



## ALL – DAY BREAKFAST

(served with choice of plain or garlic rice)

FRIED DAING NA BANGUS	265
BANGUS IN OIL	175
PORK LONGGANISA	175
SPAM	235
PORK TOCINO	235
TAPSILOG	285

## GREAT APPETIZERS

BARBECUE CHICKEN WINGS in honey barbecue sauce	285
GARLIC PARMESAN WINGS parmesan mayonnaise dressing	285
BAKED NACHO SUPREME Spanish garlic chorizo, tomato salsa cheese sauce and sour cream	325
BAKED SCALLOPS garlic cheese toppings	475

## FROM THE SOUP KITCHEN

	<u>SHARING</u>	<u>FAMILY</u>
SINIGANG classic Filipino soup with native vegetables in tamarind broth, choice of		
PRAWNS	385	635
TANIGUE	385	635
SALMON HEAD & BELLY	385	605
LAPU – LAPU	425	625
MANGAGAT	445	635
PORK	450	640
BINAKOL NA MANOK native chicken in young coconut broth	385	635
KADYOS, BABOY, LANGKA pigeon peas, pork trotters, young jackfruit in batuan broth	385	635
KANSI NEGRENSE beef shanks in batuan broth and native pechay	410	660
INUBARAN NGA MANOK native chicken, coconut milk and ginger beef shank, mushroom sauce, vegetables	385	635
SOPA CON CETAS mushroom cream soup with parmesan and croutons	295	465

SHARING PORTION - 2-3 persons  
FAMILY PORTION - 4-6 persons

All portions are 12 % VAT inclusive,  
5 % Service Charge will be added to your total bill.





## FRESH SALAD

	<u>SHARING</u>	<u>FAMILY</u>
CITRUS MANGO SALAD ripe mangoes, cilantro-mango dressing, grapes, apples	365	565
FETA E' UVA grapes, feta, quinoa, honey balsamic dressing	285	485
PERA DELA MANZANA apple, pear, parmesan, candied walnuts, citrus vinaigrette	325	525
CLASSIC CAESAR anchovy dressing, bacon, croutons	365	565
POMELO SHRIMP SALAD organic vegetables, honey-patis dressing	365	565

## FLAVOURS FROM THE SEA

	<u>SHARING</u>	<u>FAMILY</u>
SALTED EGG SHRIMPS fried shrimps tossed in salted egg, butter and honey	395	595
SHRIMPS IN ALIGUE SAUCE sauteed, coconut crème, aligue	395	595
SALMON ALMENDRAS baked salmon in almonds, cream cheese and Spanish paprika	625	825
SEAFOOD KARE – KARE peanut sauce, vegetables, sauteed bagoong	425	625
GRILLED STUFFED SQUID stuffed squid with tomatoes, onion and garlic with a sweet Asian soy glaze	425	625
CHILLI GARLIC SHRIMPS stir fried shrimps in tomato chili sauce	375	575
CALAMARES FRITOS fried squid rings with garlic aioli	385	
SALT & PEPPER SQUID fried squid rings, spicy vinegar, garlic	385	
BANGUS SISIG sauteed flake milk fish, spice & garlic aioli	285	
STEAMED LAPU LAPU Chinese style with soy sauce, ginger and spring onions	150 / 100 gm.	

SHARING PORTION - 2-3 persons  
FAMILY PORTION - 4-6 persons

All portions are 12 % VAT inclusive,  
5 % Service Charge will be added to your total bill.





## CLASSIC CHICKEN FAVORITES

	<u>SHARING</u>	<u>FAMILY</u>
BONELESS FRIED CHICKEN spiced chicken, brown butter gravy, pickled cucumber	385	645
BUTTERED CHICKEN breaded fried chicken, mushroom gravy	395	655
IBERIAN ROASTED CHICKEN half roasted chicken, mushroom gravy	385	645

## MANY WAYS WITH PORK

	<u>SHARING</u>	<u>FAMILY</u>
COSTILLAS ROMANA grilled baby back ribs, smoked barbecue sauce	510	715
KARE – KARE NA LECHON KAWALI crispy pork belly, peanut sauce, native bagoong and vegetables	385	715
PORK BARBECUE grilled pork skewers basted with barbecue sauce	125	
LUMPIA SHANGHAI fried minced pork spring rolls with sweet chili sauce	425	
CRISPY PORK SISIG sauteed fried pork ear, spices & garlic aioli	285	
GARLIC CRISPY PATA fried pork trotters, spiced vinegar		
SMALL	715	
MEDIUM	995	
LARGE	1,320	

## BOODLE FIGHT

PINOY BARBEQUE FEAST assorted grilled meats, steamed rice bihon guisado, native boiled vegetables	2,850
SEAFOOD FEASTS mixed grilled seafood, steamed rice bihon guisado, grilled vegetables	2,950

SHARING PORTION - 2-3 persons  
FAMILY PORTION - 4-6 persons

All portions are 12 % VAT inclusive,  
5 % Service Charge will be added to your total bill.





## LAS PAELLAS

	<u>SHARING</u>	<u>FAMILY</u>
PAELLA MARINARA Capiz all seafood paella,	785	985
PAELLA SEVILLANA Spanish pork, seafood, chorizo, egg	785	985
PAELLA NERO squid ink, shrimps, bacon, roasted garlic aioli	785	985

## FROM THE GRILL

CAPIZ SEAFOOD PLATTER 3 ways-grilled prawns   squid   seared fish	595
GRILLED TANIGUE	345
GRILLED BLUE MARLIN	465
GRILLED SQUID	345
GRILLED LIEMPO	395

## BEEF INDULGENCE

	<u>SHARING</u>	<u>FAMILY</u>
CLASSIC BEEF KARE-KARE ox tripe and beef in peanut sauce native vegetables	445	745
BEEF CALDERETA Batangas style, braised beef in tomato sauce, liver spread, peanut butter, sausage, olives	485	885
LENGUA CETAS ox tongue in mushroom sauce	545	825
LENGUA SEVILLANA ox tongue in tomato sauce	545	825
BISTECCA grilled beef tenderloin served with brown peppercorn gravy	435	735
BEEF WITH BROCCOLI stir fried beef tenderloin in oyster sauce	435	735
BISTEK TAGALOG sauteed beef tenderloin, soy onion sauce	435	735

## RICE AND NOODLES

ADOBO FRIED RICE		295
STEAMED RICE	SOLO	50
	PLATTER	235
SOTANGHON GUISADO		375
PANCIT LOMI		215
PANCIT BIHON		350
PANCIT CANTON		350

## EXECUTIVE MEALS

(served with rice and glass of iced tea)	
BREADED PORK CHOP	250
TWO PIECE FRIED CHICKEN	215
TWO PIECE PORK BARBECUE	205
CHICKEN INASAL	225





## VEGETABLE OPTIONS

CHOPSUEY	385
assorted vegetables, shrimps, squid in oyster sauce	
PINAKBET	395
native vegetables sauteed in shrimp paste	
BROCCOLI WITH MUSHROOMS	385
stir fried broccoli with oyster sauce	

## PASTA OPTIONS

PESTO PASTA	375
roasted chicken, bacon, basil, and parmesan	
CARBONARA	375
bacon, egg yolk, parmesan	
FILIPINO SPAGHETTI	295
sweet style spaghetti, tomato sauce, hotdog and cheese	
PUTANESCA	395
mixed seafood, tomato sauce, olives, capers and anchovies	
LASAGNA AL FORNO	385
oven baked Bolognese sauce, cream sauce and mozzarella	
PASTA NEGRA	385
pork, bacon, seafood, lemon, chili, parmesan	

## BRICK OVEN PIZZA

MANAGER'S CHOICE	485
ham, mushrooms, onion, pepper	
BACON SPINACH	485
cream cheese, bechamel, mozzarella	
HAWAIIAN	485
ham, pineapple, mozzarella	
FIVE CHEESE AND HONEY	485
mozzarella, crème cheese, gorgonzola	

## BURGER & BITES

BURGER DE LUXE	245
CLUBHOUSE SANDWICH	275
CHICKEN SANDWICH	225
PORK ASADO SIOPAO	80
CHICKEN SIOPAO	95
TUNA SIOPAO	95
TOASTED BREAD WITH BUUTER	80
FRENCH FRIES	155

## SWEET ENDINGS

HALO HALO SPECIAL	245
sweetened native fruits, ice cream	
TURON VALENCIANA	165
fried banana spring roll	
CHURROS CON CHOCOLATE	215
fried choux pastry	



CAKES	<u>SLICE</u>	<u>WHOLE</u>
BAKED CHEESE CAKE	185	1,750
CHILLED BLUEBERRY CHEESECAKE	165	1,550
CHOCOLATE CAKE	100	950
CHOCOLATE MOUSSE CAKE	160	1,550
MIDNIGHT DREAM CAKE	160	1,650
CHOCOLATE DECADENCE	90	

COOKIES	
OATMEAL COOKIES	50
SALTY – SWEET NUTELLA COOKIES	80
CHOCOLATE CUPCAKE	50
CUSTAROONS	50

BREADS	
CINNAMON	90
ENSAYMADA	90
FOCACCIA BREAD	195

## DRINKS MENU

COLD BEVERAGES	
AVOCADO SHAKE	135
CHILLED BUKO JUICE	80
BUKO SHAKE	135
CUCUMBER LEMONADE (GLASS)	75
CUCUMBER LEMONADE (PITCHER)	225
ICED TEA (TOWER)	295
ICED TEA (GLASS)	75
MANGO SHAKE	135
WATERMELON SHAKE (SEASONAL)	135
MELON SHAKE (SEASONAL)	135

FRAPPE	
COOKIES AND CREAM	165
CARAMEL FROST	165
MOCHA FROST	165
VANILLA FROST	165

COFFEE	
ESPRESSO (1 SHOT)	90
(2 SHOTS)	120
AMERICANO (HOT/ICED)	115
BREWED COFFEE	115
CAPPUCCINO	125
CAFÉ LATTE	125
ICED LATTE	145
ICED MACCHIATO	145
ICED CAFÉ MOCHA	145
ICED CAPPUCCINO	145
HOT CHOCO	125
SPANISH LATTE (HOT/ICED)	125

SODA/FRUIT JUICE	
BOTTLED WATER	40
COKE REGULAR	75
COKE ZERO	75
FOUR SEASONS	75
FRESH CALAMANSI (HOT/COLD)	110
MOUNTAIN DEW	75
PINEAPPLE SWEETENED	75
ROYAL TRU-ORANGE	75
SPRITE	75

TEA	
LEMON TEA	75
CHAMOMILLE TEA	75
GREEN TEA	75
PURE PEPPERMINT TEA	75

WINE	
MERLOT RED WINE	900
MOSCATO WHITE WINE	900