

MEMBERS' FAVORITES

Chicken Inasal

Bacolod style grilled chicken, *atchuete* oil, ensalada of tomatoes, eggplant, onions, *atchara*

PHP 610

Pancit Habhab with Bagnet

Quezon style egg noodle dish, sunny side up egg, crispy pork belly

PHP 660

Kare-Kare

Oxtail stew, ox tripe, beef, local vegetables, peanut sauce, shrimp paste

PHP 690

Bulalo

(Good for three persons)

A Batangas specialty of boiled beef shanks, corn on the cob, potatoes, Baguio beans, cabbage

PHP 990

Sinigang na Lechon Kawali with Mustasa

Crispy bone-in pork belly, tomatoes, eggplant, radish, string beans, tamarind broth

PHP 690

Beef Ribs Caldereta

Tomato sauce, bell peppers, carrots, potatoes

PHP 860



Spanakopita

STARTERS

Spanakopita

Crispy spring rolls, spinach, feta, mozzarella, spices, Greek yogurt

PHP 390

Moules-frites

New Zealand mussels, white wine, shallots, olive oil, herbs

PHP 490

Chicharones de Pollo

Fried chicken strips, aioli

PHP 370

Falafel

Deep-fried ground chickpeas, mixed greens salad, citrus dressing

PHP 360

Sinigang na Hipon sa Kamias

Shrimp, tomatoes, eggplant, radish, string beans, tamarind and *kamias* broth

PHP 790

Crispy Pata

(Good for two to three persons)

Deep-fried pork shank, *atchara*, liver sauce, steamed rice

PHP 1,800

Lechon Kawali with Ensalada

Crispy pork belly, *ensalada* of salted eggs, green mango, tomatoes, eggplant, onions

PHP 810

Adobong Pusit

Squid in ink, vinegar, soy sauce

PHP 660

Tinolang Manok with Malunggay

Chicken leg quarter, lemongrass, *sayote*

PHP 600

Ginataang Sugpo sa Aligue

Prawns, coconut milk and crab fat sauce, *bagoong alamang*

PHP 1,160

Pinakbet

Ilocos-inspired sautéed Azurea garden *ampalaya*, *talong*, and *okra*, *sitaw*, *bagoong alamang*

PHP 540

SALADS

Kale and Romaine Caesar

Poached eggs, Parmesan

PHP 440

Orzo

Rice-shaped pasta, cherry tomatoes, cucumber, olives, feta, herbs, lemon-Dijon vinaigrette

PHP 420

LEGENDS

Vegetarian Option

Allergens:

Milk

Nuts

Shellfish

Soy

Wheat

For any food restrictions, allergies and preferences, please inform your server.

Prices are inclusive of all applicable taxes.
Prices may vary without prior notice.



"Plate for the Planet" is our way of celebrating sustainable dining. We take pride in serving dishes made with locally sourced ingredients that support our community and protect the planet, all while honoring the rich flavors of our culture.

Mezze Platter

Baba ghanoush, Hummus, homemade yogurt, mixed greens salad, Pita bread

PHP 460

Roasted Squash and Carrot Purée

Cream, celery, chicken broth

PHP 360

Kilawing Tanigue

With *siling berde*, *sibuyas Tagalog*, cucumber, tomatoes

PHP 420

Gising-Gising

Sitaw, *kangkong*, *siling labuyo* coconut milk, shrimp

PHP 460

Club Crêpe

(Good for two persons)

Locally sourced ripe mango, vanilla ice cream, Batangas *tablea* chocolate syrup

PHP 440



Club Crêpe



Grilled Pork Tomahawk

SOUPS

Caldo Verde 🌿

Portuguese broth, kale, chorizo, potatoes, lavash

PHP 390

Minestrone 🌿 🥛

Carrots, zucchini, eggplant, bell peppers, tomatoes, spaghetti, Parmesan, herbs

PHP 360

PASTA

Served with garlic bread

Gambas Fresca 🌿 🥛 🥚

Fettuccine, shrimps, pimienta, olives

PHP 630

French Beans 🌿 🥚 🥛

Linguine, parsley pesto, Parmesan

PHP 600

Beef Oxtail Ragu 🌿 🥛

Fettuccine, red wine, balsamic, Parmesan

PHP 620

LEGENDS

🌿 Vegetarian Option

Allergens:

🥛 Milk 🥚 Nuts 🦞 Shellfish 🌿 Soy 🌾 Wheat

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MAINS

Braised Pork Ribs

Carrots, potatoes, celery, radish, tomato sauce

PHP 690

Grilled Pork Tomahawk

Grilled corn on the cob, zucchini, eggplant, bell peppers, homemade potato wedges

PHP 1,290

Mediterranean Grilled Tenderloin 🥛

Batangas beef, rosemary, paprika, potato tatin, French beans

PHP 890

Baked Fish Chermoula

Mahi-mahi, olives, capers, coriander, bell peppers

PHP 690

Roasted Frango Chicken

Chicken leg quarter, spicy Peri-Peri sauce, cilantro, parsley

PHP 660

Vegetable Moussaka 🌿 🥛 🥚

Carrots, zucchini, bell peppers, potatoes, eggplant, tomato sauce, béchamel, cheese

PHP 590

Cheesy Baked Prawns 🥛 🦞

Prawns, mozzarella, Parmesan, paprika

PHP 1,160

DESSERTS

Banana Turon with Ube and Langka 🌿 🥛

Saba, ube halaya, and caramelized langka filling in crispy lumpia wrapper, cheese ice cream

PHP 260

Rizogalo

Arborio rice pudding, fresh milk, cinnamon

PHP 260

Baklava 🥚 🌿 🥛

Layers of filo pastry, walnuts, locally sourced cashews, cinnamon

PHP 290

Mixed Berries Gelato 🥛

Cranberries, strawberries

PHP 220

Fruita Fresca

Seasonal local fruits

PHP 360



+63 917 847 5448

fnb.reservations@picodeloroclub.com

www.picodeloroclub.com