



DINNER MENU

SOUP

MISO SOUP

Silken Tofu, Wakame and Scallion

200

MOLO SOUP

*Pork Dumpling in Pork
Consomme*

400

ROASTED PUMPKIN SOUP

*Grated Ginger, Toasted Almond
and Truffle Oil*

420

SALAD

FILIPINO SALAD

*Pechay, Chico, Kamias, Pili Nuts,
Green Mango Dressing*

410

CHOPPED CHICKEN SALAD

*Chicken breast, Avocado, Tomatoes,
Greens Lemon Vinaigrette*

550

GOAT CHEESE AND ARUGULA SALAD

*Arugula, Watermelon, Cherry Tomatoes
and Pesto Dressing*

680

SOFT SHELL CRAB SALAD

Mixed greens, Nori, Spicy Lemon Vinaigrette

650

MAINS

HAMACHI BISTEK

*Charbroiled Hamachi Jaw with Onions in
Calamansi and Soy Sauce*

1,950

STEAMED APAHAP

With Spicy and Sour Lime Dressing

2,100

PAN-SEARED SALMON

*Green Pea Puree, Lyonnaise Potato, Dill Sauce,
Pea Shoot with Truffle Oil*

1,400

CHILEAN SEABASS INASAL

Okra, Wingbean, Pumpkin Annatto Oil, Soybeans

2,800

GINATAANG CRAB CLAW

*Simmered in coconut milk,
water spinach and red chili*

2,100

CHICKEN BIRYANI

*Marinated Chicken, Fresh Herb, Saffron
and Basmati Rice*

890

ROAST LEMON GARLIC CHICKEN

(Spring Chicken)

*Black olives, Feta cheese,
Crispy marble potato, Marsala Sauce*

1,200

RED DUCK CURRY

*Thai red curry, Lemon grass,
Cherry Tomato and Lychee*

1,700

KUROBUTA PORK BARBEQUE

Marinated Pork Belly, Atchara

800

KUROBUTA PORK SINIGANG

Vegetables, Tamarind Broth

1,500

BAGNET

Pork Crackling, Homemade Pinakurat

750

IBERICO PORK RIBS

Spanish barbecue sauce, French Fries and Corn

2,900

USDA PRIME RIB EYE BISTEK TAGALOG (150G)*with Onions in Calamansi and Soy Sauce***2,500****COCIDO (Good for 3)***Boiled Meat, Chicken, Vegetables, Saging na saba**Served with Barenjena Sauce***4,400****OXTAIL KARE KARE***Slow-cooked Oxtail, Peanut Sauce and Vegetables***1,200****JOSPERIZED USDA PRIME RIBEYE (330G)***Bloody Mary Butter, Sauteed Greens on Rum and Vanilla**Jus served with French Fries***4,600****JOSPERIZED USDA PRIME RIBEYE (1KG)***Bloody Mary Butter, Sauteed Greens on Rum and**Vanilla Jus served with French Fries***12,000****GRILLED LAMB CHOP***Seasonal Vegetables, Tare Mustard and Mint Jelly***2,600****GRILLED CAULIFLOWER STEAK***Cherry Tomato, Almonds, Romesco Sauce***700**

PASTA

MUSHROOM TRUFFLE RIGATONI*Shiitake, Truffle Cream Sauce, Parmigiano**Reggiano***900****PENNE ARRABBIATA***Tomatoes, Red dried chili and Olive oil***650****IKURA PASTA***Japanese Salmon Roe, Onion and Cream***950****BOTTARGA AND DULONG PASTA***French Bottarga, Spaghetti***900**

SUSHI BAR

CALIFORNIA MAKI*Crab Meat, Cucumber, Avocado,**Japanese-Mayo, Tobiko***500****MANILA HOUSE ROLL***Tuna, Salmon, Softshell Crab,**Tobiko, Takuan***720****DRAGON ROLL***Shrimp Tempura, Takuan,**Cucumber, Wasabi-Mayo, Unagi, Avocado***720****SPICY TUNA ROLL***Tuna, Spicy-Mayo, Tempura**Flakes, Cucumber***490**

SASHIMI**SALMON****700****TUNA****640****SHRIMP****480****UNI****800****NIGIRI****220****220****240****300**