

Lobby Lounge

at Edsa Shangri-La, Manila

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Lobby Lounge Signature Cocktails

Php450 per glass

Wasabi Caipirinha

Leblon cachaca, freshly squeezed lemon and lime juice
wasabi, cane sugar

Relaxation

Tanqueray 10 gin, rosso vermouth
Chinese jasmine tea, calamansi cordial, cinnamon honey

Shang Frappe

Kahlua, Frangelico, Sambucca
Double espresso, sugar syrup, cream, milk

Kuya Margarita

Olmecca blanco tequila, fresh mango
Calamansi cordial, chili infused syrup

Green Apple Martini

Belvedere vodka, green apple puree, green apple syrup
Fresh lemon, pineapple

Beer Foam Spritzer

Aperol, bianco vermouth
Sauvignon blanc, homemade beer foam

Long Side Car

Hennessy VSOP cognac, Chambord
Fresh lemon, vanilla infusion

Prices are quoted in Philippine pesos with 12% VAT and are subject to 10% service charge and applicable taxes.

Classic Cocktails

Php405 per glass

Cosmopolitan

The Toby Cecchini version based on Cheryl Cook South Beach Miami original creation back in 1985 or 1986: vodka, cointreau, cranberry juice and fresh squeezed lime.

Long Island Ice Tea

“LiIT” at its best using only the finest spirits to create a well balanced cocktail with a nice citrus finish that will please the most avid “LiIT” drinker. Vodka, gin, rum, tequila, cointreau, lemon juice topped with Coca Cola.

Mai Tai

“Mai Tai Roe Ae”, meaning “out if this world” was the reaction of Victor Bergeron’s Tahiti friends when they taste his new creation in 1944 at his original Trader’s Vic bar in San Francisco. A perfect blend of rum, dry orange Curacao, lime juice, orgeat, bitter and sugar.

Blood and Sand

It was named after Rudolph Valentino’s 1922 bullfighter movie Blood and Sand. The red juice of the blood orange in the drink helped link it with the film. The recipe first appeared in the 1930 Savoy Cocktail Book. It is one of the few classic mixed drinks that include scotch whisky, cherry brandy, vermouth rosso and fresh blood orange.

Margarita

Butchered and miss made million times, we are proud to serve you what is the closest thing to the original Danny Negrete’s 1936 recipe: tequila, Cointreau and lime juice shaken or frozen up to your taste.

Piña Colada

The Puerto Rico’s national drink invention is claimed by many, but our piña colada (strained) at its best can hardly be beaten: white rum, coconut, pineapple and sugar either shaken or frozen.

Singapore Sling

Invented back in 1915 by Ngaem Tong Boon at the Long bar of the Raffles Hotel Singapore, the world famous cocktail is a fruity blend of gin, Cointreau, DOM Benedictine, cherry herring, angostura bitter, lime juice, pineapple juice and grenadine.

Bloody Mary

A blend of vodka, tomato juice, seasoned with salt, pepper and cayenne, based on Fernand Petiot’s Harry Bar original creation – Paris 1929.

Daiquiri

Made popular in the early 1900’s at the Floridita in Havana Cuba, the daiquiri was already invented in 1896 by an American engineer named Jennings Cox near Santiago one night where he was mixing up drinks using the white rum and what ever was on hand... being lime + sugar!

Whiskey Sour

Elliott Stubb, sailor in the British Navy was the creator of the whiskey sour around 1874 to 1879. Bourbon whiskey, fresh lemon juice and simple syrup shake hard over ice.

Mojito

A Cuban classic said to have been born at the Bodeguita del Medio bar in Havana and which became popular in the USA late 1980’s. White rum pressed with fresh mint, lime and sugar cane topped with a splash of soda.

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Sparkling Cocktails

Php765 per glass

Cherub's Cup

Tanqueray gin, St. Germain Elderflower, fresh lemon juice, syrup and Moët & Chandon Brut NV champagne

Old Cuban Cocktail

Havana Club 7 years rum, fresh lime juice, syrup, dash Angostura and Chandon sparkling wine

Kir Royal

Perrier Jouët Brut NV champagne, crème de cassis

Bellini

Perrier Jouët Brut NV champagne, white peach puree

Mimosa

Moët & Chandon Brut NV champagne, orange juice

Non-Alcoholic Cocktails

Php320 per glass

Green Machine

Green apple, banana, mango, lettuce, moringa, spirulina
#FeelingEnergized

Orange Bliss

Pineapple, carrot, orange, mango, banana, lime and camu-camu
#FeelingHealthy

So Berry Field

Fresh strawberry, raspberry puree, fresh lemon juice, camu-camu, peach and coconut sugar
#FeelingAmazing

Sea View

Lychee, mango juice, lime juice, blue curacao and sprite
#FeelingRelaxed

Mango Coco

Fresh mango and pineapple, maca powder with coconut cream
#FeelingSexy

Cider

(33cl/330ml)

Maeloc, Dry, Spain	340
Maeloc, Sweet Organic, Spain	340
Maeloc, Strawberry, Spain	340

Beer

(33cl/330ml)

San Miguel, Cerveza Negra, Philippines	255
San Miguel, Light Pilsen, Philippines	255
San Miguel, Pale Pilsen, Philippines	255
San Miguel, Premium Lager, Philippines	255
San Miguel, Super Dry, Philippines	255
Smirnoff, Flavored Beer, Russia	255
Hite, Pale Lager, Korea	340
Singha, Premium Lager, Thailand	340
Sapporro, Pale Lager, Japan	390
Kirin Ichiban, Pale Lager, Japan	390
Asahi, Pale Lager, Japan	390
Tsing Tao, Premium Lager, China	390
Heineken, Pale Lager, The Netherlands	390
Corona Extra, Pale Lager, Mexico	390
Estrella Galicia, Pale Lager, Spain	390
James Boags, Premium Lager, Australia	390
Peroni Nastro Azzurro, Premium Lager, Italy	390
Miller, Genuine Draft Lager, USA	390
Brewdog, Craft Red Ale, Scotland	390
Stella Artois, Lager, Belgium	390
Duvel, Strong Ale, Belgium	500
Weihenstephaner, Wheat Beer, Germany	500
Paulaner, Non Alcoholic Beer, Germany	390

Coconut Spirits

(4cl/40ml)

	Glass	Bottle
Lakan, Philippines	620	8,120

Vodka

(4cl/40ml)

42 Below, New Zealand	340	3,865
Absolut Vodka, Sweden	340	3,865
Stolichnaya, Russia	340	3,865
Absolut Elix, Sweden	505	5,880
Grey Goose, France	505	5,880
Ketel One, The Netherlands	505	5,880
Russian Standard Platinum, Russia	505	5,880
Tito's, Handmade Vodka, USA	505	5,880
Belvedere, Poland	620	8,120
Chopin, Poland	620	8,120
Ciroc, France	620	8,120
Jewel Classic, Russia	620	8,120
Stolichnaya Elit, Russia	620	8,120

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Gin
(4cl/40ml)

	Glass	Bottle
Beefeater, England	340	3,865
Bombay Sapphire, England	340	3,865
Boodles British, England	340	3,865
Tanqueray, England	340	3,865
Citadelle, France	505	5,880
Colombian, Colombia	505	5,880
Hendrick's, Scotland	505	5,880
Tanqueray 10, England	505	5,880
Ungava, Canada	505	5,880
London no.1, England	620	8,120
The Botanist, Scotland	620	8,120
Martin Millers, England	620	8,120

Premium Tonic Water

Enhance your Gin Tonic experience by mixing it with your choice of premium tonic water

Bickfords, Australia	205
Fentimans Botanically Brewed, United Kingdom	205
Fever Tree, United Kingdom	205
Me, Spanish	205

Rum
(4cl/40ml)

Bacardi Carta Blanco, Puerto Rico	340	3,865
Bacardi Gold, Puerto Rico	340	3,865
Captain Morgan Dark, Puerto Rico	340	3,865
Don Papa, Philippines	340	3,865
Havana Club Blanco, Cuba	340	3,865
Plantation Dark, Trinidad	340	3,865
Havana Club 3 years, Cuba	360	4,370
Mount Gay Eclipse, Barbados	360	4,370
Plantation 3 Stars Matured, Trinidad	360	4,370
Appleton Estate V/X, Jamaica	505	5,880
Havana Club 7 years, Cuba	505	5,880
Zacapa 23 years, Guatemala	620	8,120
Leblon Cachaca, Brazil	505	5,880

Tequila
(4cl/40ml)

Olmecca Silver	340	3,865
Olmecca Gold	340	3,865
1800 Reposado	395	4,985
1800 Anejo	505	5,880
Patron XO Cafe	395	4,985
Patron Silver	505	5,880
Patron Reposado	620	8,120
Patron Anejo	730	9,520
Don Julio Blanco	620	8,120
Don Julio Reposado	620	8,120
Don Julio Anejo	730	9,520

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Brandy

(4cl/40ml)

	Glass	Bottle
Fundador	395	4,985
Carlos I	505	5,880

Cognac

(4cl/40ml)

Hennessey VSOP	505	5,880
Remy Martin VSOP	505	5,880
Hennessey XO	920	13,700
Remy Martin XO	830	11,900
Hennessey Paradise Extra	5,100	79,000
Hennessey Richard	15,300	295,000
Remy Martin Louis XIII	16,800	300,000
Tesseron Lot 76	930	13,800
Tesseron Lot 53	2,100	35,600
Tesseron Lot 29	5,200	82,500

Armagnac

(4cl/40ml)

Chateau de Laubade VSOP	505	5,880
Chateau de Laubade Vintage 1979	920	13,700
Janneau 25 years	920	13,700

Calvados

(4cl/40ml)

Coquerel Fine	340	3,865
Magloire XO	550	7,120

Eaux de Vie

(4cl/40ml)

G.E Massenay Framboise	505	5,880
G.E. Massenay Mirabelle	505	5,880
Poire William, Prisoner Pear	505	5,880

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Whisk (Oy)

(4cl/40ml)

	Glass	Bottle
Irish Whiskey		
Bushmills	340	3,865
John Jameson	340	3,865
Canadian Whisky		
Canadian Club	300	3,300
Crown Royal	345	3,900
American Whiskey, Bourbon		
Jim Beam	280	2,600
Four Roses	395	4,985
Makers Mark	320	3,500
Elijah Craig 12 years	395	4,985
Wild Turkey 8 years	340	3,865
Knob Creek 9 years	620	8,120
Woodford Reserve	620	8,120
American Whiskey, Tennessee		
Jack Daniel's	340	3,865
Jack Daniel's Honey	340	3,865
Jack Daniel's Gentleman Jack	395	4,985
Jack Daniel's Single Barrel	410	5,200
Jack Daniel's Gold	620	8,120
Japanese Whisky		
Mars Cosmo Blended Malt	765	9,800
Nikka Pure Malt	810	11,200
Nikka Samurai	860	12,200
Hakushu 12 years	770	9,850
Yamazaki 12 years	1,005	15,800
Yamazaki 18 years	2,650	39,000
Taiwanese Whisky		
Kavalan Original Cask	670	8,900
Kavalan Port Cask Finish	670	8,900
Kavalan Ex Bourbon Cask Matured	725	9,500
Indian Whisky		
Amrut Single Malt	520	6,500

Blended Scotch Whisky

(4cl/40ml)

Johnnie Walker Red Label	320	3,500
Johnnie Walker Black Label	345	3,900
Johnnie Walker Gold Label Reserve	360	4,200
Johnnie Walker Blue Label	790	9,980
Chivas Regal 12 years	340	3,865
Chivas Regal 18 years	505	5,880
Chivas Regal Royal Salute 21 years	590	7,900
J&B Rare	340	3,865
Dewar's 18 years	505	5,880
Dewar's Signature	690	9,700

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Single Malt Whisky

(4cl/40ml)

	Glass	Bottle
Campbeltown		
Springbank 12 years	505	5,880
Highlands		
Glenmorangie The original 10 years	360	4,200
Glenmorangie Lasanta	505	5,880
Glenmorangie Quinta Ruban	505	5,880
Glenmorangie Nectar D'Or	505	5,880
Glenmorangie 18 years	690	9,700
Glenmorangie 25 years	1,345	29,680
Glengoyne 12 years	550	7,120
Dalmore 12 years	520	6,500
Dalmore 15 years	690	9,700
Dalmore Cigar Malt	920	13,700
Dalmore 18 years	1,210	17,700
Island		
Jura Origin	340	3,865
Jura Superstition	505	5,880
Jura Prophecy	550	7,120
Highland Park 12 years	505	5,880
Talisker 10 years	505	5,880
Ledaig 10 years	620	8,120
Tobermory 15 years	660	8,800
Scapa 16 years	920	13,700
Islay		
Smokehead Classic	505	5,880
Smokehead Extra Black 18 years	670	8,900
Bruichladdich Classic Laddie	530	6,900
Ardberg 10 years	550	7,120
Ardbeg Uigeadail	620	8,120
Ardbeg Corryvreckan	690	9,700
Bunnahabhain 12 years	550	7,120
Laphroaig 10 years	690	9,700
Lagavulin 16 years	690	9,700
Lowlands		
Glenkinchie 10 years	505	5,880
Auchentoshan Classic	505	5,880
Speyside		
Glenfiddich 12 years	340	3,865
Glenfiddich 15 years	505	5,880
Glenfiddich 18 years	550	7,120
Glengrant 16 years	505	5,880
Benriach 10 years	505	5,880
The Macallan 12 years	505	5,880
The Macallan 15 years	920	13,700
Glenfarclas 17 years	660	8,800
Glendronach 12 years	620	8,120

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Anise, Bitter, and Liqueur

(4cl/40ml)

	Glass	Bottle
Amaretto Disaronno Almond liqueur usually served straight, on the rocks.	315	3,360
Aperol Aperitif with unique blend of bitter orange, gentian, rhubarb and an array of herbs and roots flavour.	315	3,360
Bailey's Irish Cream Cream liqueur with an Irish whiskey base, usually served straight or on the rocks.	315	3,360
Benedictine DOM A herbal liqueur made in France, made using a secret recipe that includes 27 herbs and spices.	315	3,360
Branca Mentha Unique and fresh taste derives from tender mint leaves with rare aromatic herbs and other natural ingredients. Drink straight, on the rocks, cold, as a long drink or mixed with a soft drink.	315	3,360
Campari Bitter Italian aperitif made from a secret recipe of bitter herbs, aromatic plants and fruit.	315	3,360
Chambord Liqueur made with wild French raspberries, packaged in a delightfully kitsch bottle.	315	3,360
Cointreau Premium crystal-clear orange liqueur.	315	3,360
Dolin Bianco Beautifully harmonious plant notes and silky texture aromas of flowering broom lingers in this vermouth.	315	3,360
Dolin Extra Dry Slightly bitter citrus base underlies and balances this elegant, lively vermouth with subtle persistence.	315	3,360
Dolin Rosso This vermouth has the complex aromas of almond and fruit pit, citrus, pear and cinnamon.	315	3,360
Drambuie Scotch whisky-based liqueur flavored with heather honey and a secret blend of herbs and spices.	315	3,360
Fernet Branca Digestif after a meal bitter with a pronounced peppermint flavour, served neat or over ice.	315	3,360
Frangelico Hazelnut and herb-flavored liqueur frequently consumed straight, chilled or over ice. It can also be mixed with tonic or soda water.	315	3,360

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	Glass	Bottle
Galliano Sweet Italian herbal liqueur named after Giuseppe Galliano, an Italian national hero.	315	3,360
Jägermeister German bitter liqueur that is a complex blend of 56 herbs, fruits and spices. It should be served ice cold to tame its assertive herbal flavour.	315	3,360
Kahlua Mexican coffee liqueur with herbs and vanilla.	315	3,360
Malibu Sweet, coconut flavoured caribbean white rum, either served neat, on the rocks or used in mixed drink.	315	3,360
Pernod Made from the essence of star anise and mint, Added for its cooling and digestive properties, and coriander, for its heady and subtle flavour.	315	3,360
Pimm's Gin-based drink, infused with aromatics and mixed with lemonade for consumption.	315	3,360
Ramazotti Tonic liqueur made from herbs and spices including gentian root, rhubarb, cinnamon and Sicilian oranges.	315	3,360
Ricard Refreshing anise-flavoured aperitif.	315	3,360
Sambuca Anise-flavored liqueur usually paired with espresso.	315	3,360
Southern Comfort Bourbon-based liqueur said to be flavoured with peach, vanilla and spices.	315	3,360
Tia Maria Premium medium strength coffee liqueur, which is delicious whether consumed straight or over ice.	315	3,360
Grand Marnier Cordon Rouge Orange liqueur made uniquely and exclusively with a base of high quality Cognac, ideally served chilled or over ice as delicious after dinner drink.	395	4,985
Grand Marnier Cuvee Du Centenaire A perfect balance between essence of tropical oranges and rare French cognacs mainly from the two most prestigious production areas in Petite and Grande Champagne Cognac.	505	5,880
Grand Marnier Cuvee Cent Cinquantaire Made with up to 50-year-old cognacs sealed within hand-finished frosted glass bottles featuring hand-painted Art Nouveau decorations, this is the finest type of Grand Marnier.	1,295	18,480

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Thirst Quenchers

Iced Tea	250
Passionata, Lemon, Dalandan (seasonal), Vanilla or Peach	
Fresh Fruit Juice	360
Orange, Pineapple, Green Mango, Watermelon, Carrot, Ripe Mango, Cucumber, Dalandan (seasonal), Buko, Calamansi	
Chilled Juice	250
Apple, Cranberry, Grapefruit, Pink Guava, Mango, Orange, Passion Fruit, Pineapple, Tomato	
Soft Drinks	205
Coke Regular, Light, Zero, Sprite Regular, Zero, Sarsi, Royal, Schweppes Tonic Water, Soda Water, Ginger Ale	
Mineral Water	255
Badoit, San Pellegrino, Perrier. Evian, Acqua Panna	

Specialty Hot Beverages

(All coffees are available decaffeinated upon request)

Ristretto	185
Espresso	185
Double espresso	255
Americano	210
Freshly brewed coffee	210
Macchiato	255
Café Latte	255
Cappuccino	255
Café Mocha	255
House blend chocolate	255
Extra Shot	70

Chinese Tea

Jasmine, Fujian A Chinese specialty since the Song Dynasty, famed for its subtle sweetness and distinct, fresh fragrance.	150
Oolong, Dongding Mountain, Taiwan Also known as the “black dragon tea”, its natural, mild scent is complemented by refreshingly smooth taste.	170
Green, Fujian This tea is made from unfermented dried leaves. It is light and fresh on the palette with a mildly sweet and leafy aftertaste.	190
Guanyin, An Xi, Fujian Named after the Chinese Goddess of Mercy, this tea has a sweet aroma and honey like flavor.	190
Pu'er, Pu'er, Yunnan A thoroughly fermented brown to dark red tea that offer a rich and long lasting earthly flavor.	190
Chrysanthemum, Huang Shan, An Hui Pale to bright yellow in color with a distinct floral scent, mild sweetness and soothing properties.	210
Sui Xien, Wu Yi Shan, Fujian Famed for its strong and full bodied black color and aroma with a refreshing floral aftertaste.	210

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Zesta Connoisseur Tea

Black Tea	205
Darjeeling, Assam Single Estate Waltrim, Single Estate Kenliworth Single Estate Shannon, Single Estate Uva Highlands	
Flavored Black Tea	205
Earl Grey, Rose with French Vanilla, Peach, Blueberry with Pomegranate, Lychee, Almond and Rose, Mango & Strawberry, Ceylon Ginger	
Oolong Tea	350
Oolong, Tie Guan Yin	
Green Tea	205
Moroccan Mint Green Tea	
Herbal Infusion Tea	205
Pure Peppermint, Pure Rooibos, Rosehip and Hibiscus	

All-Day Breakfast

 Yogurt	260
Natural, low fat or fruit yogurt	
 Hot Oatmeal	270
Prepared with your choice of water or milk Served with raisins, walnut, banana, honey, brown sugar	
Cereal	360
All-Bran, Cornflakes, Honey Smacks, Koko Crunch, Rice Crispies or toasted muesli Served with dried fruits and nuts With your choice of full cream, low fat, skimmed or soya milk	
 Homemade Bircher Muesli	360
Green apples, raisins and hazelnut	
 Breakfast Basket (Please choose three)	450
Plain, Chocolate or almond croissant, Danish pastries, bread rolls, Blueberry or chocolate muffin, banana bread, whole wheat or white toast, Sugar Free and gluten free butter milk muffin, gluten free banana bread  Accompanied with butter, preserves and honey	
Belgian Waffle	505
Berry compote, whipped cream and maple syrup	
Buttermilk Pancake	505
Maple syrup, whipped cream, chocolate sauce	
French Toast	505
Raisin brioche, cinnamon sugar, apple compote, maple syrup	
Two Eggs No Meat	610
Boiled, poached, scrambled or fried, Served with hash browns, grilled tomato, Green asparagus and sauté mushroom	
 Two Eggs	660
Boiled, poached, scrambled or fried, Served with hash browns, grilled tomato, Green asparagus and sauté mushrooms With your choice of breakfast ham, streaky bacon, Pork or chicken sausage	
 Three Egg Omelette	660
Whole egg omelette or egg white omelette With your choice of filling: Ham, onion, mushroom, peppers, tomato and cheese Served with hash browns, grilled tomato and green asparagus	

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Filipino Favourites



Served with your choice of garlic or plain rice with fried egg and atchara pickles


-   **Chicken or Pork Tocino** 595
Your choice of chicken or pork cured in sugar
-  **Hamonado or Recado Longganisa** 595
Your choice of hamonado sweet cured sausage or recado garlic and sour sausage
- Boneless Bangus** 605
Deboned milkfish marinated in garlic, vinegar, salt and pepper
-  **Beef Tapa** 605
Cured and marinated beef



Heat Favourite Breakfast

-  **Congee** 305
Plain, fish, chicken, pork or beef served with traditional condiments
-   **Egg Benedict** 600
Soft poached eggs, leg ham, spinach, English muffin and hollandaise sauce
Served with grilled vine tomato, green asparagus, crispy hash browns and sautéed mushroom
-   **Heat Benedict** 670
Soft poached eggs, spinach, smoked salmon topped with hollandaise sauce
Served with grilled vine tomato, green asparagus, crispy hash browns and sautéed mushroom
- Corned Beef Hash** 795
Served with fried egg, grilled vine tomato, green asparagus, crispy hash browns and sautéed mushroom
- Minute Steak** 885
Seared thinly sliced Angus beef topped with fried egg
Served with grilled vine tomato, green asparagus, crispy hash brown and sautéed mushroom

 signature dish
 gluten-free

 contains alcohol
 vegetarian



 contains nuts
 contains pork



 Refuel
 Rooted in Nature



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Appetizer and Salad

	Asian Crunch Salad	570
	Nappa cabbage, red cabbage, carrot, hikama, fried vermicelli, peanut, coriander, bean sprout, onion, ginger and miso dressing	
 	Vietnamese Style Spring Roll	590
	Mango, leek, cucumber, coriander, mint lettuce, sweet chili sauce and sesame oil	
	Salt & Pepper Squid	640
	Deep fried squid, coriander, Thai chili, garlic, lime and mayonnaise	
	Caesar Salad	645
	Served on tossed romaine lettuce, Caesar dressing, anchovies, pork bacon, crouton	
	Choose you add owns	
	Grilled chicken breast	100
	Grilled prawn	120
	Smoked salmon	150
	Smoked Salmon Bagel	660
	Smoked salmon, sesame bagel, capers, onion, boiled egg, horseradish sauce and dill	
	Thai Beef Salad	820
	Beef Sirloin, tomato, cucumber, onion, coriander and sweet chili sauce	

 signature dish
 gluten-free

 contains alcohol
 vegetarian

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 contains pork

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Sandwich and Burger

	Feta Focaccia	400
	Feta, black olives, onion, capsicum, tomato, cucumber and balsamic	
	Vegetable Panini	400
	Tandoori marinated, bell pepper, tomato, paneer, zucchini, coriander and mint pesto dip	
	Chicken Shawarma Roll	400
	Chicken, fries, lettuce, tomato, cucumber pickle, garlic sauce dip	
	Susis Bandari	400
	Hot dog sausage, soft roll, spicy curry sauce, onion, garlic, piri piri dip	
	Fried Beer Butter Chicken	450
	Fried chicken, garlic aioli, spicy chimichurri salsa	
	Beef Quesadilla	550
	Sautéed beef sirloin, mixed bell pepper, onion leeks, grated cheddar cheese, mushrooms, cajun spice tomato salsa, sour cream	
	The HEAT Club Sandwich	780
	Toasted triple decker sandwich with egg, pork bacon, grilled chicken breast, tomato, lettuce	
	Certified Angus Beef Burger	990
	Grilled beef pate, with tomato, lettuce, sautéed onion, mushroom, pickles, bacon, served on sesame bun plain or with cheese	

All sandwiches served with choice of French fries, Potato wedges or Side salads

 signature dish
 gluten-free

 contains alcohol
 vegetarian

 contains nuts
 contains pork

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Pasta



 Penne Arrabiata	600
Tomato sauce, chili, parmesan cheese, garlic, fresh basil	
 Fettucine Carbonara	650
Bacon, cream, egg yolk, parmesan cheese	
Rigatoni	680
Prawns, rigatoni pasta, cream tomato sauce, parmesan cheese, salmon	
Spaghetti Bolognese	710
Meat ragout, tomato, parmesan cheese, fresh basil	



Asian Favourites

 Char Kway Teow	660
Stir fried rice noodles with prawns, eggs, bean sprouts, local chives and chili	
Mee Goreng	700
Fried egg noodle with tomato, green vegetable, prawn, eggs, bean sprouts, fried tofu and chili sauce	
Seafood Laksa	620
Thick coconut shrimp flavored Noodle Soup with rice noodle, eggs, beans sprout, shrimp, sliced chicken breast, fried bean curd cube	
Pritong Lumpia	250
Fried vegetable spring roll with soya dipping sauce	
Pancit Canton	650
Wok fried noodles with prawns, chicken and vegetables	
 Chicken and Pork Adobo	800
Braised chicken and pork in vinegar and soy sauce	
Beef Steak Tagalog	1,250
Thinly sliced beef cooked in soy sauce and calamansi juice	

 signature dish
 gluten-free

 contains alcohol
 vegetarian

 contains nuts
 contains pork



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Dessert

Leche Flan	265
Traditional Filipino egg flan	
Coconut Parfait	380
Coconut parfait, carpaccio of pineapple, spiced chili syrup	
Halo Halo	302
Shaved ice, Filipino jelly, beans, evaporated milk and ube jam	
 Yoghurt Cheesecake	388
Sugar free, fat free, cheese cake poached berries	
 Fruit Platter	400
Five kinds of sliced fruits	
Flourless Chocolate Cake	455
Layers off flourless sponge, praline ganache, coco syrup	
 Fudge Brownie	455
Warm dark fudge brownie, honey comb ice cream toasted marshmallows	
 Cheese Platter	760
Assortment of mild and strong cheeses Served with toasted nuts, dried fruits, grapes and fruit bread	

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