

STARTERS

Sisig Dumplings **Php 380**

Crispy pork sisig in molo wrappers, served with calamansi-sriracha dip

Vietnamese Spring Roll in Sweet Chili Sauce **Php 380**

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

Kilawing Tanigue **Php 420**

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

Sticky Asian Chicken Wings **Php 400**

Crispy chicken wings coated in sweet and spicy glaze of honey and gochujang

SALAD

Thai Pomelo **Php 460**

Cucumber, onions, cashew, lettuce with Thai dressing

Asian Crunchy Salad with Sesame Chicken **Php 460**

Lettuce, nuts, wonton strips, tossed in sesame vinaigrette

Eggplant Ensalada with Bagnet **Php 460**

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

SOUP

Crab and Corn **Php 260**

Crab meat, corn kernels, and egg in seafood broth

Egg Trio Spinach Soup **Php 300**

A comforting blend of fresh, salted, and century eggs in rich spinach and chicken broth

Molo **Php 290**

Filipino pork dumpling soup with tossed garlic and spring onions



Shoyu Ramen

NOODLES

Shoyu Ramen with Pork Chashu **Php 660**

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

Seafood Noodle Soup **Php 600**

A hearty mix of shrimps, mussels, and mahi-mahi with sotanghon noodles in savory shrimp broth

Yakisoba **Php 550**

Stir-fried Japanese noodles with sliced pork and vegetables

Pancit Habhab with Bagnet **Php 630**

A local dish from Quezon Province that uses dried flour noodles

Pancit Batil-Patung **Php 650**

A hearty noodle dish topped with stir-fried pork, liver, ground beef, and fresh vegetables, served with rich egg and soy-based broth

VEGETABLES

Vegetable Curry **Php 650**

Cauliflower, broccoli, bell pepper, and beans in rich coconut curry sauce, infused with ginger and garlic

Pinakbet **Php 480**

Local vegetables sautéed in shrimp paste

Ginataang Sitaw at Kalabasa **Php 480**

Sautéed string beans and pumpkin with coconut milk and shrimp

String Beans with Minced Pork **Php 280**

Stir-fried string beans and savory minced pork in rich oyster sauce

MAINS

Sweet and Sour Pork **Php 650**

Crispy fried pork cubes tossed in sweet and sour sauce

Beef Broccoli **Php 640**

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

Chicken Teriyaki **Php 560**

Grilled chicken with sesame seeds and vegetables

Steamed Fish in Ginger Sesame Sauce **Php 550**

Steamed with onion leeks, light soy, and sesame oil

Crispy Pata* **Php 1,800**

Deep fried pork foreshank served with liver sauce

Bulalo* **Php 990**

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

Pork Ribs Caldereta **Php 825**

Tender baby back ribs simmered in rich tomato sauce with bell peppers, carrots, potatoes, and liver spread

Sinigang na Hipon **Php 750**

Shrimp soup with fresh tomatoes, eggplant, radish, and string beans, enhanced by savory tamarind broth and fish sauce

Kare-Kare **Php 650**

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

Beef Ribs Adobo **Php 600**

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

Sinigang na Baboy with Gabi **Php 580**

Pork cubes in tamarind broth with taro and local vegetables

Bangus Inasal with Ensalada **Php 550**

Grilled bangus belly marinated in soy and anato oil blend, served with a fresh ensalada of ripe tomatoes, onions, and eggplant

Tanigue Steak Ala Pobre with Kangkong **Php 580**

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

Chicken Inasal **Php 550**

Grilled chicken served with ensalada and atchara

Chicken Humba **Php 400**

Savory chicken leg quarter simmered with banana blossoms, black beans, and saba bananas in a rich blend of soy sauce, vinegar, and brown sugar



Cheesy Nilupak with Sweetened Jackfruit

DESSERTS

Fresh Fruit Platter **Php 290**

Assorted seasonal local fruits

Chilled Mango Sago **Php 260**

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

Signature Oven-Baked Bibingka **Php 305**

Rice cake topped with queso de bola and salted egg

Banana Turon with Ube and Jackfruit **Php 260**

Saba in crispy lumpia wrapper with ube halaya and sweetened jackfruit filling, served with cheese ice cream

Cheesy Nilupak with Sweetened Jackfruit **Php 150**

Creamy mashed cassava blended with cheddar cheese and margarine, topped with sweetened jackfruit

PLATE FOR THE PLANET

Butterfly Fried Tilapia in Garlic Butter Sauce **Php 490**

Crispy tilapia in rich garlic butter sauce with honey and oyster sauce, served with steamed rice

Stir Fried Chilli Clams **Php 620**

Fresh shell clams sautéed with red and green bell peppers, ginger, and spring onions in spicy sambal oelek and oyster sauce blend, garnished with cilantro and served with steamed rice

Sumang Kamote **Php 210**

Sweet and creamy cassava cake filled with sweetened shredded buko, wrapped in banana leaves

LEGEND:

- *Good for sharing
-  Healthy
-  Vegetarian
- Allergens:  Fish  Milk  Egg  Peanut
-  Shellfish  Sesame Seeds  Wheat

For any food restrictions, allergies and preferences, kindly approach your server so we can adjust.

Rates are inclusive of all applicable taxes.

Prices may vary without prior notice.



Thai Pomelo



Bangus Inasal with Ensalada