



All day breakfast plates P 275

All breakfast plates are served with fried rice, buko juice and your choice of:

1. salted egg and tomato or freshly cooked egg
2. coffee or hot chocolate
3. maruya or minatamis na saging

Spicy pork adobo

Fried liempo

Bistek Tagalog

Daing na bangus

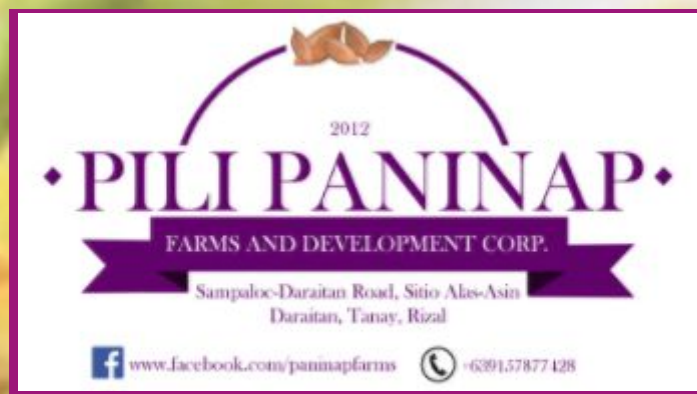
Tofu and mushroom stir-fry

Arroz ala Cubana

Crispy abo / dilis

Please order at least 48H prior to your visit to ensure availability.

Prices as of May 1, 2019.



Lunch and Dinner Menu

Chicken and Duck

Duck stewed in coconut milk, ginger, and turmeric	P 650
Roasted duck in pineapple and soy (half/whole)	P 650/1100
Duck adobo	P 650
Native chicken tinola	P 450
Roasted free range chicken (half/whole)	P 450/800

Pork

Slow baked ribs with buttered vegetables	P 100/100g
Grilled liempo	P 450
Sinigang	P 450
Binagoongan with mango	P 450
Spicy Adobo	P 450
Lechon kawali	P 450

Beef

Braised shanks in soy and garlic	P 800
Bulalo soup	P 800
Beef ribs sinigang	P 700
Kare-kare	P 700
Kaldereta	P 700

Seafood

Sinigang na isda (depends on availability)	P 450
Fried tilapia	P 450
Grilled stuffed bangus	P 450
Fried whole daing na bangus	P 450
Grilled whole sea fish (seasonal)	P75/100g
Baked fish with coriander and soy-ginger sauce	P75/100g
Grilled stuffed squid (seasonal)	P75/100g

Dishes are good for 3-4 persons, unless otherwise indicated.

For the items charged by weight, minimum order of 600 grams

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Prices as of May 1, 2019.

We have vegan and allergy friendly options.



Lunch and Dinner Menu

Soup

Pumpkin soup	P 250
Monggo soup with pork and dried fish	P 300
Corn soup with chicken	P 300
Misua patola with ground pork	P 300
Chicken sotanghon soup	P 300
Arroz caldo with native chicken and egg	P 350
Goto with beef and egg	P 350

Vegetable

Laing	P 250
Sinantol	P 250
Talbos ng kamote with tomato ensalada	P 100
Pinakbet	P 250
Ginataang kalabasa at sitaw	P 250
Ginataang langka	P 250
Stir fried tofu, beans, and mushrooms	P 250

Pasta and Noodles

Meaty tomato sauce	P 550
Pili nut pesto	P 450
Fresh tomato and herb	P 450
Pancit canton	P 450

Pasta options: spaghetti, fettuccine, penne

Rice

Steamed pandan rice platter	P 120
Steamed brown rice platter	P 180
Garlic fried rice platter	P 180
Steamed pandan rice per cup	P 35

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Snacks, Dessert, and Drinks

Snacks

Champorado with dilis	P 350
Maruya	P 120
Palitaw	P 120
Caramelized camote Fries	P 120
Turon	P 75
Boiled camote	P 75
Boiled saba	P 120
Suman with ripe mango (per serving)	

Dessert

Leche flan	P 400
Buko pandan	P 300
Fruit platter	P 300
Mais con hielo (per glass)	P 75
Saba con hielo (per serving)	P 75

Drinks

Pitcher of buko juice	P 75
Pitcher of honey calamansi juice	P 120
Whole buko	P 20
Fruit shake (per glass)	P 75
Hot tsokolate tablea for 2	P 120
Cup of coffee (french press)	P 45
Coffee for 4 (french press)	P 160
Coffee for 8 (french press)	P 300
Pot of hot tea	P 100
Bottle of San Miguel Beer (Pale/Light/Dry)	P 65
Bucket of 5 beers	P 300

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