Starters

ASIAN

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Grilled chicken, fresh romaine, nuts, sesame seeds, bell pepper, Mandarin orange and wonton strips tossed in Asian sesame vinaigrette

🛞 Thai Pomelo Salad | РНР 320

Grapefruits, shrimps, cucumber, cashew nuts and mix greens in peanut oil, Thai chili sesame dressing

Vietnamese Fried Spring Rolls | PHP 300

Fresh vegetables, shrimps, and glass noodles wrapped in rice wrapper served with sweet chili sauce

REGIONAL

EXAMPLE 1 EXAMPLE 1 EXAMP

Pico Salad | PHP 350 with Chicharon

Green mango, tomatoes, onions, and crispy pork chicharon served with bagoong vinaigrette

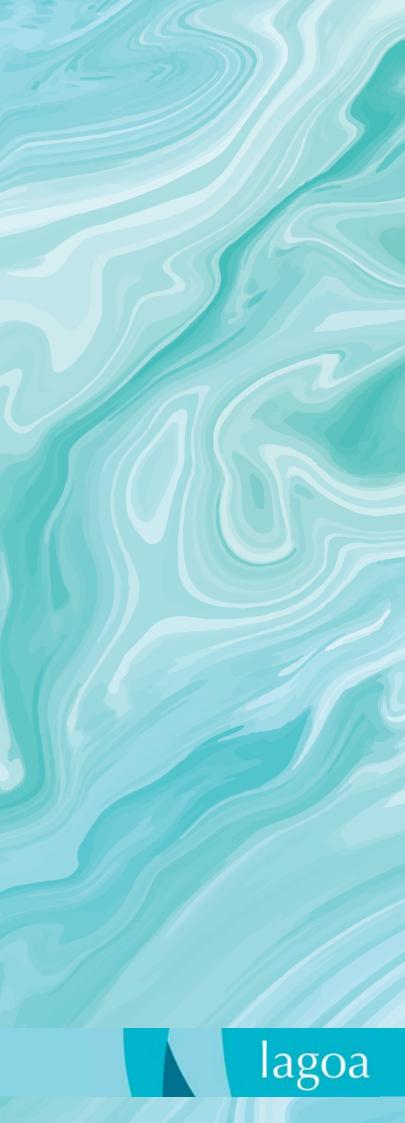
Eggplant Ensalada | PHP 280

Grilled eggplant, green mangoes, salted egg, tomatoes, onions served with shrimp paste and spiced coconut vinegar









NOODLES

Beef Pho | PHP 350

Aromatic Vietnamese soup with flat rice noodles and tender beef slices

Solution Pad Thai Noodles | PHP 350

Sautéed flat rice noodles with chicken, bean sprouts, coriander and nuts

Yakisoba | PHP 350

Stir fried Japanese noodles with sliced pork and vegetables in sweet and savory sauce



SOUP

Hot and Sour Soup | PHP 200

Spicy and sour soup with pork strips, tofu, shiitake mushrooms, bamboo shoot and egg swirl

Creamy Corn Soup | PHP 200 Corn, carrots, celery, coconut milk and spice with turmeric powder

MAINS REGIONAL

Pata Hamonado | PHP 1.620 (GOOD FOR 2-3 PERSONS) Central Luzon's braised boneless pork knuckle in soy and pineapple juice

Crispy Pata | PHP 1,480 (GOOD FOR 2-3 PERSONS) Deep-fried whole pork foreshank

served with our homemade liver sauce

Bulalo (Nilagang Baka) PHP 865 (GOOD FOR 2-3 PERSONS)

A Batangas specialty of boiled beef shank with bone marrow, corn on the cob and local vegetables

Ginataang Sitaw at Kalabasa with Prawns* | PHP 595

String beans and squash simmered in coconut milk with prawns

Beef Ribs Adobo* | PHP 580

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

(%) Kare-kare* | РНР 580

Traditional stew of oxtail, beef top round and vegetables in a thick peanut sauce served with Pico's own shrimp bagoong

🖲 Sinigang na Hipon* | РНР 550 with Taro in Tamarind Broth

Prawns in tamarind broth with local vegetables

Grilled Mahi-mahi ala Pobre | PHP 545

Central Luzon's marinated fish fillet topped with toasted garlic and caramelized onions

Adobong Pusit sa Gata* | PHP 470 Bicol Region's squid in garlic, soy and vinegar with coconut milk

Sinigang Bangus Belly sa Miso* | PHP 440 Milkfish in sour yellow miso with local vegetables

Pinakbet with Bagnet* | PHP 430 Pangasinan's medley of sautéed local vegetables in shrimp paste topped with crispy pork belly

Pancit Habhab* | PHP 430 topped with Bagnet Quezon Province's signature noodle dish

Chicken Adobo sa Dilaw* | PHP 430 Batangas' braised chicken in turmeric, vinegar and bay leaves

ASIAN

Beef and Broccoli | PHP 550 Stir-fried local beef tenderloin with broccoli

in soy-ginger sauce

Chicken Teriyaki | PHP 430

Grilled chicken in sweet soy and sesame seeds served with vegetables

Tonkatsu | PHP 430 Breaded pork loin served with Japanese coleslaw

Savory Szechuan Tofu Stir Fry | PHP 320 Chinese style spicy-sweet vegetarian dish

DESSERTS

ASIAN Chilled Mango Sago | PHP 220 Made with rich mango cream and tapioca pearls topped with ripe mangoes

Almond Lychee | PHP 175

Almond jelly with lychee topped with vanilla ice cream

REGIONAL

Halo-halo | PHP 325

Traditional mélange of local sweetened fruits, shaved ice and ube ice cream served with milk and sugar syrup

Fruit Salad | PHP 215

Mixed fruits with condensed milk and fresh cream topped with ube ice cream and caramelized langka

Banana Turon | PHP 190 with Ube and Langka

Saba banana wrapped in lumpia wrapper with ube halaya and sweetened langka topped with ice cream

LEGEND: Vegetarian () with Nuts () Healthy All prices are inclusive of VAT, service charge and local tax.

*Good for sharing



Fruit Salad