



# DINNER MENU

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## SOUP

### MISO SOUP

*Silken Tofu, Wakame  
and Scallion*

**200**

### MOLO SOUP

*White Corn Soup,  
Chili Leaves*

**400**

### ROASTED PUMPKIN SOUP

*Grated Ginger, Toasted Almond  
and Truffle Oil*

**420**

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## SALAD

### FILIPINO SALAD

*Pechay, Chico, Kamias, Pili Nuts,  
Green Mango Dressing*

**420**

### CHOPPED CHICKEN SALAD

*Chicken breast, Avocado, Tomatoes,  
Greens Lemon Vinaigrette*

**570**

### GOAT CHEESE AND ARUGULA SALAD

*Arugula, Watermelon, Cherry Tomatoes  
and Pesto Dressing*

**680**

### SOFT SHELL CRAB SALAD

*Mixed greens, Nori, Spicy Lemon Vinaigrette*

**650**

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## MAIN

### HAMACHI BISTEK

*Charbroiled Hamachi Jaw with Onions in  
Calamansi and Soy Sauce*

**2,000**

### STEAMED APAHAP

*With Spicy and Sour Lime Dressing*

**2,100**

### PAN-SEARED SALMON

*Green Pea Puree, Lyonnaise Potato, Dill Sauce,  
Pea Shoot with Truffle Oil*

**1,500**

### CHILEAN SEABASS INASAL

*Okra, Wingbean, Pumpkin Annatto Oil, Soybeans*

**2,800**

### GINATAANG CRAB CLAW

*Simmered in coconut milk,  
water spinach and red chili*

**2,100**

### CHICKEN BIRYANI

*Marinated Chicken, Fresh Herb, Saffron  
and Basmati Rice*

**900**

### ROAST LEMON GARLIC CHICKEN

*(Spring Chicken)*

*Black olives, Feta cheese,*

*Crispy marble potato, Marsala Sauce*

**1,200**

### RED DUCK CURRY

*Thai red curry, Lemon grass,*

*Cherry Tomato and Lychee*

**1,700**

### KUROBUTA PORK SINIGANG

*Vegetables, Tamarind Broth*

**1,500**

### KUROBUTA PORK BARBECUE

*Marinated pork belly, Atchara*

**800**

### BAGNET

*Pork Crackling, Homemade Pinakurat*

**750**

### IBERICO PORK RIBS

*Spanish barbecue sauce, French Fries and Corn*

**2,900**

**USDA PRIME RIB EYE BISTEK TAGALOG (150G)***with Onions in Calamansi and Soy Sauce***2,500****COCIDO (Good for 3)***Boiled Meat, Chicken, Vegetables, Saging na saba**Served with Barenjena Sauce***4,400****OXTAIL KARE KARE***Slow-cooked Oxtail, Peanut Sauce and Vegetables***1,250****GRILLED LAMB CHOP***Seasonal Vegetables, Tare Mustard and Mint Jelly***2,600****GRILLED CAULIFLOWER STEAK***Cherry Tomato, Almonds, Romesco Sauce***720****JOSPERIZED USDA PRIME RIBEYE***Bloody Mary Butter, Sauteed Greens on Rum and  
Vanilla Jus served with French Fries***(300G)****4,600****(1KG)****12,000**

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**PASTA**

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**MUSHROOM TRUFFLE RIGATONI***Shiitake, Truffle Cream Sauce,**Parmigiano Reggiano***900****IKURA PASTA***Japanese Salmon Roe,**Onion and Cream***950****PENNE ARRABBIATA***Tomatoes, Red dried chili and**Olive oil***650**

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**SUSHI BAR**

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**CALIFORNIA MAKI***Crab Meat, Cucumber, Avocado,**Japanese-Mayo, Tobiko***510****MANILA HOUSE ROLL***Tuna, Salmon, Softshell Crab,**Tobiko, Takuan***720****DRAGON ROLL***Shrimp Tempura, Takuan,**Cucumber, Wasabi-Mayo, Unagi, Avocado***720****SPICY TUNA ROLL***Tuna, Spicy-Mayo, Tempura**Flakes, Cucumber***490****SASHIMI****SALMON****700****TUNA****640****SHRIMP****480****UNI****800****NIGIRI****220****220****240****300**