



## Appetizers

Buffalo Chicken Wings with Crudites & Garlic Ranch – Php 300

- Crispy fried chicken wings with sticks of celery, carrots, jicama and garlic ranch dip on the side.

Parmesan Crusted Mac & Cheese with Marinara Sauce – Php 190

- Goopy Mac and Cheese covered in parmesan cheese and spices then fried with a tangy marinara salsa

Crispy Cornflakes Squid Rings with Sriracha Ranch – Php 388

- Squid ring coated in cornflakes for extra crunch with tasty sriracha sauce

Lasagna Nachos Tostadas – Php 310

- Crispy tortillas with meat filled pasta-bechamel sauce topped with melted cheese

Onion Strings – Php 300

- Crispy onion strings with an exquisite Sriracha Ranch dip

Truffled Potato Fries – Php 199

- Crispy potato fries and bacon bits dressed in truffle oil and grated parmesan.

## Soup

Black Truffle Mushroom Soup – Php 100/190

- Smooth and creamy mushroom soup, served with flaky Black Cubano

Classic Clam Chowder – Php 80/150

- Clams, potatoes and spices in a rich, delicious and creamy soup with flaky black Cubano

## Salad

Barbecue Chicken Taco Salad – Php 312

- Crispy greens, cucumber and tortilla with cherry tomatoes and grapes tossed in our signature vinaigrette, topped with chicken bbq and parmesan cheese

Cajun Shrimp Salad – Php 365

- Umami shrimp in a bed of healthy romaine, lollo rosso, lollo rossa, cherry tomato, mango and cucumber with hoisin sauce and Caesar dressing.

## Pasta

Black Truffle Mushroom Cream Fettucini – Php 430

- Cream Fettuccine pasta in a creamy mushroom sauce with truffle salsa, topped with grated parmesan cheese

Classic Carbonara – Php 480

- Al dente fettuccine pasta with creamy carbonara sauce topped with egg and crispy bacon

Meatball Marinara Spaghetti – Php 360

- Delectable spaghetti pasta in tangy marinara sauce topped with juicy meatballs

## Sandwiches

### Open Faced Pulled Pork – Php 210

- Tender and juicy pulled pork layered over creamy slaw in a hamburger bun, served with crispy potato chips

### Shrimp Po' Boy – Php 260

- Layers of Sriracha Ranch, crispy Lollo Rosso, creamy slaw and umami shrimp in a black bun

### White Cheddar Philly Steak Sub – Php 160

- Layers of cheese sauce, tender and juicy Beef sukiyaki, white onions and green bell pepper in cubano sub bread

## Chicken

### Chicken Fried Steak – Php 420

- Succulent fried chicken leg quarter with our signature gravy, French beans and cherry tomato. Choose with either mashed potatoes, potato wedges, slaw, truffled corn or rice pilaf for your side.

### Hickory Rhum Barbecue Chicken – Php 415

- Chicken leg quartered marinated in Hickory sauce, rum and other spices barbecued to perfection. Choose with either mashed potatoes, potato wedges, slaw, truffled corn or rice pilaf for your side.

### Baked Chicken Parmigiana – Php 350

- Succulent baked chicken covered in marinara sauces and melted cheese with french beans, cherry tomatoes and baby potatoes

### Classic Fried Chicken & Waffles – Php 305

- Perfectly fried chicken with rich gravy and crisp, light and airy waffle with pancake syrup

## Seafood

### Teriyaki Glazed Salmon Fillet – Php 630

- Salmon Fillet in Teriyaki Sauce on a bed of fluffy mashed potato, crispy french beans and cherry tomatoes

### Baked Seafood Fajitas – Php 520

- Delicate mix of shrimp, cream dory, and squid in marinara sauce wrapped in warm tortilla topped with melted cheese.

### Almond Cereal Crusted Prawns with Pineapple Soy Glaze - Php 1000

- Perfectly fried prawns covered in almond and cereals for extra crunch with sweet and sour glaze. Choose between fluffy rice or french beans and cherry tomatoes for sides.

### Fish & Chips – Php 200

- Golden and crispy fish fillet. Choose between potato wedges or creamy slaw for sides

## Pork

### Tender Grilled Pork Chops – Php 475

- Grilled Succulent pork chops, marble potato, French beans and cherry tomatoes

### Mesquite Smoked Baby Back Ribs - Php 600

- Slow cooked, fall-off-the-bone baby back ribs slathered with thick Hickory Sauce, creamy slaw and delicious truffle corn

### Bangers & Mash - Php 522

- Luganighe and Hungarian Sausages with fluffy mashed potato in a pool of gravy, served with french beans and sweet cherry tomatoes

## Beef

### Angus Beef Salpicao – Php 410

- Stir fried beef in garlic and olive oil with a splash of Worcestershire sauce, served with flavorful rice pilaf and crispy French beans

### Sous Vide Marinated Flank Steak – Php 510

- Tender & juicy flank steak marinated in top quality spices then Sous-Vide perfectly, crispy potato wedges, French beans and cherry tomatoes

### Sous Vide Grilled Porterhouse Steak – Php 1500

- Succulent Porterhouse Steak grilled to perfection, mashed potato, French beans and sweet cherry tomatoes

### Sous Vide Grilled T-Bone Steak – Php 1300

- Juicy and tender T-bone, fluffy mashed potato, crispy French beans and sweet cherry tomatoes.

## Side Dishes

Truffled Cream Corn – Php 50

Classic Mashed Potato – Php 50

Slaw – Php 50

Herbed Rice Pilaf – Php 50

Potato Wedges – Php 50



## Kids Menu

### Mac, Bacon & Cheese – Php 190

- Ooey and gooey mac and cheese topped with bacon crumbs, served with dinner rolls!

### Corndogs – Php 200

- Frankfurters coated in polenta and flour mixture then fried perfectly.

### Chicken Fingers & Fries – Php 144

- Crispy yet juicy chicken tenders and French fries with a delicious dip

## Dessert

### Churros with Hot Choco & Cream Cheese Sauce – Php 110

- Crunchy churros with the delectable hot choco and cream cheese sauce

### Molten Lava Cake - Php 170

- Gooey and moist cake with a burst of decadent chocolate that oozes from the center.

### Apple Cobbler – Php 150

- Perfectly baked apple, cinnamon and caramel sauce mixture with crunchy pastry on top.