

Welcome home.

Dear Friends,

Thank you for stopping by.



ABong is a dream come true, a place where I can share the dishes I've loved through the years.

Some were discovered during my travels in European and Asian kitchens, while others are rooted in the familiar comfort of our Filipino table. Each dish carries a story, a memory, and a bit of home.

Of course, none of this would be possible without the help of my dear team at ABong.

I hope that as you dine with us, you feel the same warmth and joy that these meals have brought to my loved ones.

With gratitude,

Alberto

ABRE GANA

(TO START YOUR MEAL)

Sinuglaw

Bangus kinilaw's bright tang meets smoky, juicy liempo in one classic Mindanao-Visayas favorite. 650

Bangus Tartare Aburi

Kinilaw na *Bangus* with a Japanese flare. Bangus cooked in *calamansi*, vinegar, onion, ginger, salt, black pepper, chilis, kewpie, torched to perfection and served with crispy rice paper. 495

Calamares Fritos

A classic dish of Spanish origin fried to perfection and served with your choice of aioli or spiced vinegar dipping sauce. 395

Berto's Tokwa't Baboy

Imagine your classic *Tokwa't Baboy* but elevated with Yuba or Tofu skin. 295

Patatas Bravas

Spanish-style fried potatoes finished with our signature bravas sauce. 295

Tinapa Spring Roll

Our unique twist on the classic lumpia, featuring smoked fish and salted egg, fried to perfection, served with our special concoction of vinegar dipping sauce. 255

Croquetas Alaminos

A Pangasinan twist on the Spanish classic — croquettes filled with creamy potatoes and Alaminos hubad longganisa, fried to golden perfection. 395

Streetfood Platter

The flavors we grew up chasing after class. A small reminder of home, barkada days, and the joy of standing by the turo-turo cart. 395

SALAD OF THE DAY

A changing mix of fresh greens, local fruits, and house-made dressings — inspired by what's in season and what feels right today. 295

VAT Inclusive. Exclusive of 3% Service Charge.
Kindly inform your server for any allergies.

FROM THE NORTH

Crispy Bangus

Dagupan's prized boneless milkfish, fried to golden perfection and served with our signature house gravy and blanched vegetables on the side. 585

Pigar-Pigar

A Pangasinan favorite — tender slices of carabeef stir-fried with cabbage and onions, best enjoyed with calamansi and rice. 350

Deep Fried Pork Binagoongan

Crisp, tender pork pieces coated in a rich Pangasinan shrimp paste sauce, gently simmered with garlic, tomatoes, and chili. A comforting harmony of salt, spice, and savor — best enjoyed with generous spoonfuls of rice. 560

Pakbet Ilokano

A beloved Ilocano classic — a medley of native vegetables gently stewed in bagoong isda for bold, earthy flavor. Simple, honest, and deeply rooted in Northern tradition. 350

KANIN AT PANSIT

Crispy Palabok

A playful take on the Filipino favorite — crisp golden noodles layered with rich shrimp sauce, garlic, chicharrón, and classic palabok toppings. 550

Pansit Sisig

The comforting heart of pansit meets the bold, sizzling flavor of sisig — stir-fried noodles topped with savory, zesty pork and creamy calamansi dressing. 550

Rice Platters

Plain - 180

Aligue/Tinapa - 285



ABONG

Mga Paborito

BEEF

Beef Kansi

Ilonggo-style beef shank simmered in a savory, tangy broth with kamias for that perfect balance of richness and sour depth. 780

Bistek Tagalog Casserole

Tio's creamy take on the classic bistek — tender beef with mashed potatoes, gravy, and cheese. A comforting harmony of soy, citrus, and cream. 599

FISH & SEAFOOD

Sinigang na Salmon Belly

Salmon belly gently stewed in a tangy tamarind broth with tomatoes and local greens — light, hearty, and classically Filipino. 495

Shrimp in Crabfat Sauce and Coconut Milk

Indulge in the succulent shrimps and simmered in aligue sauce with its rich, briny taste with hints of sweetness. Perfect seafood combination- 899

Crispy Hito

Pangasinan catfish seasoned with local spices, deep-fried until crisp and golden. Served with spiced vinegar dip. 399

Bangus Sisig

A flavorful twist on the classic — finely flaked bangus sautéed with onions, chili, and creamy calamansi dressing, topped with crisp fish skin for texture and bite. 550

CHICKEN

Tio's Signature Chicken

Crisp, golden, and full of flavor — Tio's secret-spiced fried chicken served with banana ketchup or our sweet house sarsa. 980

Pinoy Fried Chicken

Juicy, double-fried chicken glazed in sweet garlic sauce — crispy on the outside, tender within. 699

VAT Inclusive. Exclusive of 3% Service Charge.

Kindly inform your server for any allergies.



CLASSICS

ni Tio Berto



PORK

Crispy Pata ala Berto

Whole pork leg, slow-cooked until tender then deep-fried to golden perfection — crisp on the outside, succulent within. Served with spiced vinegar and our signature house gravy for that perfect bite of crunch and flavor. 1,350

Sisig a la Berto

Tio's signature version of the Filipino classic — sizzling chopped pork with calamansi, chili, and onions, crisp and savory with every bite. 450

Liempo

Marinated in citrus, fish sauce, and Tio's secret spices, then grilled over charcoal to smoky, juicy perfection. 395

Deep-Fried Binagoongang Baboy

Crisp, tender pork pieces coated in rich Pangasinan shrimp paste sauce with garlic, tomatoes, and chili — bold, savory, and perfect with extra rice. 560



VEGETABLES

Kare-Kareng Gulay

Slow-cooked oxtail and vegetables in thick, nutty peanut sauce, served with our house bagoong. Rich, hearty, and deeply nostalgic. 295

Crispy Tofu Sisig

Crisp diced tofu tossed in our creamy-spicy sisig sauce, topped with fried yuba for texture and crunch. 275

Classic Garlic Kangkong

Fresh kangkong from Tio's garden, stir-fried with fragrant garlic for a simple yet satisfying side. 180

Gising-Gising

Winged beans simmered in creamy coconut milk spiced with labuyo, garlic, onions, and Pangasinan bagoong alamang. 375

With deep-fried pork bits +P150





LAK

Our Kitchen Edit on

PASTA

Pesto Pasta



A Filipino twist on a classic — pasta tossed in creamy casuy and queso de bola pesto made with basil and fresh malunggay. Nutty, bright, and comfortingly familiar. 350

+150 Chicken Chop
+50 Cream

Pasta con Tartufo



Truffle and porcini mushroom bits, heavy cream, cheese, and real butter. Need we say more? 450

Pasta ala Filipina



A house signature. Marinara sauce with Pangasinan's *Hubad na Alaminos Longganisa*. 550

Pasta ala Tita



That relatively nostalgic dish that feels like a warm hug of home -- a specialty by one of your Aunts. Tuna, heavy cream, and lots of Cheese. - 390

CHICKEN

(BONELESS THIGH/ CHICKEN WINGS)

Korean Soy (Mild, Medium, Very Hot)



A staple dish in every gathering at Tio's Abong. A house favorite even before the Hallyu Wave! - 395

Garlic Parmesan



Crispy chicken tossed in sweet buttery garlic sauce and finished with Parmesan cheese. Creamy, garlicky, and packed with flavor in every bite. - 450

BUDDHA BOWLS & WRAPS

Balanced, colorful, and full of flavor — inspired by kitchens around the world, made comforting in ours. Perfect for the health-minded and the solo diner seeking a wholesome meal.

VAT Inclusive. Exclusive of 3% Service Charge.
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BAY

flavors of the world

FILIPINO STYLE PIZZAS

What's Filipino-style pizza? Tio Berto defines it as a pizza with a thick crust to support hearty and diverse flavors, reflecting the Filipino preference for substantial meals. It is characterized by local ingredients like longganisa and a hint of sweetness in the sauces that balance all the flavors. *12-inch size – perfect for sharing!*

Margherita

a classic Italian pizza topped with tomatoes, mozzarella cheese, basil, and a drizzle of olive oil - 599

Tartufo Pizza with Honey

The perfect combination of earthy and creamy flavors with a hint of sweetness - 795

Pizza Bianca ala Filipina

Alaminos Longganisa, Special White Sauce, Alugbati - 795

Quatro Formaggi

4 kinds of Cheese - 795

Pizza ala Berto

One of Tio's signature dishes, covered with our house white sauce, topped with a generous amount of the nostalgic Filipino sweet ham, and drizzled with decadent casuy pesto - 795



Shish Taouk

Char-grilled chicken skewers marinated in yogurt, garlic, and lemon. Served on a bed of fragrant rice with seasonal vegetables and a silky garlic yogurt sauce. Best enjoyed with our house-made chili oil — also available as a wrap for those on the go.

Mediterranean Beef

Slices of herbed beef with warm spices, paired with vegetables in season and drizzled with our signature garlic yogurt sauce. Savory, rich, and deeply comforting. 380

Oriental Tofu Bowl

Golden tofu glazed in a sweet and spicy Asian chili-soy sauce, served with rice and our signature garlic yogurt sauce. Light, flavorful, and full of umami balance. 380



SWEET

Mga Panghimagas



Mango Sticky Rice

Inspired by Tio's travels to Thailand, reimagined with a Filipino heart.

Our version features softer, kakanin-like rice, served with house-made ice cream and a drizzle of salted caramel for that unmistakable malinamnam finish. 220



Burnt Basque Cheesecake

Another Abong favorite since 2020.

Inspired by Tio's travels to San Sebastián, Spain—hence the name “Basque.”

Ours is not too runny, not too firm, with just the right creaminess and sweetness that keeps you coming back for more.



Tio's Halo-Halo

A Filipino favorite, reimagined the Abong way. Made with finely crushed ice—smooth and milky like a milkshake—and layered with rich, creamy goodness and an array of classic toppings. Instead of the usual leche flan, it's crowned with our *signature Burnt Basque Cheesecake*, a decadent twist on tradition. 395



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ENDINGS

Mula sa Alaala



Basque Flavors:

Queso
Ube-Queso

Limited Edition Flavors:

Pistachio, Chocolate



Tres Leches en Lata

A house favorite since Abong opened its doors in 2020.

This Mexican-inspired dessert features soft sponge cake soaked in three kinds of milk, crowned with caramel beurre salé for that perfect balance of sweetness and depth. 450



Tsokolate ala Paris

Tio's recreation of the best hot chocolate he ever had in Paris—now with a Filipino soul.

Made with Malagos chocolate, its richness is thick, velvety, and deeply comforting, balanced by a swirl of cream and the quiet sweetness that lingers after each sip. Best enjoyed slowly, perhaps with a dessert by your side. 320

Churros con Tsokolate

Tio's take on the churros he first tasted in Madrid—crisp, golden, and dusted with just enough sweetness.

Served with a rich Malagos dark chocolate dip, this familiar indulgence carries the warmth of Spanish mornings with a touch of homegrown pride. 220



Dessert selections vary daily. Please ask your server for today's available choices.



CRAFTED CONCOCTIONS

(Alcohol Free)

Pinya Paradise

Guava, Pineapple, Kamias, Sparkling Water

An elevated tropical fusion of ripe guava, golden pineapple, and the refined tartness of kamias — delicately balanced with sparkling water for a crisp, effervescent finish. - 220

Tropical, tangy, fruity, crisp, refreshing.



Bighani Salabat

Fresh apple, Ginger, Cucumber, and Soursop

An exquisite, refreshing concoction that seduces the palate with the crisp essence of fresh apple, the refined warmth of ginger, the silky coolness of cucumber, and the lush tropical tang of soursop - 220

Beri Litsiyas Tinikling



Strawberry, Lychee, Yakult, Soda Water
Dance to the vibrant with this concoction that combines the tangy, velvety sweetness of strawberries, the exotic essence of lychee, the probiotic goodness of Yakult, and the fizzy kick of sparkling water. - 220

Fruity, tangy, creamy, refreshing, playful.



Beri Kinang

Strawberry, Crushed Basil, Soda Water

Concoction that blends the sweetness of strawberries, the aromatic essence of basil from Tio's garden, and the quenching fizz of sparkling water. -195

Refreshing, fruity, herbal, crisp, uplifting.



HEALTHY SMOOTHIES

Strawberry Banana — 220

A refreshing blend of ripe bananas and sweet strawberries, smooth and naturally creamy. Rich in Vitamin C and potassium, this drink offers a light, fruity boost that keeps you energized through the day.



Mango Chia Lassi — 220

Pangasinan mangoes blended with yogurt, a touch of honey, and chia seeds. Cool and nourishing, with probiotics for digestion and fiber-rich chia for sustained energy. A wholesome, comforting refreshment.



Pineapple Slush — 180

Fresh pineapple shaken into an icy slush. Bright and tangy, with natural bromelain that helps digestion and Vitamin C for immunity. A clean, refreshing sip of summer.



CRAFTED ICED TEAS

(For the Healthy One)



Blue Ternate - 299/165

A calming iced tea made from blue ternate flowers freshly picked from the surroundings of Hiraya. Naturally vibrant and lightly floral, ternate is known to help support relaxation, ease stress, and provide gentle antioxidants — a soothing sip for slow afternoons.

Hibiscus - 299/165

A vibrant ruby-red brew made from dried hibiscus petals. Bright, lightly tangy, and refreshing, hibiscus is known for its natural antioxidants and its ability to help cool and revive the body — a lively, uplifting drink for warm days at Abong.

Kalamansi Iced Tea - 299/165

A bright and refreshing blend of brewed black tea and fresh citrus. Light, citrusy, and clean.

Lychee Iced Tea - 299/165

Delicately sweet iced tea infused with real lychee.



COCKTAILS



ABONG SIGNATURE



Mangga Marga

Mango, Calamansi, Tequila, Contreau

A tropical twist on a classic — sweet mango and zesty calamansi meet tequila and Cointreau for a bright, sun-kissed sip of the Philippines. - 349

Sweet, tangy, citrusy, tropical, smooth.

Litsiyas Gimlet

Lychee, Gin, Blue Pea Essence, Kalamansi

A fragrant twist on the classic gimlet — crisp gin infused with the gentle sweetness of lychee, creating a floral, refreshing balance that lingers softly on the palate. - 399

Floral, fruity, crisp, smooth, refreshing.



Sangria Urduja

Bignay, Lemon, Apples

A proudly local take on the Spanish classic — rich Bignay wine swirled with slices of lemon, orange, and apple, creating a bold, fruity blend that celebrates the flavors of the North.

- 349

Fruity, tart, bold, citrusy, vibrant.

CLASSICS

Aperol Spritz

Aperol, Prosecco, Soda Water

A European icon born from golden afternoons and slow conversations by the piazza. This timeless classic blends bittersweet Aperol, sparkling prosecco, and a touch of soda — light, effervescent, and effortlessly elegant, just as it's been enjoyed across Italy for generations. — 395

Light, citrusy, bubbly, bittersweet, refreshing.



Gin Tonic

Gin, Tonic Water, Calamansi/Lemon

A clean, refreshing classic shaped by warm evenings and unhurried conversations. Crisp gin meets tonic's gentle bitterness, lifted by a hint of citrus — light, cooling, and quietly elegant, the way it's been enjoyed from Manila rooftops to seaside gatherings for decades. — 349

Light, crisp, citrusy, refreshing.

Cuba Libre

Don Papa Rum, Cola, Calamansi/Lime

A Filipino twist on a timeless favorite. Smooth, vanilla-kissed Don Papa rum blends with ice-cold cola and a squeeze of calamansi — familiar yet elevated, comforting yet bright, a drink made for long nights, loud laughter, and stories shared over the table. — 395

Warm, smooth, caramel, citrusy, comforting.



Whiskey Highball

Whisky, Soda Water, Citrus

A classic built on simplicity and ease. Whisky's gentle warmth opens up in sparkling soda, finished with a whisper of citrus — light, clean, and beautifully balanced. The kind of drink that doesn't call attention to itself, yet never fails to set the tone. — 395

Clean, bubbly, mellow, refreshing, subtle.



COFFEE AND TEA

COFFEE

	HOT	ICED
Americano	160	160
★Cappuccino	190	-
Malagos Mocha	220	220
Spanish Latte	195	195
House Blend Sagada Press	180	180
Ca Phe Sua Da	180	180
Affogato	-	180
Add on:Espresso (1 shot)	60	-
Dirty Matcha	220	220
Sea salt Caramel Latte	250	250



Matcha

HOT ICED

180



TSAA

Looseleaf Tea

Loose Leaf: Genmaicha | Chamomile | Oolong | Jasmine
Green Tea

165



MILKSHAKES

Strawberry | Blueberry | Oreo | Muscovado

220



BEST SELLERS

Ube and Cream Cheesecake Overload - **350**

S'Mores - **395**

Parisian Hot Chocolate - **395**



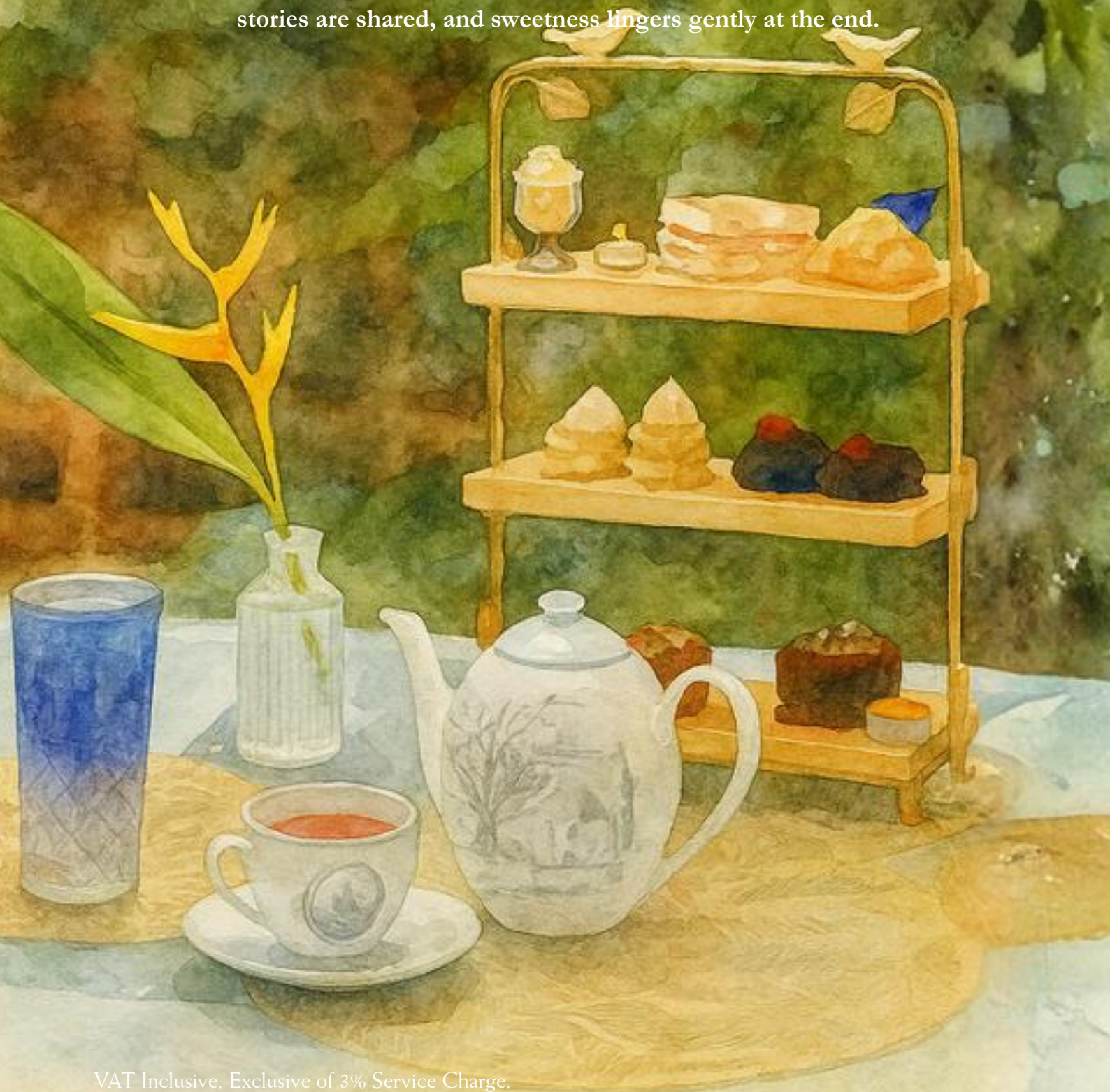
TEA TIME

Stories Brewed Over Afternoon Light.

Served by reservation only

2:30 PM – 5:30 PM | Limited Tables Daily

Let the afternoon slow its rhythm as tea is poured,
stories are shared, and sweetness lingers gently at the end.



VAT Inclusive. Exclusive of 3% Service Charge.
Kindly inform your server for any allergies.

PIGING AT HANDAAN

*From Micro Intimate Events to
Grand Restaurant Exclusivity*

**Micro Intimate Event Packages
For Celebrations from 8-30 Pax
Starts at ₱12,000**

Enjoy 3 hours in your own private room,
beautifully styled based on your chosen theme,
with food consumables to savor and share.

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and Halls**

Alberto - 14 pax
Bernardino - 10 pax
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Domingo - 20 pax
Eva Hall - 70 pax
Sinag Hall - 50 pax

**Restaurant Exclusivity
Starts at ₱120,000**

Celebrate life's biggest moments
with the entire restaurant
exclusively yours — all consumable.
Ideal for weddings, corporate
events, and meaningful milestones.

Other Add ons:

Premium Meal Box
Crew Meals
Party Trays
Cakes & Dessert Bar
Coffee Bar



REGALO'T

Gifts to

MAGDALENA (BOX OF 6)

Our version of the classic French butter madeleines — soft, golden, and delicately sweet. Perfect with coffee or tea.



3 Klasika / 3 Tsokolata
or Especuloosa 199

Assorted 299



Pistachio
pistachio cream + kataifi
crunch



Tsokolata
cocoa-rich, soft brownie vibe;
not too sweet



Especuloosa
speculoos spice + creamy white
chocolate.



Klasika
clean buttery crumb, lightly
vanilla-honey

Our crowd favorite : light, milky sponge topped with homemade caramel
beurre salé.

A classic comfort since we opened.



Party Tray
14.6" x 10.6" x 2.8
1800

Tin Cake
6" x 2"
450



TRES LECHES

PASALUBONG

take home

Burnt Basque Cheesecake

Classic- 999

Ube-Queso- 1,199

Limited Edition:Pistachio- 1,599

Chocolate- 1,399



PANGASINAN GIFT SETS

Pre-order our curated gift sets, or visit the restaurant to browse individual items on display.

Alaminos Longganisa

A Pangasinan favorite made with Ilocos garlic — bold, tangy, and fragrant. Traditionally tied in strings and proudly made in Alaminos. 180



Aligue

Golden crab fat with garlic and butter — rich, savory, and deeply coastal. 235



Spiced Binalonan Vinegar

Locally made coconut vinegar steeped with garlic, siling labuyo, and native spices — perfect for dipping, especially with our Alaminos Longganisa. 95



Asin Pangasinan

A fiery blend of siling labuyo and hand-harvested Pangasinan sea salt. Great for dipping, seasoning, or rimming your favorite cocktails. 95

FOOD TRAYS

MEAT / FISH

Bistek Tagalog Casserole

A creamy twist on the classic — tender beef bistek layered with mashed potato, gravy, and melted mozzarella cheese. 1250/2550

Korean Soy Chicken

Crispy fried chicken glazed in sweet soy-garlic sauce — savory, sticky, and perfectly balanced with a hint of spice. 950/1650

Baked Salmon

Oven-baked salmon in creamy sauce with mixed vegetables — rich, tender, and comforting in every bite. 2950

VEGETABLES

Kare-Kareng Gulay

A hearty mix of local vegetables in rich peanut sauce — comforting, nutty, and proudly Filipino. 750/1450

Chili Garlic Tofu and Kangkong

Crispy tofu and water spinach tossed in chili-garlic sauce — simple, spicy, and full of flavor. 999/1699

Cobb Salad

Fresh greens topped with chicken, bacon, egg, tomato, and cheese — a classic, hearty salad served with our house dressing. 850/1550

PASTA/NOODLES

Pasta ala Tita

A dish that feels like coming home. Inspired by carbonara, this creamy white pasta is made with tuna and cheese — simple, comforting, and full of quiet warmth. We call it a spoonful of a warm hug, just like Tita would make on slow afternoons. 899/1799

Truffle Porcini Cream Pasta

Rich porcini cream infused with truffle — earthy, fragrant, and luxuriously smooth. 999/1899

Pansit Sisig

Two Filipino favorites in one plate — pansit and sisig, mixed for that perfect salty, smoky comfort. 550/1200

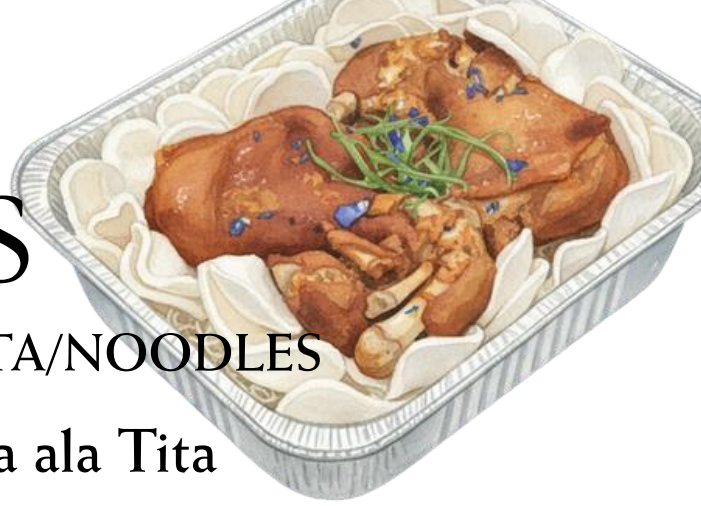
RICE

Aligue Rice

Steamed rice tossed in creamy crab fat with garlic and butter — malinamnam and proudly Pangasinan. 499/899

Blue Ternate Rice

Steamed rice naturally tinted with blue ternate flowers — light, fragrant, and beautiful on the table. 280/450



HAPPY HOUR

Good food, good company, good hour.

Buy 1 Take 1
on selected cocktails



*Everyday from
4:00 pm to 6:30 pm*



At Hiraya, moments unfold slowly.
Weddings, retreats, and celebrations—held close
to nature.

STAY WITH US

THOUGHTFULLY DESIGNED ROOMS FOR COUPLES, FAMILIES, AND CORPORATE RETREATS.



CELEBRATE WITH US

FOR WEDDINGS, CORPORATE GATHERINGS, AND INTIMATE CELEBRATIONS HELD CLOSE TO NATURE.



CORPORATE EVENTS

MEETINGS, SEMINARS, TEAM BUILDINGS, AND COMPANY MILESTONES.

HIRAYA OFFERS PEACEFUL SPACES, WARM HOSPITALITY, AND CURATED DINING BY ABONG NI TIO BERTO.

VENUE ONLY

PERFECT FOR INTIMATE WEDDINGS, BIRTHDAYS, OR MILESTONE GATHERINGS. ENJOY OUR HALLS AND GARDEN SPACES WITH THE FREEDOM TO CUSTOMIZE YOUR EVENT.

RESORT EXCLUSIVITY

(ACCOMMODATION + VENUE)
YOUR CELEBRATION IN COMPLETE PRIVACY. THE ENTIRE RESORT—ROOMS, VILLAS, HALLS, AND OUTDOOR SPACES—RESERVED JUST FOR YOU AND YOUR GUESTS.

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