



# MENU



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

## Fish

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

## Fowl

<i>Duck stew in coconut milk &amp; turmeric</i>	<i>P600</i>
<i>Adobong duck</i>	<i>P550</i>
<i>Native chicken tinola</i>	<i>P500</i>
<i>Native chicken curry with green papaya</i>	<i>P500</i>
<i>Spicy chicken wings (with farm-made dips)</i>	<i>P500</i>
<i>Arroz caldo</i>	<i>P450</i>
<i>Whole stuffed roast duck (depending on size)</i>	<i>P1,800-2,500</i>



## Pork

<i>Grilled liempo with tomato salad</i>	<i>P500</i>
<i>Spicy adobo</i>	<i>P500</i>
<i>Pork sinigang</i>	<i>P500</i>
<i>Pork binagoongan</i>	<i>P500</i>
<i>Longanisa w/ salted eggs &amp; tomato</i>	<i>P500</i>
<i>Tocino w/ salted eggs &amp; tomato</i>	<i>P500</i>
<i>Pininyahang pata</i>	<i>P800</i>
<i>Slow-baked pork ribs w/ French beans</i>	<i>P800</i>
<i>Tanglad &amp; kaffir lime porchetta</i> <i>(good for 4-5 pax)</i>	<i>P1,500</i>

## Beef

<i>Peppery beef shank adobo</i>	<i>P800</i>
<i>Beef sinigang</i>	<i>P650</i>
<i>Ox tail kare-kare</i>	<i>P650</i>
<i>Beef kaldereta</i>	<i>P800</i>
<i>Bulalo</i>	<i>P800</i>
<i>Beef tapa</i>	<i>P700</i>
<i>Beef arroz ala cubana w/ fried saba</i>	<i>P650</i>
<i>Goto w/ beef chunks</i>	<i>P500</i>
<i>Papaitan</i>	<i>P500</i>



## Vegetables

<i>Ginataang gulay (w/ prawns)</i>	<i>P350/P400</i>
<i>Native vegetables (grilled/steamed)</i>	<i>P250</i>
<i>add Pampango burong kanin at hipon</i>	<i>P80</i>
<i>Stir-fried button mushrooms &amp; tofu</i>	<i>P350</i>
<i>Pumpkin soup</i>	<i>P300</i>
<i>Garlic French beans</i>	<i>P300</i>
<i>Laing</i>	<i>P250</i>
<i>Sinantol</i>	<i>P250</i>
<i>Fried lumpia</i>	<i>P300</i>
<i>Lumpiang Hubad</i>	<i>P300</i>
<i>Misua soup with ground pork &amp; patola</i>	<i>P300</i>
<i>Chicken and Corn soup</i>	<i>P400</i>
<i>Monggo soup</i>	<i>P300</i>
<i>Breaded tofu with hoisin dip</i>	<i>P250</i>
<i>Tokwa't tokwa (tofu in vinegar marinade)</i>	<i>P250</i>
<i>Binagoongang talong</i>	<i>P250</i>



## Mixed Sets

### *Breakfast*

*Tocino, scrambled eggs with tomatoes & pan de sal, stir-fried hot dog in tomato sauce, dried fish & salted eggs, fried garlic rice, hot cocoa/coffee (good for 6 pax) P3,300*

### *Lunch/Dinner*

*SET 1: Grilled pork liempo, fried catfish, vegetables (steamed/grilled), sinantol, unlimited rice, buko juice (good for 6 pax) P3,100*

*SET 2: Baked pork ribs, pumpkin soup, fresh green salad, spicy tuna pasta, leche flan, buko juice (good for 6 pax) P4,200*

*SET 3: Beef ribs sinigang, grilled bangus, sinantol, creamy buko pandan, unlimited steamed rice, buko juice. (good for 6 pax) P3,600*

### *Vegan Meals*

*SET 4: Stir-fried button mushrooms adobo style, breaded fried soft tofu with hoisin dip, pumpkin and string beans in coconut milk, creamy potato & carrot soup, steamed brown rice, saba con hielo with coconut milk, buko juice (good for 6 pax) P3,300*

*SET 5: Mongo soup, laing or ginataang sigarilyas, stir-fried tofu, beans & mushrooms, steamed brown rice, maruya, buko juice (good for 8 pax) P1,900*



## Eggs

<i>Salted eggs (4 pcs) &amp; tomato</i>	<i>P200</i>
<i>Boiled/Fried/Scrambled Eggs (per piece)</i>	<i>P40</i>

## Rice

<i>Steamed White Rice</i>	<i>P150</i>
<i>Steamed Brown Rice</i>	<i>P170</i>
<i>Steamed Bagoong Rice</i>	<i>P170</i>
<i>Garlic Rice</i>	<i>P170</i>
<i>Paninap Fried Rice (w/ beaten egg, veggies)</i>	<i>P200</i>

## Pasta/Noodles

<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 &amp; olives in tomato sauce</i>	<i>P750</i>
<i>Mixed sotanghon &amp; pancit canton</i>	<i>P650</i>

## Snacks/Desserts

<i>Lumpak with Coco Jam</i>	<i>P150</i>
<i>Palitaw</i>	<i>P150</i>
<i>Maruya</i>	<i>P150</i>
<i>Camote fritters</i>	<i>P150</i>
<i>Champorado</i>	<i>P400</i>
<i>Saba con hielo (1 bowl)</i>	<i>P90</i>
<i>House leche flan</i>	<i>P500</i>
<i>Creamy buko pandan</i>	<i>P500</i>
<i>Fruits in season (plated)</i>	<i>P400</i>



*Suman at Mangga (1 serving)* *P200*

## **Bread Combos**

*Spanish sardines & salted egg (grilled)* *P350*

*(good for 2-3 pax)*

*Grilled Cheese Sandwich* *P300*

*(good for 2-3pax)*

*Corned beef & hot pan de sal (for 3 pax)* *P500*

*Scrambled eggs w/ tomato & hot pandesal*  
*(good for 3 pax)* *P350*

*Kesong puti, olives, pimiento & crackers*  
*(good for 2-3 pax)* *P400*

## **Drinks**

*French Press Coffee (per cup)* *P80*

*Gourmet coffee from machine* *P100*

*Hot tablea chocolate (2 cups)* *P150*

*Fresh buko juice (1.5 liter)* *P100*

*Whole coconut (1 nut)* *P40*

*Iced coconut milk with pandan-flavored*  
*gulaman (per liter)* *P250*

*Cold pandan tea (per liter)* *P120*

*Fruit shake (per glass)* *P120*

*Hot tea (per pot)* *P100*