



DINNER MENU

SOUP

MISO SOUP
*Silken Tofu, Wakame
and Scallion*

200

MOLO SOUP
*Pork Dumpling in Pork
Consomme, Fried Garlic,
Spring onion*

400

ROASTED PUMPKIN SOUP
*Grated Ginger, Toasted
Almond and Truffle Oil*

420

SALAD

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

420

CHOPPED CHICKEN SALAD
*Chicken breast, Avocado, Tomatoes,
Mixed Greens with Lemon Vinaigrette*

570

GOAT CHEESE AND ARUGULA SALAD
*Arugula, Watermelon, Cherry Tomatoes
and Pesto Dressing*

680

SOFT SHELL CRAB SALAD
Mixed greens, Nori, Spicy Lemon Vinaigrette

650

MAIN

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

2,000

STEAMED APAHAP
With Spicy and Sour Lime Sauce

2,100

PAN-SEARED SALMON
*Green Pea Puree, Lyonnaise Potato,
Dill Sauce, Truffle Oil*

1,500

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*

900

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 SINIGANG
Vegetables, Tamarind Broth

1,500

KUROBUTA PORK BARBECUE
Marinated pork belly, Atchara

800

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)*Leek and 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, Roasted Beef,**Peanut Sauce and Vegetables***1,250****GRILLED LAMB CHOP***Seasonal Vegetables, Tare Mustard and Mint Jelly***2,600****GRILLED CAULIFLOWER STEAK***Cherry Tomato, Almonds, Romesco Sauce***720****JOSPERIZED USDA PRIME RIBEYE***Bloody Mary Butter, Sauteed Greens on Rum and**Vanilla Jus served with French Fries***(300G)****4,600****(1KG)****12,000**

PASTA

MUSHROOM TRUFFLE RIGATONI*Shiitake, Truffle Cream Sauce,**Parmigiano Reggiano***900****IKURA PASTA***Japanese Salmon Roe,**Onion and Cream***950****PENNE ARRABBIATA***Tomatoe Sauce, Red dried chili**and Olive oil***650**

SUSHI BAR

CALIFORNIA MAKI*Crab Meat, Cucumber, Avocado,**Japanese-Mayo, Tobiko***510****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**