



Kilawing Tanigue



Thai Pomelo



Chicken Pipian



Masi

lagoa

STARTERS

Kilawing Tanigue PHP 420

Raw fish in spiced vinegar, green chillies, red onion, cucumber and tomato

Halang-Halang na Manok 380

Marinated, deep-fried chicken wings, tossed in annatto oil, chillies, ginger, and garlic

Pinsec Frito 380

Fried wonton with fillings of pork and chives

Vietnamese Spring Roll in Sweet Chili Sauce 380

Shrimps, vegetables, herbs, and rice noodles wrapped in rice paper

SALAD

Thai Pomelo 460

Cucumber, onions, cashew, lettuce with Thai dressing

Asian Crunchy Salad with Sesame Chicken 460

Lettuce, nuts, wonton strips, tossed in sesame vinaigrette *Vegetarian option*

Eggplant Ensalada with Bagnet 460

Green mangoes, salted egg, tomatoes, onions and served with crispy pork belly and spiced vinegar *Vegetarian option*

SOUP

Molo 290

Filipino pork dumpling soup with tossed garlic and spring onions

Crab and Corn 260

Crab meat, corn kernels, and egg in seafood broth

Miso Shiru Wakame 250

With soy bean broth

NOODLES

Shoyu Ramen with Pork Chashu 660

Egg noodles in tonkotsu broth with bokchoy, egg, mushroom, and slices of pork roulade

Shrimp Laksa 660

Rice noodles in spiced coconut broth with shrimp, beans sprouts, bokchoy, and cilantro *Vegetarian option*

Pancit Habhab with Bagnet 630

A local dish from Quezon Province that uses dried flour noodles *Vegetarian option*

Pancit Puso 550

Cavite's famous noodle dish with pickled banana heart *Vegetarian option*

Yakisoba 550

Stir-fried Japanese noodles with sliced pork and vegetables *Vegetarian option*

VEGETABLES

Pinakbet 480

Medley of local vegetables sautéed in shrimp paste *Vegetarian option*

Ginataang Sitaw at Kalabasa 480

Sautéed string beans and pumpkin with coconut milk and shrimp *Vegetarian option*

Misono Vegetables 380

Stir-fried mixed vegetables with mirin sauce and light soy

MAINS

FILIPINO

Crispy Pata* 1,800
(Serves 2 - 3)

Deep fried pork foreshank and served with liver sauce

Bulalo* 990
(Serves 2 - 3)

A Batangas specialty of boiled beef shanks with corn on the cob and local vegetables

Bitsuelas 700

A local dish from Cagayan Valley consisting of pork ribs adobo, tomatoes, chorizo, and beans

Halabos na Hipon 650

Shrimp sautéed in soda, ginger, garlic, and onion leeks

Kare-Kare 650

A traditional stew of oxtail, ox tripe, beef, and local vegetables in thick peanut sauce

Beef Ribs Adobo 600

Ilocos Region's braised beef short ribs, mixed in soy vinegar, garlic, and bay leaves

Sinigang na Baboy with Gabi 580

Pork cubes in tamarind broth with taro and local vegetables

Sinigang na Bangus sa Miso 580

Milk fish in tamarind broth with yellow miso and local vegetables

Tanigue Steak Ala Pobre with Kangkong 580

Cooked in garlic, calamansi, soy sauce, kangkong, and red onions

Chicken Inasal 550

Boneless grilled chicken served with ensalada and atchara

Chicken Pipian 500

Braised chicken with annatto oil, kamias, and chili leaves

ASIAN

Sweet and Sour Pork 650

Crispy fried pork cubes tossed in sweet and sour sauce

Beef Broccoli 620

Stir-fried local beef tenderloin with broccoli in soy ginger sauce

Chicken Teriyaki 470

Grilled boneless chicken with sesame seeds and vegetables

Steamed Fish in Ginger Sesame Sauce 380

Steamed with onion leeks, light soy, and sesame oil

DESSERTS

Fresh Fruit Platter 290

Assorted local fruits in season

Chilled Mango Sago 260

Tapioca pearls in rich coconut cream, topped with ripe mango slices

Signature Oven-Baked Bibingka 260

Rice cake topped with queso de bola cheese and salted egg

Banana Ube Turon 230

Saba in lumpia wrapper with ube halaya and sweetened langka fillings, served with cheese ice cream

Masi 230

Chewy rice ball with sweet nutty filling

*Good for sharing

LEGEND:

Vegetarian with Nuts Healthy

For any food restrictions, allergies and preferences such as less salt and sugar, kindly approach your server so we can adjust.

Rates are inclusive of all applicable taxes.

BEVERAGES

COFFEE

Hot:

Caramel Macchiato Php 180
Café Latte 170
Cappuccino 140
Pico's Brew 120

Cold:

Iced Cappuccino 160
Coffee Frappe 120

TEA

Iced Tea Php 120
Chamomile 100
Earl Grey 100
English Breakfast 100
Green Tea and Mint 100
Jasmine 100
Peppermint 100
Hot Tea 90

WATER

San Pellegrino Php 300
Soda Water 210
Tonic Water 210
Mineral Water 80

FRUIT SHAKES

Ripe Mango Php 280
Shake it Up 240
Buko 200
Banana 180
Calamansi 180
Green Mango 180
Pineapple 180
Watermelon 180

MILK SHAKES

Chocolate Php 240
Strawberry 240
Vanilla 240
Milo Dinosaur 190

FRESH FRUIT JUICES

Orange Php 390
Mango 300
Buko 200
Calamansi 200
Pineapple 200
Watermelon 200

SMOOTHIES

Banana Peanut Butter Php 260
Calamansi Apple Honey 260
Pineapple Delight 260

SOFT DRINKS

Coke Regular Php 195
Coke Light 195
Coke Zero 195
Mug Root Beer 195
Royal Tru Orange 195
Sprite 195

FLOAT with vanilla ice cream

Coke Regular Php 220
Root Beer 220
Royal Tru Orange 220

CHILLED JUICES

Mango Php 190
Orange 190
Pineapple 190

BEERS

San Miguel Light Can Php 250
Bottle 230
San Miguel Pale Can 250
Bottle 230

MOCKTAILS

Cinderella
Roy Rogers
Shirley Temple

COCKTAILS

Long Island Tea Piña Colada
Mai Tai Sangria
Margarita Singapore Sling
Mojito Weng Weng

LIQUORS

COGNAC

Hennessy XO Php 2,000
Hennessy VSOP 600

VODKA

Grey Goose Php 450
Absolut Kurant 270
Absolut Blue 230
Stolichnaya 230

BRANDY

Fundador Exclusivo Php 550
Carlos 1 300
Fundador Reserved 180

WHISKY

Johnnie Walker Blue Php 1,350
Royal Salute 1,200
Jack Daniel's (1 liter) 395
Jack Daniel's 395
Chivas Regal 350
Johnnie Walker Black 330
John Jameson 330
Jim Beam Black 300
Jim Beam White 300
Seagrams VO 210
Johnnie Walker Red 200
J&B Rare 190

LIQUERS

Frangelico Php 280
Baileys 250
Kahlua 250
Campari 210

GIN

Beefeater Php 290
Bombay Sapphire 290
Tanqueray 290

APPERITIF

Sweet Martini Php 170
Dry Martini 170

RHUM

Malibu Php 220
Bacardi Gold 220
Bacardi Light 220

TEQUILA

Tequila Rose Php 250
Jose Cuervo Gold 250
Jose Cuervo Light 250