

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 790

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 750

Beef Ribs Caldereta

Tomato sauce, bell peppers, carrots, potatoes

PHP 860



Spanakopita

STARTERS

Spanakopita

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

PHP 400

Moules-frites

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

PHP 490

Chicharones de Pollo

Fried chicken strips, aioli

PHP 380

Falafel

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

PHP 380

Sinigang na Hipon sa Kamias

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

PHP 800

Crispy Pata

(Good for two to three persons)

Deep-fried pork shank, atchara, liver sauce

PHP 1,500

Lechon Kawali with Ensalada

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

PHP 880

Adobong Pusit

Squid in ink, vinegar, soy sauce

PHP 750

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 400

SALADS

Kale and Romaine Caesar

Poached eggs, Parmesan

PHP 450

Orzo

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

PHP 450

LEGENDS

Allergens:



Milk



Nuts



Shellfish



Soy



Wheat



Vegetarian Option

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

Prices are inclusive of all applicable taxes.
Prices may change 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 400

Minestrone 🌿 🥛

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

PHP 380

PASTA

Served with garlic bread

Gambas Fresca 🌿 🥛 🥚

Fettuccine, shrimps, pimienta, olives

PHP 650

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 680

Grilled Pork Tomahawk

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

PHP 1,350

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 580

Cheesy Baked Prawns 🥛 🌿

Prawns, mozzarella, Parmesan, paprika

PHP 1,260

DESSERTS

Banana Turon with Ube and Langka 🌿 🥛

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

PHP 300

Rizogalo

Arborio rice pudding, fresh milk, cinnamon

PHP 260

Baklava 🥚 🌿 🥛

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

PHP 300

Mixed Berries Gelato 🥛

Cranberries, strawberries

PHP 220

Fruita Fresca

Seasonal local fruits

PHP 360



sun coral café



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