



LUNCH & DINNER MENU

SALADS

Niçoise | 430

Classic French Salad with Lettuce, Potatoes, Beans, Olives, Tuna, and Eggs

Mt. Kanla-on Mixed Greens | 280

Assorted Greens from Mt. Kanla-on Tossed in Batuan Dressing

Classic Caesar | 350

Romaine Lettuce, Garlic, Herbs, Anchovies, and Crispy Bacon Bits in Low-Fat Caesar Dressing, Topped with Croutons and Crispy Parmesan Flakes

Summer Burst | 250

Assorted Greens, Cherry Tomatoes, Pomelo, and Bignay, Served in Olive Oil Dressing

PIZZA

Cotto e Funghi | 490

Slices of Ham and Mushrooms in Tomato Sauce and Cheese

Frutti di Mare | 490

Mixed Seafood in Tomato Sauce, Cheese, and Roasted Garlic

Salami e Pepperoni | 640

Salami and Capsicum in Tomato Sauce and Cheese

Pizza Napoli | 490

Anchovies and Capers in Tomato Sauce, Cheese, Oregano, and Garlic

Pizza Pampanga | 530

Homemade Pork Tocino and Longganisa in Tomato Sauce and Cheese

PASTA

Carbonara | 380

Smoked Bacon, Egg Yolk, and Parmesan Cheese

Seafood Linguine | 420

Mixed Local Seafood, Olive Oil, Basil, in Light Tomato Sauce

Mushroom Truffle | 400

Creamy Pasta with Mushrooms and Truffle Butter

Fettuccine al Ragù Alla Bolognese | 350

Traditional Bologna meat-based sauce

Spaghetti Gamberi | 350

Shrimp, Garlic, Olive Oil, and Chili Flakes

SANDWICHES

Cheese Burger | 580

Grilled Beef Patty and Bacon with Tomato, Onion, Lettuce, and Cheddar Cheese in Brioche Bun

Ultimate Grilled Cheese | 380

Cheddar, Monterey Jack, and Gruyere on Sour Dough Bread, Served with Tomato Soup

Club Sandwich | 420

Chicken Breast, Bacon, Egg, and Cheese with Honey Mustard Mayonnaise on Whole Wheat Bread

CARNE TAPAS

Beef Salpicao | 400

Beef Tenderloin Tips Sautéed in Olive Oil with Garlic and Crushed Peppercorns

Umami Chicken Wings | 290

Crispy Chicken Wings Cooked in Savory Spice Batter

Ham and Cheese Croquettes | 290

Served with Pesto Aioli Dip

Beef Ribs | 650

Deep-Fried Marinated Beef Ribs

Crispy Pata | 1,100

Deep-Fried Pork Knuckle Served with Sinamak Vinegar

Meat Platter | 1,290

Grilled Beef Tenderloin Tagliata, Pork Belly, Hungarian Sausage, and Chicken Inato, Served with Rosemary Potatoes

SEAFOOD TAPAS

Calamares Fritos | 290

Deep-Fried Squid Rings Served with Sriracha Aioli

Gambas al Ajillo | 380

Shrimps Sautéed in Garlic, Chili and Olive Oil

Shrimp Rangoon | 290

Deep-Fried Wonton Stuffed with Shrimps and Cream Cheese

Seafood Platter | 1,390

Grilled Negros Prawns, Cuttlefish, Dorado, and Deep-Fried Sardines, Served with Rosemary Potatoes

COLD TAPAS

Sinuglaw | 350

Grilled Pork Belly and Tanique Ceviche

Pork Dinakdakan | 290

Grilled Pork Maskara with Chicken Liver, Onions and Chili

Nachos | 290

Wonton Wrapper Chips Served with Cheddar Cheese Sauce, Minced Beef, Olives and Tomato Salsa

Sinuglaw | 230

Grilled Pork Belly and Tanique Ceviche

Cheese Platter | 600

Assorted Cheeses Served with Honey, Tomato Compote and Dried Fruits

FROM THE GRILL

Beef Rib Eye (200g) | 1,800

Served with Port Wine Jus, Mixed Greens in Balsamic Dressing and Truffle Infused Mashed Potatoes

Beef Tenderloin (200g) | 800

Served with Blueberry and Red Wine Jus, Mixed Greens in Balsamic Dressing and Garlic Mashed Potatoes

Norwegian Salmon | 620

Served with Citrus Beurre Blanc, Buttered Seasonal Vegetables and Truffle-Infused Mashed Potatoes

Chicken Inasal | 450

Grilled Chicken Marinated in a Blend of Spices Served with Annato Rice and Atchara

Sausage Platter | 800

Bratwurst, Schublig, and Hungarian Sausage Served with French Fries and Mayo Mustard Dip

SWEET ENDINGS

Black Sambo Tapioca | 190

Chocolate and Milk Flavored Dessert served with Tapioca Pearls

Classic Cassava Cake | 190

Traditional Filipino Moist Cake Served with Cream Cheese Frosting

New York Cheesecake | 250

Classic Recipe Served with Raspberry Compote

Chocolate Gateau | 190

Rich Cocoa-Flavored Cake Topped with Chocolate Ganache

Carrot Cake | 190

Super Moist Carrot Cake Topped with Buttercream and Cinnamon Scented Walnuts

BEVERAGE MENU

APERITIFS, BITTERS, AND LIQUEURS

	SHOT	BOTTLE
Jägermeister	250	4,500
Southern Comfort	190	3,500
Kahlua	250	4,500
Baileys	190	3,500
Amaretto	150	1,500
Sambucca Vacari	350	6,500
Cointreau	350	6,500
Grandmarnier	400	7,500
Drambuie	350	6,500

VODKA

Smirnoff Red	150	3,000
Stolichnaya	200	3,500
Grey Goose	450	9,000
Absolut Blue	250	4,000

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Tanqueray	200	3,500
Bombay Sapphire	300	6,000
Hendrick's	550	11,000
GSM Premium	100	1,000

TEQUILA

Jose Cuervo Gold	250	4,000
Jose Cuervo Silver	300	4,500
Patron XO Café	450	9,000
Patron Anejo	650	13,000

WHISKEY

Johnnie Walker Black	300	6,000
Johnnie Walker Double Black	400	7,900
Johnnie Walker Blue	1,200	19,600
Chivas Regal	360	7,200

SINGLE MALT

Glenfiddich 12 yrs	570	11,300
Glenlivet 12 yrs	490	9,800
Glenmorangie 10yrs	460	9,200

BOURBON

Jim Beam	190	2,900
Jack Daniel's	250	4,700

RUM

Bacardi Gold	180	2,700
Bacardi Superior	190	2,800
Don Papa	350	7,000

BRANDY

Hennessey VSOP	850	14,000
Remy Martin VSOP	750	13,000
Fundador	190	3,000
Carlos I	350	6,500

BEERS

Heineken	280	
Asahi	300	
San Miguel Light	180	
San Miguel Pale Pilsen	180	
San Miguel Super Dry	200	
San Miguel Apple	180	
Smirnoff Mule	200	

CLASSIC COCKTAILS

		360
Classic Mojito	Caipirinha	
Mango Mojito	Piña Colada	
Cranberry Mojito	Tequila Sunrise	
Dry Martini	Old Fashioned	
Sweet Martini	Original Mai-Tai	
Long Island Iced Tea	Amaretto Sour	
Margarita	Daiquiri	
Cosmopolitan	Screwdriver	
Cuba Libre	Negroni	
Red Sangria	White Russian	
White Sangria		

SIGNATURE COCKTAILS

Straight Up Sour	Ocean Breeze	320
Kapitolyo Margarita	Pacific Wave	
Piña Ilongga	Mint Velvet	
Negrense Martini	Straight Up Martini	
North Star	Capitol Sunrise	

MOCKTAILS

Seda Season	Butterfly Tea	260
Shirley Temple	Cucumber Mint Lemonade	
Signature Ginger Ale	Watermelon Agua Fresca	
Virgin Mojito	Roy Rogers	

COFFEE

Espresso		
Single		130
Double		200
Brewed Coffee		120
Café Americano		200
Café Latte		260
Cappuccino		180
Café Macchiato		140
Café Mocha		220

HOT/ICED CHOCOLATE

		120
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TEA

Earl Grey, Green Tea, Chamomile, English Breakfast, Darjeeling		120
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SODA

Coke Regular, Coke Zero, Sprite, Royal, Red Bull, Ginger Ale, Schweppes Soda Water, Schweppes Tonic Water		170
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CANNED JUICES

Pineapple, Mango, Orange, Four Seasons		190
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FRESH JUICES

Orange, Lemonade, Calamansi		200
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FRESH FRUIT SHAKES

Pineapple, Mango, Green Mango, Watermelon, Papaya, Banana Milkshake		240
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BOTTLED WATER

Purified Water 350ml		80
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