

MENU



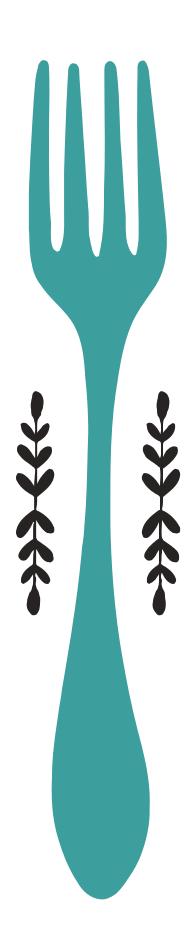
The dishes below are good for 2-3 persons unless stated otherwise.

Fish

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

Fowl

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



Pork

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

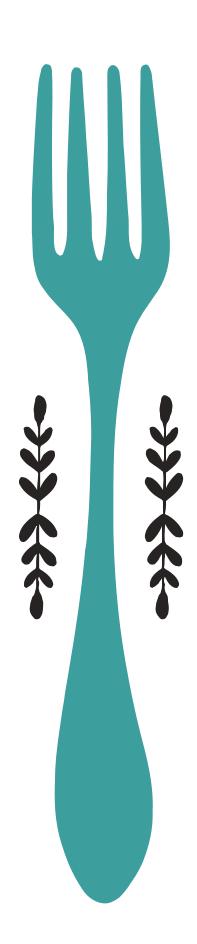
Beef

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



Vegetables

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



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)

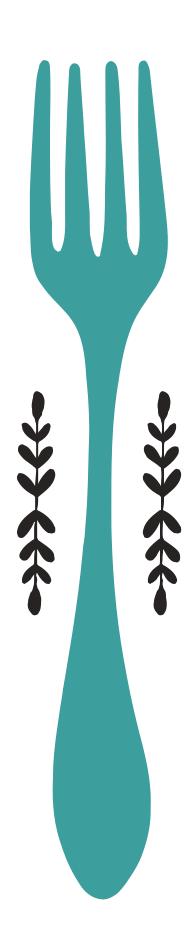
P3,600

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



Faac

Eggs	
Salted eggs (4 pcs) & tomato	P200
Boiled/Fried/Scrambled Eggs (per piece)	P40
Rice	
Steamed White Rice	P150
Steamed Brown Rice	P170
Steamed Bagoong Rice	P170
Garlic Rice	P170
Paninap Fried Rice (w/ beaten egg, veggies)	P200
Pasta/Noodles	
Spicy tuna with crushed pili nuts	P550
Laing with crushed pili nuts	P550
Ground beef, herbs & olives in tomato sauce	P750
Mixed sotanghon & pancit canton	P650
Snacks/Desserts	
Lumpak with Coco Jam	P150
Palitaw	P150
Maruya	P150
Camote fritters	P150
Champorado	P400

Saba con hielo (1 bowl)

Creamy buko pandan

Fruits in season (plated)

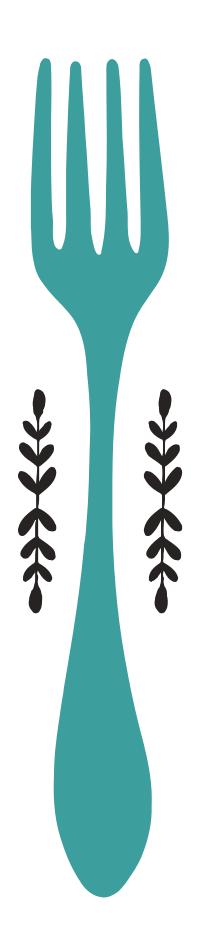
House leche flan

P90

P500

P500

P400



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	
reca escende min vien panaan jiaverea	Daro
gulaman (per liter)	P250
•	P250 P120
gulaman (per liter)	