

APPETIZER

Gambas	490
Vannamei Shrimp, Parma Ham, Garlic, Anchovy	
Mushroom Ajillo	450
Paris Mushroom, Iberico Chorizo, Garlic, Chili	
Escargot Bourguignon	480
Parsley Garlic Butter, French Escargot, Melba Toast	
Fried Tripe	380
Stewed Honeycomb Tripe, Cayenne, Rosemary, Garlic, Sriracha Mayonnaise	
Chicken Karaage	370
Marinated with Soy Sauce, Harissa Miso Dip, Italian Parsley, Chili	
Moules Mariniere	690
Chilean Mussel, Italian Parsley, Garlic, Onion, White Wine, French Fries	

SOUP

Creamy Mushroom Soup	460
Paris Mushroom, Onion, Parsley, Scallion	
Roasted Pumpkin Soup	290
Coconuts Foam, Goji, Pumpkin Seed, Cardamon, Garam Masala	
French Onion Soup	480
Caramelized Onion, Gruyere, Melba Toast	

SALAD

Farmer's Salad	480
Apple, Candied Walnuts, Sweet Corn, Boiled Egg, Okra, Asparagus, Apple Honey Dressing	
Nicoise Salad	350
Romaine, Tuna, Marble Potato, French Bean, Boiled Egg, Tomato, Black Olive, Anchovy	
US Ribeye Thai Steak Salad	850
Julienne Vegetables, Lime, Cherry Tomato, Green Salad, Cucumber, Red Chili	
Caesar Salad	420
Romaine Lettuce, Crouton, Crispy Bacon, Shaved Parmesan, Creamy Caesar Dressing	
Iberico Buta Shabu Salad	450
Roasted Sesame Gochujang Dressing, Cucumber, Radish, Cherry Tomato, Ponzu Dressing	
Greek Salad	490
Feta Cheese, Cucumber, Paprika, Tomato, Oregano, Balsamic Dressing, EVOO	
Burrata Caprese	780
Basil Pesto, Tomato, EVOO, Fresh Basil	

PIZZA *With Mozzarella Burrata +390

Margherita	480
Mozzarella di Bufala, Stewed Tomato Sauce, Basil, Olive Oil	
Pepperoni	480
Spicy Sausage, Mozzarella, Stewed Tomato Sauce, Olive Oil	
Quattro Formaggi	710
Mozzarella, Gruyere, Gouda, Gorgonzola	
Frutti di Mare	780
Squid, Mussels, Shrimp, Paris Mushroom, Stewed Tomato Sauce, Basil Pesto	
Prosciutto Rucola	780
Parma Ham, Arugula, Cherry Tomato, Stewed Tomato Sauce, Shaved Parmesan	

Prologue

NEIGHBORHOOD KITCHEN

MAINS

Beef Burgundy	690
Wagyu Beef Cheek, Mashed Potato, Carrots, French Beans, Mushroom, Bacon	
Buttermilk Fried Chicken	495
Homemade Gravy, Potato Wedge	
Norwegian Salmon Steak	1,300
Lemongrass Cream Sauce, Ratatouille, Basil Oil	
Moroccan Lamb	1,600
Stewed Lamb Shank, Bulgur, Mediterranean Vegetables	
Fish and Chips	880
John Dory, Fried Potato, Tartar Sauce	

GRILL

US Ribeye 300g	2,700
Choice of Peppercorn or Mushroom Sauce, Choice of Mashed Potato, Potato Gratin or Garlic Rice	
Canadian Bone-In Ribeye 800g	5,800
Choice of Peppercorn or Mushroom Sauce, Choice of Mashed Potato, Potato Gratin or Garlic Rice	
Australian Wagyu Tenderloin 250g....	3,100
Choice of Peppercorn or Mushroom Sauce, Choice of Mashed Potato, Potato Gratin or Garlic Rice	
Iberico Pork Chop	1,200
Ratatouille, Basil Pesto, Arugula, Parmesan Cheese	
Lamb Chops with Greek Salad	3,200
3pcs Lamb Chops, Tzatziki Sauce, Lemon, Oregano, Rosemary	
Chicken Tandoori	540
Indian Spices, Yogurt, Turmeric Rice, French Beans, Cream Sauce	

SIDES

Rice Plain / Garlic	60
Potato Mashed / Wedges / Gratin	150
Truffle Potato Chips	150

DESSERT

Souffle Pancakes	490
Banana, Strawberry, Chantilly Cream, Homemade Granola, Raspberry Sorbet, Bourbon Vanilla	

** Please allow 30 mins preparation time

PASTA

Pancetta Carbonara	420
Homemade Iberico Pancetta, Sous Vide Egg, Parmesan	
Amatriciana	480
Homemade Iberico Pancetta, Spaghettini, Semi-Dried Cherry Tomato, Basil	
Truffle Mushroom	580
Fettucine, Button Mushroom, Parmigiano, Cream	
Vongole	580
Spaghetti, Manila Clam, Tomato, Italian Parsley	
Chicken Pesto Cream	420
Linguine, Basil Pesto, Parmesan, Cream, Chicken Breast	
Smoked Salmon Cream Pasta	680
Fettucine, Onion, Caper, Cream, Dill	
Australian Wagyu Beef Bolognese	580
Spaghetti, Beef Ragù, Parmesan, Parsley	
Penne Pomodoro	460
Stewed Tomato Sauce, Mozzarella Buffalo, Fresh Basil	
Roasted Vegetables Lasagna	460
Stewed Tomato Sauce, Eggplant, Zucchini, Mushroom, Mozzarella, Parmesan	

RISOTTO • RICE BOWL

Shitake Mushroom Risotto	590
Crispy Bacon, Asparagus, Semi-Dried Cherry Tomato, Spring Onion, Garlic, Parmesan	
Iberico Cabecero Risotto	790
Button, Enoki and Shimeji Mushroom, Asparagus, Semi-Dried Cherry Tomato, Arugula	
Kimchi Rice	440
US Beef, Brown Rice, Korean Seaweed, Sesame, Sunny Side Up Egg	
Nasi Goreng Prawn	420
Basil Pesto, Coconuts, Brown Rice, Spring Onion, French Beans, Bean Sprout, Kecap Manis	
Hayashi Ox Tail	780
Handcraft Demi Glace Sauce, Mushroom, Onion, Sous Vide Egg, Jasmine Rice	
Beef Rendang	680
Braised Australian Wagyu Brisket, Jasmine Rice, French Beans, Broccolis, Carrots	
Japanese Gyudon	420
Braised US Beef Short Plate, Japanese Rice, Sous Vide Egg	

GOURMET SANDWICHES

Salmon Bagel	490
Home Cured Smoked Salmon, Sesame Bagel, Cream Cheese, Red Onion, Mesclun, Caper	
Croque Madame	580
Iberico Ham, Comte Bechamel, Brioche, Fried Egg, Mesclun Salad	
Smoked Salmon Avocado Toast	650
White Rye, Roasted Cherry Tomato, Asparagus, Feta Cheese, Poached Egg, Pickled Red Onion, Mesclun Salad	
Grilled Cheese	490
Rye Bread, Gouda, Mozzarella, Cheddar, Grain Mustard, Romaine, Mesclun Salad	
Pastrami Hot Sandwich	780
US Beef Brisket, Gouda, Mozzarella, Provolone, Honey Mustard, Mesclun Salad	
Beef Burger	750
Brioche Buns, Cheddar Cheese, Red Pickled Onion, Tomato, Romaine, Mesclun Salad	

Prices are VAT inclusive and will be subjected to 10% Service Charge

Prologue

BREAKFAST MENU

Chili Scrambled Egg with Rye Bread 450 Iberico Bacon, Paris Mushroom, Roasted Cherry Tomato, Onion, Aioli, Mesclun Salad	Kimchi Rice 470 US Beef, Brown Rice, Korean Seaweed, Sesame, Sunny Side Egg
Big Breakfast 2 Eggs 480 Sunny Side/Scrambled/Omelet/Boiled/Poached, Homemade Bacon, Mushroom, Roasted Tomato	Nasi Goreng Prawn 420 Basil Pesto, Coconuts, Brown Rice, Spring Onion, French Beans, Bean Sprout, Kecap Manis
Eggs Benedict 490 Poached Egg, Hollandaise, Pan de Sal, Mesclun Salad, Homemade Pancetta, Spinach	Smoked Bangus Rice 450 Bangus Belly, Brown Rice, Eggplant, Garlic, Scallion, Shallots, Pickled Vegetables
Salmon Bagel 490 Home Cured Smoked Salmon, Sesame Bagel, Cream Cheese, Red Onion, Mesclun, Caper	Canadian Pork Adobo 490 Pork Confit, Garlic Rice, Fried Egg, Garlic Confit, Spring Onion
Croque Madame 580 Iberico Ham, Comte Bechamel, Brioche, Fried Egg, Mesclun Salad	Corned Beef 460 Shaved US Beef Brisket, Onion, Garlic, Potato, Garlic Rice, Fried Egg
Smoked Salmon Avocado Toast 650 White Rye, Roasted Cherry Tomato, Asparagus, Feta Cheese, Poached Egg, Pickled Red Onion, Mesclun Salad	Arroz Caldo 340 Rice Porridge, Chicken, Ginger, Calamansi, Spring Onion, Garlic, Fish Sauce
Grilled Cheese 490 Rye Bread, Gouda, Mozzarella, Cheddar, Grain Mustard, Mesclun Salad	Japanese Gyudon 420 Braised US Beef Short Plate, Japanese Rice, Sous Vide Egg
Pastrami Hot Sandwich 780 US Beef Brisket, Gouda, Mozzarella, Cheddar, Honey Mustard, Mesclun Salad	Chia Pudding 550 Almond Milk, Bourbon Vanilla, Honey, Granola, Mixed Berries, Banana
Beef Burger 750 Brioche Buns, Cheddar Cheese, Red Pickled Onion, Tomato, Romaine, Mesclun Salad	Yogurt with Homemade Granola 420 Greek Style Yogurt, Fresh Strawberry, Banana
Souffle Pancakes 490 Banana, Strawberry, Chantilly Cream, Homemade Granola, Raspberry Sorbet, Bourbon Vanilla	Pad Thai Chicken/Vegetarian 380 Tofu, Shallot, Ginger, Peanuts, Spring Onion, Bean Sprout
	Ebi Tempura Udon 390 Vannamei Shrimp, Dashi Broth, Onion Leeks

COFFEE IN-HOUSE ROASTED

ESPRESSO

Available Beans:

HIROBLEND

Our flagship Hiro Blend is a balance of aroma, body and flavor all in one with a fruity taste. This delicious well-rounded coffee is roasted medium-dark with a rich flavor and smooth, clean finish.

ORIGINS: Brazil, Ethiopia, Indonesia

MIDNIGHTBLEND

The Midnight Blend is full-bodied with a very rich and bold flavor and almost no acidity.

Our darkest roast yet, this intense and deep blend will be a favorite among dark coffee lovers.

ORIGINS: Brazil, Guatemala

Black ristretto, espresso, americano	130
White macchiato, café latte, cappuccino, café mocha, caramel macchiato	150
Iced americano, latte, mocha, caramel macchiato	150
Decaf Option Ethiopia Sidamo	add 30
Extra Shot	add 90
Beans by the Bag 200g.....	Hiro Blend 450 / Misty Valley 550 / Mimi Blend 450 / Midnight Blend 400 / Decaf 500

FILTER

Batch Brew House Blend	130
Cold Brew single origin steeped in small batches	Ethiopia Misty Valley 160
Kalita 101 check today's single origin and blend availabilities	160
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Tea earl grey, green, black jasmine, chamomile, English breakfast, finest, peppermint, mixed berry	85
Matcha (Hot / Iced) latte, cappuccino, espresso, caramel	160

JUICE & SODA

Soda coke regular, coke zero, royal, sprite	80
Fresh Juice orange, pineapple, calamansi	110
Iced Tea	110
Bundaberg ginger beer, lemonade, sarsaparilla, apple cider	170
Yuzu Soda	180

SHAKE

Choco Vanilla	240
Mango	120
Watermelon	120

WATER

Bottled Water	70
Acqua Panna / San Pellegrino	170
Soda / Tonic Water	100

BEER

Corona	240
Hoegaarden	240
Stella Artois	220
San Miguel Light	110
San Miguel Pale Pilsen	110
San Miguel Super Dry	130
Heineken	120
Heineken Silver	150
Kirin	150

HOUSE WINE

RED

Smoking Loon Cabernet Sauvignon	350/1,750
The Path, Merlot	420/2,100

WHITE

Smoking Loon Sauvignon Blanc	350/1,750
Pepperwood Grove Chardonnay	330/1,600

KOMBUCHA

Cherry Plum / Lemon, Lime & Mint / Apple Crisp / Ginger Lemon	200
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DESSERT

Soufflé Pancakes	490
Banana, Strawberry, Chantilly Cream, Homemade Granola, Raspberry Sorbet, Bourbon Vanilla	
(*Please allow 30 mins preparation time)	

CAKES

Dulce de Leche Cheesecake	250 / 2,300
Matcha Torte	330 / 3,100
Dark Chocolate Cake	260 / 2,900
Passion Fruit Cheesecake	195
Plaisir Sucre	325
Opera	295
Dome Chocolate Hazelnut	285
Banana Caramel Choux	175

ICE CREAM

Chocolate / Vanilla	150
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COOKIES

Dark Chocolate Sea Salt	99
Double Chocolate	99
Chocolate Caramel	99
Chocolate Walnut	99