion, cucumber and tomato
- Halang-Halang na Manok** 380
Marinated, deep-fried chicken wings, tossed in annatto oil, chillies, ginger, and garlic
- Pinsec Frito** 380
Fried wonton with fillings of pork and chives
- Vietnamese Spring Roll in Sweet Chili Sauce** 380
Shrimps, vegetables, herbs, and rice noodles wrapped in rice paper

SALAD

- Thai Pomelo** 460
Cucumber, onions, cashew, lettuce with Thai dressing
- Asian Crunchy Salad with Sesame Chicken** 460
Lettuce, nuts, wonton strips, tossed in sesame vinaigrette *Vegetarian option*
- Eggplant Ensalada with Bagnet** 460
Green mangoes, salted egg, tomatoes, onions and served with crispy pork belly and spiced vinegar *Vegetarian option*

SOUP

- Molo** 290
Filipino pork dumpling soup with tossed garlic and spring onions
- Miso Shiru Wakame** 250
With soy bean broth
- Crab and Corn** 260
Crab meat, corn kernels, and egg in seafood broth

NOODLES

- Shoyu Ramen with Pork Chashu** 660
Egg noodles in tonkotsu broth with bokchoy, egg, mushroom, and slices of pork roulade
- Shrimp Laksa** 660
Rice noodles in spiced coconut broth with shrimp, beans sprouts, bokchoy, and cilantro *Vegetarian option*
- Pancit Habhab with Bagnet** 630
A local dish from Quezon Province that uses dried flour noodles *Vegetarian option*
- Pancit Puso** 550
Cavite's famous noodle dish with pickled banana heart *Vegetarian option*

- Yakisoba** 550
Stir-fried Japanese noodles with sliced pork and vegetables *Vegetarian option*

VEGETABLES

- Pinakbet** 480
Medley of local vegetables sautéed in shrimp paste *Vegetarian option*
- Ginataang Sitaw at Kalabasa** 480
Sautéed string beans and pumpkin with coconut milk and shrimp *Vegetarian option*

MAINS

FILIPINO

- Crispy Pata*** 1,800
(Serves 2 - 3)
Deep fried pork foreshank and served with liver sauce
- Bulalo*** 990
(Serves 2 - 3)
A Batangas specialty of boiled beef shanks with corn on the cob and local vegetables
- Halabos na Hipon** 650
Shrimp sautéed in soda, ginger, garlic, and onion leeks
- Kare-Kare** 650
A traditional stew of oxtail, ox tripe, beef, and local vegetables in thick peanut sauce
- Beef Ribs Adobo** 600
Ilocos Region's braised beef short ribs, mixed in soy vinegar, garlic, and bay leaves
- Sinigang na Baboy with Gabi** 580
Pork cubes in tamarind broth with taro and local vegetables
- Sinigang na Bangus sa Miso** 580
Milk fish in tamarind broth with yellow miso and local vegetables
- Tanigue Steak Ala Pobre with Kangkong** 580
Cooked in garlic, calamansi, soy sauce, kangkong, and red onions
- Chicken Inasal** 550
Boneless grilled chicken served with ensalada and atchara

ASIAN

- Sweet and Sour Pork** 650
Crispy fried pork cubes tossed in sweet and sour sauce
- Beef Broccoli** 620
Stir-fried local beef tenderloin with broccoli in soy ginger sauce
- Chicken Teriyaki** 470
Grilled boneless chicken with sesame seeds and vegetables
- Steamed Fish in Ginger Sesame Sauce** 380
Steamed with onion leeks, light soy, and sesame oil

DESSERTS

- Fresh Fruit Platter** 290
Assorted local fruits in season
- Chilled Mango Sago** 260
Tapioca pearls in rich coconut cream, topped with ripe mango slices
- Signature Oven-Baked Bibingka** 260
Rice cake topped with queso de bola cheese and salted egg
- Banana Ube Turon** 230
Saba in lumpia wrapper with ube halaya and sweetened langka fillings, served with cheese ice cream
- Masi** 230
Chewy rice ball with sweet nutty filling

*Good for sharing

LEGEND:

- Vegetarian
- with Nuts
- Healthy

For any food restrictions, allergies and preferences such as less salt and sugar, kindly approach your server so we can adjust.

All prices are inclusive of service charge and all applicable local taxes.

Prices may vary without prior notice.

BEVERAGES

COFFEE

- Hot:**
- Caramel Macchiato Php 180
- Café Latte 170
- Cappuccino 140
- Pico's Brew 120
- Cold:**
- Iced Cappuccino 160
- Coffee Frappe 120

TEA

- Tanglad and Ginger Php 160
- Iced Tea
- Iced Tea 120
- Tsaa Laya Bughaw 120
- Floral Blend
- Tsaa Laya Lemon Ginger 120
- Tsaa Laya Mint 120
- Tsaa Laya Pandan 120
- Tsaa Laya Soothing Comfort 120
- Hot Tea 90

WATER

- San Pellegrino Php 300
- Soda Water 210
- Tonic Water 210
- Mineral Water 80

FRUIT SHAKES

- Ripe Mango Php 280
- Shake it Up 240
- Buko 200
- Banana 180
- Calamansi 180
- Green Mango 180
- Pineapple 180
- Watermelon 180

MILK SHAKES

- Chocolate Php 240
- Strawberry 240
- Vanilla 240
- Milo Dinosaur 220

FRESH FRUIT JUICES

- Orange Php 390
- Mango 300
- Buko 200
- Calamansi 200
- Pineapple 200
- Watermelon 200

SMOOTHIES

- Banana Peanut Butter Php 260
- Calamansi Apple Honey 260
- Pineapple Delight 260

SOFT DRINKS

- Coke Regular Php 195
- Coke Light 195
- Coke Zero 195
- Mug Root Beer 195
- Royal Tru Orange 195
- Sprite 195

FLOAT with vanilla ice cream

- Coke Regular Php 220
- Root Beer 220
- Royal Tru Orange 220

CHILLED JUICES

- Mango Php 190
- Orange 190
- Pineapple 190

BEERS

- San Miguel Light Can Php 250
- Bottle 230
- San Miguel Pale Can 250
- Bottle 230

MOCKTAILS

- Cucumber and Lime Php 220
- Ginger Beet Refreshment 220
- Tropical Ginger Cooler 220

ASIAN FILIPINO COCKTAILS

- Asian Mojito Php 310
- Blue Hawaii 310
- Chinese Lychee Mai Tai 310
- Indian Alcoholic Iced Tea 310
- Pinoy Gin Pomelo Collins 310
- Thai Lemongrass Margarita 310

SIGNATURE COCKTAILS

- Maharlika Php 295
- Perlas 295
- Sinag 295
- Maharlika 295

LIQUORS

COGNAC

- Hennessy XO Php 2,000
- Hennessy VSOP 600
- Php 40,000
- 13,000

VODKA

- Grey Goose Php 450
- Absolut Kurant 270
- Absolut Blue 230
- Stolichnaya 230
- Php 8,300
- 3,900
- 3,300
- 2,800

BRANDY

- Fundador Exclusivo Php 550
- Carlos 1 300
- Fundador Reserved 180
- Php 7,110
- 4,600
- 3,300

WHISKY

- Johnnie Walker Blue Php 1,350
- Royal Salute 1,200
- Jack Daniel's (1 liter) 395
- Jack Daniel's 395
- Chivas Regal 350
- Johnnie Walker Black 330
- John Jameson 330
- Jim Beam Black 300
- Jim Beam White 300
- Seagrams VO 210
- Johnnie Walker Red 200
- J&B Rare 190
- Php 28,000
- 20,380
- 7,500
- 6,100
- 6,100
- 5,000
- 4,700
- 4,700
- 4,700
- 3,350
- 2,900
- 2,700

LIQUERS

- Frangelico Php 280
- Kahlua 250
- Baileys 250
- Campari 210
- Php 6,050
- 4,000
- 4,000
- 2,900

GIN

- Beefeater Php 290
- Bombay Sapphire 290
- Tanqueray 290
- Php 6,050
- 5,100
- 3,800

APPERITIF

- Sweet Martini Php 170
- Dry Martini 170
- Php 2,800
- 2,800

RHUM

- Malibu Php 220
- Bacardi Gold 220
- Bacardi Light 220
- Php 3,300
- 2,300
- 2,200

TEQUILA

- Tequila Rose Php 250
- Jose Cuervo Gold 250
- Jose Cuervo Light 250
- Php 4,700
- 3,900
- 3,900