

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 PHP 380
Raw fish in spiced vinegar, green chillies, red onion, cucumber, and tomato

Main Course

Crispy Pata* PHP 1,800
(Serves 2-3)
Deep fried whole pork foreshank with liver sauce

Kare-Kare* PHP 650
(Serves 2-3)
A traditional stew of oxtail, ox tripe, and beef in local vegetables

Bulalo* PHP 990
(Serves 2-3)
A Batangas specialty of boiled beef shanks with corn on the cob, and local vegetables

Halabos na Hipon PHP 650
Shrimps sautéed in soda, ginger, garlic, and onion leeks

Pancit Habhab PHP 600
A local dish from Quezon Province that uses dried flour noodles

Sinigang na Baboy with Gabi* PHP 550
Pork cubes in tamarind broth with taro and local vegetables

Sinigang na Bangus sa Miso* PHP 550
Milkfish in tamarind broth with yellow miso and local vegetables

Chicken Inasal PHP 500
Boneless grilled chicken served with ensalada and atchara

Pinakbet PHP 450
Medley of sautéed local vegetables in shrimp paste

 sun coral café

Starters

Moules-frites PHP 450
Mussels cooked in wine, shallots, olive oil, and herbs

Bacon Wrapped Artichoke PHP 450
Served with chipotle aioli

Spanakopita PHP 350
Layers of crispy, flaky phyllo dough with creamy spinach filling

Fried Tawilis PHP 300
Freshwater sardine seasoned with sea salt and lemon

Salads

Fattoush PHP 450
Mixed greens with crispy pita bread in lime vinaigrette

Kale and Romaine Caesar PHP 450
Topped off with poached eggs and shaved parmesan

Orange Lentil Greek PHP 450
Mixed greens, feta, mint, and olives

Mezze Platter PHP 400
Pita bread, salad, baba ghanoush, chickpea hummus, cacik

Soup

Seafood Bouillabaisse PHP 380
Seafood stew in wine, herbs, and saffron

French Onion PHP 300
Caramelized onion in broth with cheese gratin

Roasted Pumpkin and Carrot PHP 280
Cooked with cream



Tomahawk

Fried Tawilis



Pasta

Pasta De Gambas PHP 450
Fettuccine, shrimps, pimiento, and olives

Bacon Penne Arrabiata PHP 420
Basil and peppers in spicy tomato sauce

Cacio e Pepe PHP 380
Spaghetti in romano, black pepper, tomato, and basil

Main Course

Grilled Pork Tomahawk PHP 1,250
Served with grilled vegetables

Kerala Prawn Curry PHP 900
Sautéed in spices, onions, and coriander

Mediterranean Grilled Beef PHP 800
Beef tenderloin, potato tatin, and French beans

Baked Fish Chermoula PHP 680
Baked mahi, olives, capers, coriander, and peppers

Braised Pork Ribs with root vegetables PHP 650
Served with carrots, potatoes, and radish

Chicken Tagine PHP 550
Braised in spices, olives, and lemon

Eggplant Moussaka PHP 480
Layers of eggplant, beef in tomato sauce, and béchamel

Balsamic Grilled Vegetables PHP 420
Zucchini, eggplant, tomatoes, peppers, and onions

Rates are inclusive of all applicable taxes.

Desserts

Honey Cheesecake PHP 320
Thin graham crust with thick creamy cheese filling infused with honey and glazed

Pastel de Chocolate y Naranja Sin Harina PHP 300
Rich and creamy dessert flavored with hazelnut

Fresh Fruit Platter PHP 280
An assortment of local fruits in season

Canonigo PHP 250
Baked meringue dessert drizzled with caramel syrup

Crema Catalana PHP 250
Spanish crème brûlée with caramel

Side Dishes

Home Fries Potato Wedges PHP 190

Mashed Potato PHP 160

Rice Pilaf PHP 160

Garlic Rice PHP 80

Steamed Rice PHP 60

*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.



Braised Pork Ribs