

Filipino



Molo Soup 🍲🌿 Iloilo favorite handmade pork, chicken, and shrimp dumplings	PHP 320
Kalderetang Baka 🍲🥜🌿 Beef stewed in tomato sauce, liver, peanuts, cheese, carrots, bell peppers	PHP 860
Kare-Kare 🍲🥜🌿 Oxtail stew, ox tripe, beef, eggplant, <i>pechay</i> , <i>puso ng saging</i> , peanut sauce, <i>bagoong alamang</i>	PHP 890
Bulalo (Good for two to three persons) Slow-boiled beef shanks with bone marrow, corn on cob, cabbage, potatoes	PHP 990
Chicken Barbecue with Java Rice 🍲🌿 Filipino-style glazed chicken, annatto-infused rice, <i>atchara</i>	PHP 520
Adobo sa Dilaw Quarter chicken simmered in vinegar, fresh turmeric, fish sauce	PHP 550
Adobo ni Tatang 🍲🌿 An heirloom-recipe of braised chicken, pork belly, sugarcane vinegar, soy sauce, bay leaves, hard-boiled egg	PHP 680
Morning Glory with Crispy Pork Belly 🍲🌿 Stir-fried <i>kangkong</i> , garlic, onions, hoisin sauce	PHP 480
Bagnet with Eggplant Ensalada 🍲🌿 Ilocano-style deep-fried pork belly, charred eggplant with green mangoes, salted egg, onions, tomatoes	PHP 450
Pata Tim 🍲🌿 Braised pork knuckle, shiitake mushrooms, bok choy	PHP 1,700
Crispy Pata 🍲🌿 Deep-fried pork knuckle, vinegar, soy sauce, onion dip	PHP 1,600

Sinigang na Baboy with Gabi Pork in tamarind broth, with taro, tomatoes, eggplant, radish, string beans	PHP 690
Sinigang na Hipon 🍲 Shrimps in tamarind broth, with tomatoes, eggplant, radish, string beans	PHP 900
Sinigang na Tanigue sa Mangga Poached Spanish mackerel in green mango and tamarind broth, with string beans, eggplant, radish	PHP 800
Lutik na Kalabasa at Hipon 🍲🌿 (Good for two persons) Puréed squash, shrimp, coconut milk, <i>malunggay</i>	PHP 760
Bangus Inasal with Ensalada Chargrilled Sarangani milkfish belly marinated in calamansi, lemongrass, <i>atsuete</i> , served with eggplant, <i>atchara</i>	PHP 660
Lomi 🍲🌿 Signature egg noodle soup, pork, shrimp, <i>kikiam</i> , squid balls, fish balls, local vegetables	PHP 550
Pancit Habhab with Bagnet 🍲🥜🌿 Quezon-style egg noodles, crispy pork belly, sunny side up egg, Baguio beans, carrots, cabbage	PHP 660
Sisig Dumplings 🍲🌿 Crispy Pampanga-style pork in <i>molo</i> wrappers, calamansi-sriracha dip	PHP 390

Banana Turon with Ube and Langka 🍲🌿 <i>Saba</i> , <i>ube halaya</i> , <i>macapuno</i> , caramelized <i>langka</i> in crispy <i>lumpia</i> wrapper, with cheese ice cream	PHP 260
Halo-Halo 🍲 <i>Ube halaya</i> , <i>langka</i> , <i>nata de coco</i> , sweet beans, <i>macapuno</i> , sweetened <i>saba</i> , shaved ice, milk, <i>ube</i> ice cream	PHP 360
Leche Flan 🍲 Eggs, milk, caramel sauce	PHP 260

Plate for the Planet



Butterfly Tilapia in Tamarind Sauce 🍲🌿 Thai-inspired deep-fried fish, calamansi, tamarind paste, chili	PHP 580
Kilawing Tanigue 🍲 Cured Spanish mackerel, spiced vinegar, <i>siling labuyo</i> , ginger, <i>sibuyas Tagalog</i> , calamansi	PHP 650
Suam na Mais 🍲 Traditional Pampanga broth, <i>suahe</i> , native corn on cob, chili leaves	PHP 320
Pinakbet 🍲 Ilocos-style sautéed Azurea garden vegetables, <i>bagoong alamang</i>	PHP 550
Bibingka Cassava 🍲 A Calatagan family recipe of baked <i>kamoteng kahoy</i> with coconut cream, butter, condensed milk, cheese	PHP 320

LEGENDS: 🌿 Vegetarian Option 🍲 Spicy
Allergens: 🍲 Milk 🥜 Nuts 🍲 Shellfish 🍲 Soy 🍲 Wheat

For any food restrictions, allergies and preferences, please inform your server.
Prices are inclusive of all applicable taxes. Prices may vary without prior notice.



Japanese

Kani Salad 🍣🍣🍣

Crabstick, ripe mango, iceberg lettuce, Japanese mayo, *nori*

Chicken Teriyaki 🍗🍴🌿

Grilled chicken, Kikkoman, mirin, black sesame, carrots, cabbage, Baguio beans, beansprouts

Pork Tonkatsu 🍖🍴🌿

Breaded pork loin, carrots, cabbage, mayonnaise

Yaki Udon 🍝🍴🌿

Thick wheat noodles, pork, shiitake mushrooms, bok choy, carrots

Shoyu Ramen with Pork Chashu 🍜🍴🌿

Egg noodles, *tonkotsu* broth, sliced pork roulade, shiitake mushrooms, bok choy, egg

Chinese

Mapo Tofu 🍲🌿🌿)

Soft tofu, ground beef, Szechuan chili sauce

Beef Broccoli 🍲🌿

Stir-fried Batangas beef tenderloin, broccoli, oyster sauce, sesame oil, ginger

Orange Chicken 🍗🌿

Deep-fried chicken, homemade orange sauce, sesame seeds, chili

Salt and Pepper Pork Ribs 🍖🍴

Double-fried baby back ribs, garlic, onions, bell peppers

Chili Garlic Shrimp 🍤🍴🌿)

Pan-fried shrimp, sriracha, dried chili, ginger, garlic

Korean

Galbi-Jjim 🍖🌿🌿

Soy-braised beef short ribs, mirin, potato, carrots, shiitake mushrooms, dried dates

Japchae 🍝🌿

Sweet potato glass noodles, beef tenderloin, shiitake mushrooms, carrots, native spinach, sesame seeds

Kimchi Fried Rice 🍛🌿🌿)

Served with beef, sunny side up egg, pickled vegetables, *gochujang*, sesame seeds, *nori*

Malay-Indonesian-Singaporean

Chicken and Beef Satay 🍗🍴🌿

Homemade peanut sauce, sesame oil, garlic, pepper, ginger, *satay*

Chili Crabs 🍖🍴🌿)

Alimango in homemade chili sauce, Parmesan

Vietnamese

Spring Roll 🍱🌿

Shrimps, rice noodles, vegetables, cilantro, sweet chili sauce

Green Mango Salad with Shrimp 🍤🍴🌿)

Carrots, tomatoes, lime vinaigrette, cilantro

Shaking Beef 🍖🌿🌿

Beef tenderloin, bell peppers, fresh basil, soy and oyster sauce

PHP 450

PHP 600

PHP 680

PHP 550

PHP 550

PHP 550

PHP 600

PHP 590

PHP 750

PHP 800

PHP 880

PHP 600

PHP 750

PHP 500

PHP 2,000

PHP 390

PHP 480

PHP 700



Kani Salad



Pad Thai



Thai

Beef Salad 🍖🍴

Sautéed beef tenderloin, mixed greens, cilantro, mint, cherry tomatoes, cashews, chili paste dressing, Thai fish sauce

PHP 480

Pomelo Salad 🍋🍴🍴

Shrimp, lettuce, cucumber, onions, cashews, Thai dressing

PHP 460

Tom Yum Goong 🍤🍴🌿)

(Good for three persons)

Shrimp in spicy and sour broth, galangal, lemongrass, *kaffir* lime, chili

PHP 950

Pad Thai 🍝🍴🌿

Thai *ho fan* noodles, chicken, shrimp, beansprouts, peanuts, cilantro, chili

PHP 650

Sticky Rice with Mango 🍚🍴

Glutinous rice in coconut milk with ripe mango, coconut cream, sesame seeds

PHP 280

Indian

Vegetable Curry 🍲🌿🌿

Broccoli, cauliflower, potatoes, carrots, coconut milk, cumin, coriander, turmeric, lime

PHP 550

Aloo Gobi 🍲🌿)

Dry-style curry, cauliflower, potatoes, cumin, turmeric, *garam masala*

PHP 500

Vegetable Korma 🍲🌿🌿

Potatoes, carrots, Baguio beans, green peas, coconut milk, cinnamon, *garam masala*

PHP 550

Homemade Gelato

Choice of:

Red Bean 🍴

Green Tea 🍴

Ginger 🍴

PHP 280

Three scoops

LEGENDS: 🌿 Vegetarian Option 🌿 Spicy

Allergens: 🍴 Milk 🍴 Nuts 🍴 Shellfish 🍴 Soy 🌿 Wheat

For any food restrictions, allergies and preferences, please inform your server. Prices are inclusive of all applicable taxes. Prices may vary without prior notice.

Scan to share your dining experience!



+63 917 576 9047

fnb.reservations@picodeloroclub.com

www.picodeloroclub.com