

Members' Favorites



Starters

Eggplant Ensalada with Bagnet PHP 450

Green mangoes, salted egg, tomatoes, onions and served with crispy pork belly and spiced vinegar

Kilawin Tanigue 380

Raw fish in spiced vinegar, green chilies, red onion, cucumber, and tomato

Main Course

Crispy Pata* 1,800

(Serves 2-3)
Deep fried whole pork foreshank with liver sauce

Bulalo* 990

(Serves 2-3)
A Batangas specialty of boiled beef shanks with corn on the cob, and local vegetables

Kare-Kare* 650

A traditional stew of oxtail, ox tripe, beef, and local vegetables in thick peanut sauce

Halabos na Hipon 650

Shrimps sautéed in soda, ginger, garlic, and onion leeks

Pancit Habhab with Bagnet 600

A local dish from Quezon Province that uses dried flour noodles *Vegetarian option*

Sinigang na Baboy with Gabi* 550

Pork cubes in tamarind broth with taro and local vegetables

Sinigang na Bangus sa Miso* 550

Milkfish in tamarind broth with yellow miso and local vegetables

Chicken Inasal 500

Boneless grilled chicken served with ensalada and atchara

Pinakbet 450

Medley of sautéed local vegetables in shrimp paste *Vegetarian option*

Starters

Moules-frites PHP 450

Mussels cooked in wine, shallots, olive oil, and herbs

Bacon Wrapped Artichoke 450

Served with chipotle aioli

Spanakopita 350

Layers of crispy, flaky phyllo dough with creamy spinach filling

Fried Tawilis 300

Freshwater sardine seasoned with sea salt and lemon

Salads

Fattoush 450

Mixed greens with crispy pita bread in lime vinaigrette

Kale and Romaine Caesar 450

Topped off with poached eggs and shaved parmesan

Orange Lentil Greek 450

Mixed greens, feta, mint, and olives

Mezze Platter 400

Pita bread, salad, baba ghanoush, chickpea hummus, cacik

Soup

Seafood Bouillabaisse 380

Seafood stew in wine, herbs, and saffron

French Onion 300

Caramelized onion in broth with cheese gratin

Roasted Pumpkin and Carrot 280

Cooked with cream

Pasta

Pasta De Gambas 450

Fettuccine, shrimps, pimiento, and olives

Bacon Penne Arrabiata 420

Basil and peppers in spicy tomato sauce

Cacio e Pepe 380

Spaghetti in romano, black pepper, tomato, and basil

*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.

Mediterranean

Main Course

Grilled Pork Tomahawk PHP 1,250

Served with grilled vegetables

Kerala Prawn Curry 900

Sautéed in spices, onions, and coriander

Mediterranean Grilled Beef 800

Beef tenderloin, potato tatin, and French beans

Baked Fish Chermoula 680

Baked mahi, olives, capers, coriander, and peppers

Braised Pork Ribs with root vegetables 650

Served with carrots, potatoes, and radish

Chicken Tagine 550

Braised in spices, olives, and lemon

Eggplant Moussaka 480

Layers of eggplant, beef in tomato sauce, and béchamel

Balsamic Grilled Vegetables 420

Zucchini, eggplant, tomatoes, peppers, and onions

Desserts

Honey Cheesecake 320

Thin graham crust with thick creamy cheese filling infused with honey and glazed

Pastel de Chocolate y Naranja Sin Harina 300

Rich and creamy dessert flavored with hazelnut

Fresh Fruit Platter 280

An assortment of local fruits in season

Canonigo 250

Baked meringue dessert drizzled with caramel syrup

Crema Catalana 250

Spanish crème brûlée with caramel

Side Dishes

Home Fries Potato Wedges 190

Mashed Potato 160

Rice Pilaf 160

Garlic Rice 80

Steamed Rice 60

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

Prices may vary without prior notice.

COFFEE

Hot:
Caramel Macchiato Php 180
Café Latte 170
Cappuccino 140
Pico's Brew 120

Cold:
Cappuccino 160
Coffee Frappe 120

MILK AND CHOCOLATE

Hot Choco 170
Fresh Milk (Hot or Cold) 130

TEA

Iced Tea 120
Chamomile 100
Earl Grey 100
English Breakfast 100
Peppermint 100
Green Tea Mint 100
Jasmine 100
Hot Tea 90

WATER

San Pellegrino 300
Soda 210
Tonic 210
Mineral 80

FRUIT SHAKES

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

MILK SHAKES

Chocolate 240
Strawberry 240
Vanilla 240
Milo Dinosaur 190

FRESH FRUIT JUICES

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

SMOOTHIES

Banana Peanut Butter 260
Calamansi Apple Honey 260
Pineapple Delight 260

SOFTDRINKS

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

FLOAT with vanilla ice cream

Coke 220
Root Beer 220
Royal 220

CHILLED JUICES

Orange 190
Mango 190
Pineapple 190

BEERS

San Miguel Light Php 230 (bottle)
250 (can)

San Miguel Pale Pilsen 230 (bottle)
250 (can)

MOCKTAILS - 220

Cinderella
Roy Rogers
Shirley Temple

COCKTAILS - 295

Long Island Tea Piña Colada
Mai Tai Sangria
Margarita Singapore Sling
Mojito Weng Weng

Liquors

COGNAC
Hennessy XO 2,000 40,000
Hennessy VSOP 600 13,000

VODKA

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

BRANDY

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

WHISKY

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

LIQUERS

Frangelico 280 6,050
Kahlua 250 4,500
Baileys 250 4,000
Campari 210 2,900

GIN

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

APPERITIF

Sweet Martini 170 2,800
Dry Martini 170 2,800

RHUM

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

TEQUILA

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

Beverages