

MIDDAY MEDLEY Served daily from 11:00 am to 5:30 pm

QUITE A STIR (soups)		ON A ROLL (flammekeuche & sourdoug	gh pizzas)
Cream of Mushroom Soup Rich creamy blend of portobello and shiitake mushrooms,	P215	Flammekeuche	
topped with spring onion, crisps and truffle oil. Cream of Broccoli Soup Cream of broccoli and cheddar cheese,	P215	Bacon UBacon, onion and crème fraîche with nutmeg.	P270
topped with sour cream and crisps. French Onion Soup Caramelized onions in beef broth	P245	Sausage English and Italian garlic sausages with onions, Swiss cheese, crème fraîche and shredded basil.	P290
with a gruyère cheese crust.		Shrimps and Anchovies Shrimps, anchovies, onions,	P290
A TOSS-UP (salads)		arugula, crème fraîche and garlic oil.	DOOO
Classic Caesar Salad	P180	Mushroom and Swiss V Fresh button mushrooms, Swiss cheese,	P290
Romaine lettuce tossed with caesar dressing, bacon, croutons, grated parmesan cheese and shaved grana padano.		onions, arugula and crème fraîche. Speck Speck, onions, crème fraîche,	P345
Mesclun Salad 💛 Mesclun greens with peaches, speck, cherry	P245	arugula with lemon oil.	
tomatoes, feta cheese and walnuts in raspberry balsamic vinaigrette.		Sourdough Pizza	S
Kani Salad Crisp greens, kani, mango, egg and wasabi mayo.	P295	Anchovies Tomato sauce, mozzarella, anchovies,	P245
Goat Cheese Salad ** Baked goat cheese on arugula salad with basil vinaigrette and walnuts.	P475	capers and basil. Salume Calabrese Tomato sauce, mozzarella, basil and salume calabrese.	P345
THE MEAT OF IT (mains)		Four Cheese V Cream sauce, mozzarella, fontina, gorgonzola and goat cheese.	P345
Beer Battered Fish and Chips U Beer battered fish fillets with home-made fries, malt vinegar and garlic sauce + a green chili finger to	P325	Goat Cheese 🗸 🛸 Cream sauce, goat cheese, arugula, walnuts and honey. Spinach & Gorgonzola 🦅	P345 P345
add an extra kick!	Dage	Cream sauce, spinach and gorgonzola.	
Ginger Chicken 🔈 Steamed chicken leg and thigh in ginger - soy marinade served with bokchoy and chicken rice pilaf.	P325	Margherita ♥ Tomato sauce, mozzarella di buffalo and basil.	P345
Chimichurri Chicken Chicken fillets with chimichurri sauce, grana padano, served with mashed potatoes, skillet potatoes or rice pilaf.	P325	PULLING STRINGS (pasta)	
Guava Pork Adobo Pork stewed in guava adobo served with rice pilaf.	P345	Sisig Spaghetti 🦠 🛸 Spaghetti with pork sisig and light cream sauce topped with chicharon.	P245
Grilled Pompano ♥ Grilled whole pompano with green beans and mango - tomato salsa.	P555	(Slightly spicy, heat may be adjusted). Spaghettini al Chorizo Pomodoro	P325
Tenderloin Steak with Blue Cheese Beef tenderloin on a bed of spinach and garlic	P630	Angel hair pasta in chorizo pomodoro sauce, topped with shaved grana padano.	
mashed potatoes with blue cheese sauce. Ulang Thermidor	P795	Linguine with Truffled Cream Sauce V Linguine with truffled cream sauce, portobello mushrooms with shaved grana padano.	P325
Baked ulang on black ink seafood risotto with grana padano slivers.	DO 45	Chicken Pesto Cream U Conchiglie with chicken chunks in pesto cream	P415
Norwegian Halibut with Risotto Pan-seared halibut on black ink seafood risotto with grana padano slivers.	P845	sauce topped with shaved grana padano. Linguine with Meatballs	P435
Australian Lamb Chops Australian lamb chops with ratatouille mint rice.	P945	Linguine in pomodoro sauce topped with U.S. Angus meatballs, basil and shaved grana padano. Mac & 4 Cheese V	P495
Duck Confit * French duck leg and thigh slowly cooked in goose fat, served on a bed of mashed potatoes, onion	P995	Macaroni and melted fontina, emmenthal, mozzarella and grana padano cheeses with a hint of lemon.	1473
and garlic confit. Wet-Aged US Prime Rib-Eye(1/2 Kilo) U.S. prime rib-eye steak with skillet potatoes, broccoli and garlic confit, served with a choice of bearnaise, chimichurri or steak sauce.	P2,890	Cannelloni V Cannelloni stuffed with truffled creamy mushroom-spinach and cheese medley, served on a bed of pomodoro sauce.	P495



TOUT 'SWEET' (desserts)

FULLY STACKED (sandwich sets)

lce Cream per scoop French Vanilla, Dark Chocolate, Coffee Crumble,	P75	Grilled Vegetables V CO It's vegetable but it's big! Piled grilled herbed zucchini, eggplant, bell peppers and tomato,	P125
Strawberry, Quezo Real, Dark Caramel or Avocado. Crème Brûlée The classic custard with caramelized sugar crust.	P120	roasted garlic, feta cheese with garlic sauce. Kani A fun and flavorful slabwich with kani, mango,	P225
Chocolate Mousse	P195	cucumber, egg, lettuce and wasabi mayo.	
Dark and milk chocolate mousse with chantilly cream.		Grilled Chicken 😙	P225
Banana Nutella Crêpe a la Mode Freshly made crêpe with bananas and nutella topped with vanilla ice cream.	P215	Grilled rosemary chicken breasts, steamed asparagus, horseradish mustard, shredded lettuce. Indulge without the bulge.	
Mango and Condensed Milk Crêpe Freshly made crêpe with mangoes, condensed milk and vanilla ice cream.	P215	Corned Beef Our rendition of the classic - home-made Angus corned beef, Swiss cheese, sauerkraut,	P275
Banana Blueberry Crêpe	P215	mustard with spicy garlic sauce or garlic sauce.	
Freshly made crêpe with bananas, blueberry	1210	Philly Cheesesteak <u>"</u> Beef, American cheese, onions,	P295
syrup and whipped cream.	DOSE	bell peppers and mushrooms.	
Malou's Key Lime Pie Malou Fores' famous key lime pie,	P235	½ pound Angus Burger	P395
served with whipped cream.		Half-pound U.S. Angus beef patty, lettuce,	
Flourless Chocolate Cake	P245	tomato, spicy garlic sauce and mayo mustard.	
Flourless chocolate cake, served fresh from the oven		-everything served with side salad & choice of potato chips, onio	n rings or fries
with a scoop of French vanilla ice cream. Suzette Flambé	P295		
Freshly made crêpe with caramelized sugar and butter, orange juice, topped with orange ice	1 2/3	ENERGY BOOSTERS	
porter, ordinge force, ropped will ordinge ice			

P295

PERFECT PAIRS (sides)

Steamed Rice	P65
Potato Chips	P75
Onion Rings	P85
Fries	P85
Skillet Potatoes	P85
Mashed Potato	P125
Ratatouille	P135

cream and flambéed with orange liqueur.

Apple Calvados Flambé

Freshly made crêpe with stewed apples, topped with vanilla ice cream and flambéed with Calvados(Apple Liqueur).

ENERGY BOOSTERS					
Fresh Lemonad Fresh Banana S Fresh Orange Ju Fresh Mango Ju Fresh Watermel Power Shake	P120 P140 P155 P155 P155 P160				
Strawberry Smoothie Strawberry Banana Smoothie Mango Yogurt Smoothie Strawberry Banana Yogurt Smoothie			P140 P160 P160 P160		
Arce Dairy Milks (please ask your serv	P215				
Fruity Iced Tea Iced Milk Tea (C Distilled Water Local Sodas Perrier	P105 P145 P70 P90 P205				
Twinings Tea			P105		
Espresso Americano Cappuccino Café Latté Café Mocha	Single Hot P100 P100 P110 P120 P140	Double Iced P160 P180 P190 P205 P215			