

MENU



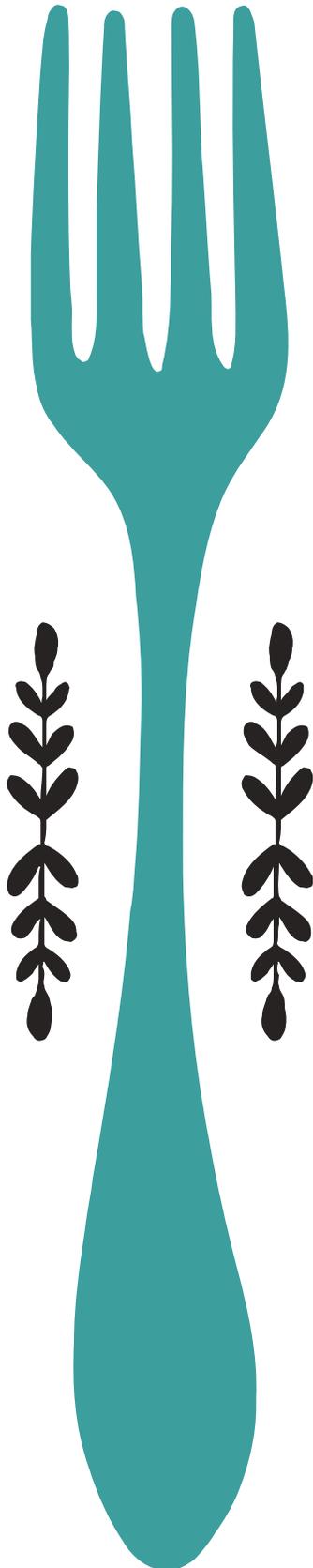
The dishes below are good for 2-3 persons unless stated otherwise.

Fish

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|---|-------------|
| <i>Sinigang Sea Water Fish</i> | <i>P550</i> |
| <i>Pan-fried fish with lemon & butter</i> | <i>P550</i> |
| <i>Crispy, fried hito (catfish)</i> | <i>P500</i> |
| <i>Fried marinated boneless bangus</i> | <i>P510</i> |
| <i>Fried crispy tilapia</i> | <i>P510</i> |
| <i>Grilled bangus</i> | <i>P500</i> |
| <i>Sinaing (banana leaves-wrapped tulingan w/ dried kamias)</i> | <i>P550</i> |
| <i>Pampano with farm-grown begonia</i> | <i>P500</i> |
| <i>Crispy boneless dilis or espada w/salted eggs, tomato</i> | <i>P520</i> |

Fowl

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|--|-------------|
| <i>Duck stew in coconut milk & turmeric</i> | <i>P650</i> |
| <i>Adobong duck</i> | <i>P600</i> |
| <i>Native chicken tinola</i> | <i>P550</i> |
| <i>Native chicken curry with green papaya</i> | <i>P550</i> |
| <i>Spicy chicken wings (with farm-made dips)</i> | <i>P500</i> |
| <i>Arroz caldo</i> | <i>P500</i> |



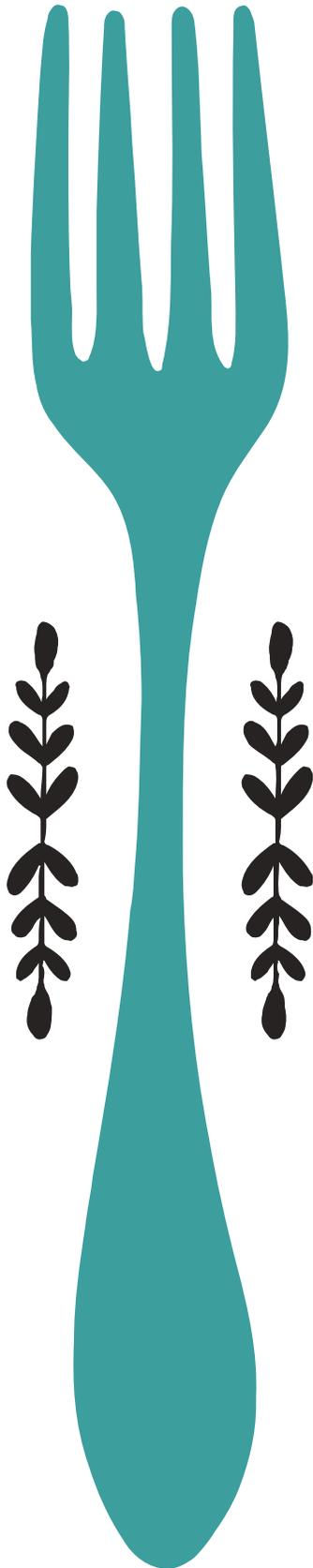
Chicken pastel *P600*
Whole stuffed roast duck *P160/100 grams*
(minimum 1.2 kilos)

Pork

Grilled liempo with tomato salad *P550*
Crispy, breaded pork chop *P570*
Spicy adobo *P550*
Pork sinigang *P550*
Pork binagoongan *P550*
Pork in tomato stew w/ carrot & potato *P550*
Longanisa w/ salted eggs & tomato *P520*
Tocino w/ salted eggs & tomato *P520*
Pininyahang pata *P850*
Slow-baked pork ribs w/ French beans
(good for 3-4 pax) *P880*
Tanglad & kaffir lime porchetta
(good for 4-5 pax) *P1,700*

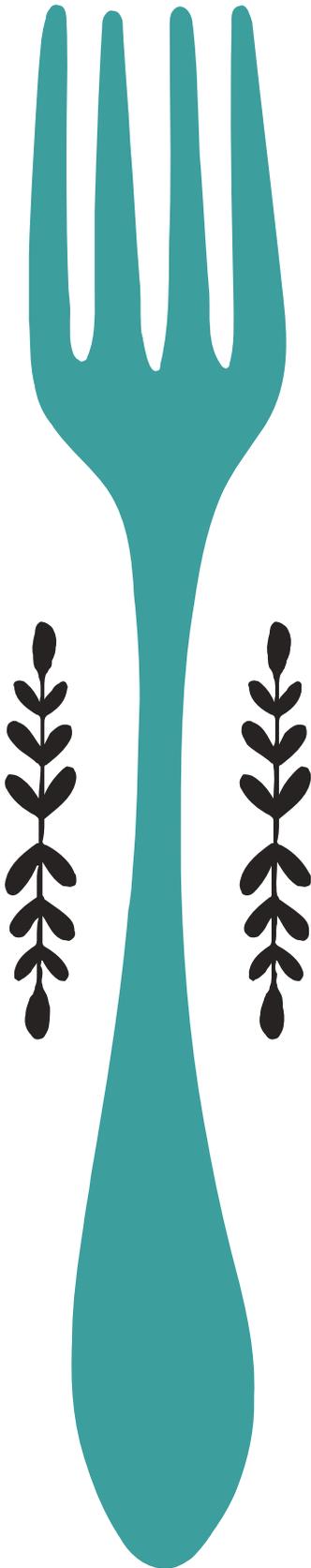
Beef

Peppery beef shank adobo *P850*
Beef sinigang *P650*
Ox tail kare-kare *P680*
Beef kaldereta *P850*
Bulalo *P800*
Beef tapa *P700*
Beef arroz ala cubana w/ fried saba *P680*
Goto w/ beef chunks *P550*
Papaitan *P500*



Vegetables

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|---|-------------|
| <i>Ginataang kalabasa & sitaw w/ prawns</i> | <i>P430</i> |
| <i>Native vegetables (grilled/steamed)</i> | <i>P250</i> |
| <i>add Pampango burong kanin at hipon</i> | <i>P80</i> |
| <i>Ginataan sigarilyas w/ shrimp paste</i> | <i>P300</i> |
| <i>Ginataan langka w/ prawns</i> | <i>P400</i> |
| <i>Stir-fried button mushrooms</i> | <i>P250</i> |
| <i>Pumpkin soup</i> | <i>P300</i> |
| <i>Stir-fried, garlicky French beans</i> | <i>P300</i> |
| <i>Laing</i> | <i>P280</i> |
| <i>Sinantol</i> | <i>P280</i> |
| <i>Fried lumpia (8 pieces)</i> | <i>P320</i> |
| <i>Lumpiang Hubad with lettuce wrap</i> | <i>P350</i> |
| <i>Misua soup with ground pork & patola</i> | <i>P350</i> |
| <i>Chicken and Corn soup</i> | <i>P400</i> |
| <i>Monggo soup</i> | <i>P320</i> |
| <i>Breaded tofu with hoisin dip</i> | <i>P300</i> |
| <i>Tokwa't tokwa (tofu in vinegar marinade)</i> | <i>P250</i> |
| <i>Binagoongang talong</i> | <i>P270</i> |
| <i>Bicol express (side dish)</i> | <i>P150</i> |



Mixed Sets

Breakfast

*Tocino, scrambled eggs with tomatoes, stir-fried hot dog in tomato sauce, crispy dilis & salted eggs, 9 cups fried garlic rice, hot cocoa/coffee
(good for 6 pax) P3,500*

Lunch/Dinner

*SET 1: Grilled pork liempo, fried catfish, sinantol, unlimited steamed rice, buko juice
(good for 6 pax) P3,000*

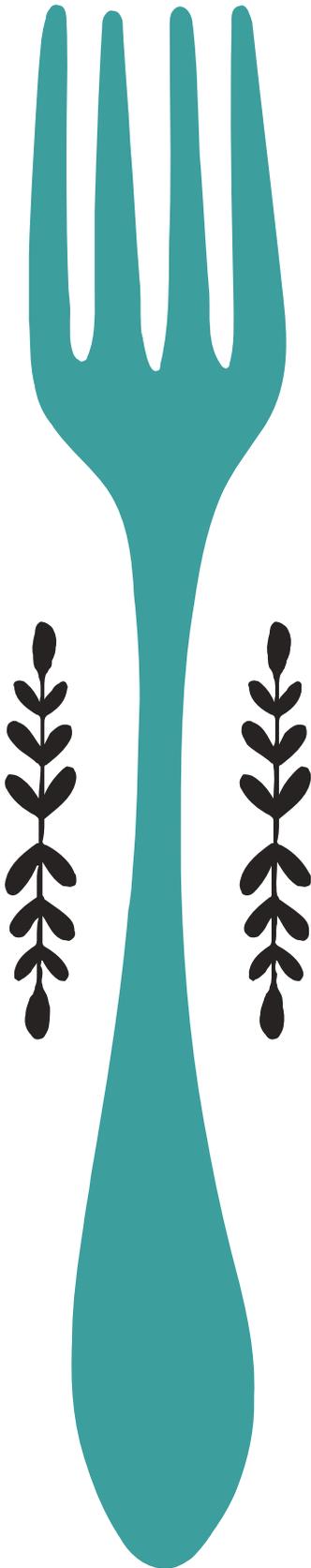
*SET 2: Baked pork ribs, pumpkin soup, buttered vegetables or stir-fried French beans, leche flan, buko juice, 6 cups steamed rice
(good for 6 pax) P3,650*

SET 3: Beef ribs sinigang, grilled bangus, sinantol, creamy buko pandan, unlimited steamed rice, buko juice (good for 6 pax) P3,800

Vegan Meals

*SET 4: Stir-fried button mushrooms, breaded soft tofu with hoisin dip, ginataan sitaw & kalabasa, 6 cups steamed brown rice, saba con hielو with coconut milk, buko juice
(good for 6 pax) P2,800*

*SET 5: Mongo soup, ginataang langka, 6 cups steamed brown rice, maruya, buko juice
(good for 6 pax) P2,000*



Eggs

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|---|-------------|
| <i>Salted eggs (4 pcs) & tomato</i> | <i>P130</i> |
| <i>Boiled/Fried/Scrambled Eggs (two eggs)</i> | <i>P60</i> |
| <i>Cheese omelet</i> | <i>P250</i> |

Rice

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|------------------------------------|-------------|
| <i>Steamed White Rice (3 cups)</i> | <i>P150</i> |
| <i>Steamed Brown Rice (3 cups)</i> | <i>P180</i> |
| <i>Garlic Rice (3 cups)</i> | <i>P180</i> |

Plated Meals

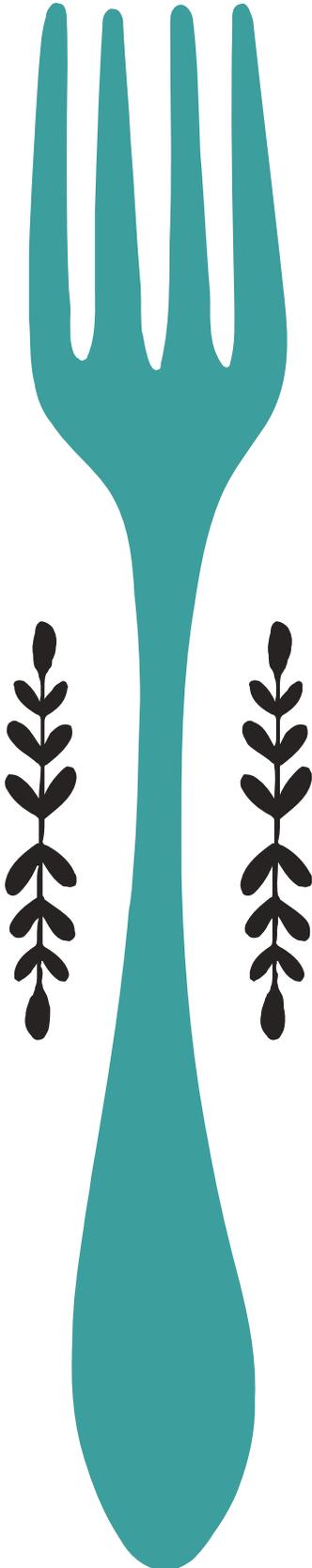
Lumpak Meal (leaf-wrapped sticky rice filled with boiled egg & choice of pork or duck adobo, 2 pcs; buko juice, fruit) minimum of 5 orders *P260*

'Silog plates (choice of tocino, longganisa, pork adobo, or crispy dilis, served with fried egg, garlic rice, coffee/hot cocoa) *P280*

Pasta/Noodles

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|--|-------------|
| <i>Spicy tuna with crushed pili nuts</i> | <i>P550</i> |
| <i>Laing with crushed pili nuts</i> | <i>P550</i> |
| <i>Ground beef, herbs & olives in tomato sauce</i> | <i>P750</i> |
| <i>Mixed sotanghon & pancit canton</i> | <i>P750</i> |

Snacks/Desserts



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|---|-------------|
| <i>Lumpak with Coco Jam (12 pcs)</i> | <i>P420</i> |
| <i>Palitaw</i> | <i>P180</i> |
| <i>Maruya</i> | <i>P170</i> |
| <i>Camote fritters</i> | <i>P170</i> |
| <i>Champorado</i> | <i>P400</i> |
| <i>Saba con hielo (1 bowl)</i> | <i>P90</i> |
| <i>House leche flan</i> | <i>P550</i> |
| <i>Creamy buko pandan</i> | <i>P550</i> |
| <i>Fruits in season (plated)</i> | <i>P300</i> |
| <i>Suman at Mangga w/coco jam (1 serving)</i> | <i>P200</i> |
| <i>Kropek with spicy vinegar dip</i> | <i>P170</i> |
| <i>Moron (12 pcs)</i> | <i>P250</i> |

Bread Combos

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|---|-------------|
| <i>Spanish sardines & salted egg (grilled)</i> <i>(good for 2-3 pax)</i> | <i>P350</i> |
| <i>Grilled Cheese Sandwich</i> <i>(good for 2-3pax)</i> | <i>P300</i> |
| <i>Corned beef & hot pan de sal (for 3 pax)</i> | <i>P520</i> |
| <i>Scrambled eggs w/ tomato & hot pandesal</i> <i>(good for 2-3 pax)</i> | <i>P250</i> |
| <i>Kesong puti, olives, pimiento & crackers</i> | |

(good for 2-33 pax)

P300

Drinks

French Press Coffee (per cup)

P80

Gourmet coffee from machine

P100

Hot tablea chocolate (2 cups)

P160

Fresh buko juice (1.4liter)

P90

Whole coconut (1 nut)

P40

Iced coconut milk with pandan-flavored

gulaman (per liter)

P250

Cold pandan tea (per liter)

P100

Fruit shake (per glass)

P110

Hot tea (per pot)

P90

