



BREAKFAST

Served with rice (Garlic or Plain) and egg (Fried or Scrambled)

DAING NA BANGUS with itlog maalat enchalada	190.00
TAPA	135.25
TOCINO	118.62
CHORIZO	112.78

SALAD

Golden Pomelo Salad Experience our unique house salad, a combination of vegetable & pomelo fruit paired with our very own dressing.	136.30
---	---------------

STARTERS

Calamares (serves 1-2) Flour coated squid rings, deep fried and served with thousand island dressing.	262.35
Kinilaw (serves 2-3) Cubed raw malasugue/tuna fish mixed in vinegar, onions, lemon juice and slices of cucumber and radish.	190.50
Kilawing Baboy (serves 1-2) Grilled pork liempo mixed with cucumber, radish and dressed with vinegar and lemon then topped with red bell pepper and spring onion.	175.63
Sisig Mangga (serves 2-3) A salad of diced green mangoes with cubed tomatoes and onions topped with shrimp paste. A good combination for grilled foods!	102.50
Camaron Rebosado (serves 2-3) Crumb coated skinless shrimps, deep fried until golden and served with sweet chili sauce.	267.42
Ubod sa Lube (Lumpia Fried) Fried spring roll with shrimps, baguio beans, peanuts and heart of a coconut tree served with "sukang sinamak" dipping sauce.	105.67
Fresh Lumpia An appetizer filled with baguio beans, peanuts romaine lettuce and shrimps wrapped in a crepe wrapper top with our homemade thick sweet sauce.	110.14

SOUPS

Sinigang or Tinola Lapu-Lapu or Seafoods	253.25
Sinigang Pork	249.75
Tinolang Imbao	200.25
Nilagang Pata ng Baboy Stewed pork's front leg with vegetables	210.61
Sinampalokang Baka Beef soup with tamarind and lemon grass.	216.40
Chicken Binakol A traditional Ilonggo dish similar to tinolang manok but instead of chicken stock, we used coconut water.	251.25

VEGETABLE DISHES

All Seasons Vegetables (serves 3-4) Medley of vegetables sauteed with beef and liver in oyster sauce.	299.16
Beef Broccoli (serves 3-4) Broccoli with strips of beef, carrots and green bell peppers in oyster sauce.	303.96
Pinakbet Special (serves 3-4) A medley of native stewed veggies with pork and shrimp paste.	268.62

TRADITIONAL SPECIALTIES

Crispy Pata (serves 3-4) Deep fried crackling pork leg.	558.00
Bicol Express (serves 3-4) A popular filipino dish; string beans and pork stew with chilies, coconut milk & shrimp paste.	295.44
Beef Caldereta (serves 3-4) Tender beef simmered in tomato sauce.	366.12
Binagoongang Bagnet An Ilokano specialty. Deep-fried pork belly sauteed in bagoong (shrimp paste). A meat dish so tender and flavorful.	293.75
Fried Chicken Whole/Half Deep fried chicken seasoned with spices	450.25/250.25
Sweet & Sour Lapu-lapu (serves 2-3) Fillet baby grouper, sauteed in fresh tomatoes and onion & gets a real make over with its flavorful sauce.	384.40
Nilasing na Hipon Shrimps braised in rum.	232.50
Sotanghon Guisado (serves 3-4) Glass noodles sauteed with pork, chicken with liver and vegetables.	215.40
Chicken Adobo (serves 2-3) Chicken marinated in soy-vinegar mixture simmered until tender. A true classic Filipino dish.	199.89
Paksiw na Buntot ng Bariles (serves 2-3) Deep-fried tuna tail, simmered in vinegar based sauce.	285.97
Adobong Pusit Marinated squid in vinegar and soy, then simmered with tomato, garlic and onion.	218.49
Bistek Tagalog (serves 2-3) Beef tenderloin sauteed in garlic and simmered in soy sauce with lemon juice a Filipino version of the beef steak.	268.86
Kare-Kare Stewed ox tail and tripe braised in a special peanut butter sauce served with sauteed shrimp paste.	320.50



SIZZLERS

Gambas (serves 1-2) 288.82

Hot and spicy sauteed shrimps in red sauce

Blue Marlin 115.69/100g

Blue marlin fish steak served with lemon butter sauce.

Seafood Supreme (serves 2-3) 272.10

Combination of sauteed clams, crabs, squid, tuna and shrimps in a special white sate sauce.

Tenderloin Tips (serves 1-2) 258.87

Strips of well marinated tenderloin beef sizzled roasted bell pepper, mushrooms, onion and gravy

Pork Sisig (serves 2-3) 188.69

Our very own recipe of deep fried pork mask, a special Filipino dish.

DESSERTS

Macaroni Salad 85.00

Fruit Cocktail Salad 90.34

Leche Flan 65.00

Durian Flan 70.00

Halo-Halo Regular 85.00

Special 98.00

SIDE ORDERS

Steamed Rice 15.00

Garlic Rice 20.00

Bagoong Rice (serves 2-3) 85.35

Fried rice with fermented shrimp paste, green mangoes and tomatoes.

HOT OFF THE GRILL

Panga ng Bariles 85.60/100g

Seasoned tuna jaw

Tiyan Seasoned tuna belly 90.35/100g

Pusit Marinated squid 99.45/100g

Bagaybay Male Tuna egg 90.24/100g

Pork Barbecue 55.40

Chargrilled marinated pork chunks on skewer basted with barbecue sauce (with traces of peanuts).

Chicken Barbecue 108.33

Marinated Chicken basted with flavorful barbecue sauce (with traces of peanuts).

Spare Ribs 188.56

Pork Ribs chargrilled dished up with sweet barbecue sauce

DRINKS

Pepsi Regular 45.00

Pepsi Light 48.00

Pepsi Max 48.00

7-Up 45.00

Mt.Dew 45.00

Mirinda 45.00

CANNED JUICES 56.00

Orange, Pineapple, Pineapple Orange, Four Season

Fresh Fruit Shakes in Season 80.00

Mango/Green Mango/Watermelon
Pomelo/Mash Melon

Fresh Fruit Juice 68.00

Mango/Watermelon

Bottled Water 45.00

Instant Coffee 40.00

Hot Tea 45.00

BEERS

Red Horse 48.00

San Miguel Pilsen 48.00

San Miguel Light 50.00

San Miguel Apple Flavor 56.00



Prices are **12% VAT** inclusive & are subject to **10% service charge**