

Prologue

Appetizer Platter

Mozzarella Sticks, Arancini, Potato Wedges,
Chicken Wings, Vegetable Sticks

780



Appetizer

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

Italian Burrata with Fruits

Parma Ham, Dragon Fruit, Orange, Watermelon,
Mango, Cherry Tomato, Vanilla Dressing,
Orange Lemon Dressing

1,180



Calamari 580
Squid, Red Chimichurri, Turmeric Aioli



Escargot Bourguignon 880
Escargot, Parsley Butter



Moules Marinière 980
Chilean Mussels, Italian Parsley, Garlic, Onion,
White Wine, French Fries



Fried Chicken Wings
Mixed Spices, Sriracha Mayonnaise
320



Arancini 420
Rice Croquette, Homemade Tomato Sauce,
Pine Nut, Mozzarella, Parmesan, Parsley



Gambas
Vannamei Shrimp, Parma Ham, Garlic, Anchovy
550



Mozzarella Sticks 320
Mozzarella, Paprika, Honey Mustard Mayo



French Onion Soup

Caramelized Onion, Gruyere, Melba Toast, Parmesan
450



Creamy Mushroom Soup

Paris Mushroom, Onion, Parsley, Scallion
490



Roasted Pumpkin Soup 320
Coconut Foam, Goji, Curry Leaf, Pumpkin Seed,
Cardamom, Garam Masala



Tomato Soup 390
Thyme, Cream, Parmesan, Basil Pesto



Caesar Salad 480
Romaine Lettuce, Croutons, Crispy Bacon,
Shaved Parmesan, Creamy Caesar Dressing



Warm Mushroom Salad 550
Homemade Iberico Pancetta, Quinoa, Mixed Greens,
Balsamic Vinaigrette



Greek Salad..... 580
Cucumber, Cherry Tomato, Red Bell Pepper, Olive Oil,
Red Onion, Feta, Oregano, Black Olive, Red Wine Vinegar



Farmer's Salad 380
Mixed Greens, Apple, Candied Walnuts, Italian Parsley,
Sweet Corn, Boiled Egg, Okra, Miso Honey Dressing

Mains



Iberico Cabecero

Chimichurri, Mexican Fried Brown Rice, Onion,
Bell Pepper, Oregano, Cilantro, Lime

1,380

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Buttermilk Fried Chicken 680
Homemade Gravy, Potato Wedge



Beef Burgundy 1,050
US Angus Beef Cheek, Mashed Potato, Carrots, Homemade Iberico Pancetta, French Beans, Mushroom



Beef Rendang 950
Braised US Beef Brisket, White Rice, Coconut, French Beans, Broccoli, Carrot



Chicken Parmigiana 780
Miso Tomato Sauce, Mozzarella, Grana Padano, Parsley, French Fries, Apple Honey Dressing



Lomo Saltado 1,380
US Angus Ribeye, Stir Fried Vegetables, Butter Rice



Smoked Lamb Chops 2,200
Grain Mustard Sauce, Arugula Salad, Mashed Potato

Mains

Chicken Tandoori

Indian Spices, Yogurt, Turmeric Rice,
French Beans, Mushroom, Cream Sauce

540



Hayashi Ox Tail

Handcrafted Demi-Glace Sauce, Mushroom,
Onion, Jasmine Rice, Sous Vide Egg

820

Mains



Pork Milanese

Arugula, French Fries, Salsa, Parmesan Cheese

Seafood

Norwegian Salmon

Lemongrass Sauce, Mashed Potato, French Beans,
Cherry Tomato

980



Oven Roasted Jade Perch 1,250
Brown Butter, Sherry Vinegar, Caper, Tomato,
Crouton, English Spinach



Fish and Chips 880
Atlantic Cod, Fried Potato, Tartar Sauce

Pasta

Every dish is served with our home-made fresh pasta.



Smoked Salmon Cream Pasta

Tagliatelle, Onion, Caper, Cream, Dill, Lemon



Amatriciana 530
Spaghetti, Homemade Iberico Pancetta, Semi-Dried Cherry Tomato, Basil



Trofie Pesto 580
Manila Clam, Shrimp, Basil Pesto, Semi-dried Cherry Tomato, Asparagus, Parmesan



Truffle Mushroom680
Tagliatelle, Button Mushroom, Parmigiano, Cream



Tapa Tagliatelle 420
US Beef, Garlic Chips, Sous Vide Egg, Parmesan



Pancetta Carbonara 450
Spaghetti, Homemade Pancetta, Sous Vide Egg, Parmesan



Vongole 620
Spaghetti, Manila Clams, Tomato, Italian Parsley

Salciccia Arrabiata

Linguine, Tomato Cream Sauce, Oregano,
Italian Parsley, Thyme

530



Pasta

Every dish is served with our home-made fresh pasta.



Potato Gnocchi

Spinach, Feta Cheese,
Semi-dried Cherry Tomato,
Garlic, Chili, Shaved Parmesan

580



Pizza

Handmade, freshly baked and cooked in our brick-fire oven for authentic, deep flavor in every bite.



Prosciutto Rucola

Parma Ham, Arugula, Cherry Tomato,
Stewed Tomato Sauce, Olive Oil, Shaved Parmesan



Margherita 420
Mozzarella, Stewed Tomato Sauce, Basil, Olive Oil



Pepperoni 480
Spicy Sausage, Mozzarella,
Stewed Tomato Sauce, Olive Oil



Manila Clams 680
Anchovies, Capers, Garlic Confit, Mozzarella, Lemon



Quattro Formaggi 750
Mozzarella, Gruyere, Gouda, Gorgonzola



Longganisa Pizza 580
Roasted Garlic Cream, Garlic Sausage, Quezo de Bola



Truffle Pizza 780
Truffle Alfredo, Mixed Mushrooms, Homemade Ricotta,
Tartufi Morra White Truffle Oil, Arugula

Make it irresistible. Add BURRATA and experience peak pizza indulgence (+490)



Shiitake Mushroom Risotto 720
Crispy Bacon, Asparagus, Semi-dried Cherry Tomato,
Spring Onion, Garlic, Parmesan, Thyme, Italian Parsley



Adlai Moringa Risotto 580
Clam, Paris, Enoki and Shimeji Mushrooms,
Pine Nut, Basil, Curry Leaf

Shrimp Bisque Risotto
Vannamei, Bisque, Parmesan, Cream, Fried Basil
680



Risotto

Rice Bowls

Nasi Goreng Prawn

Basil Pesto, Coconut, Brown Rice, Spring Onion, French Beans, Bean Sprout, Kecap Manis, Egg

880



Filipino Big Breakfast

Garlic Longganisa, Smoked Bangus, Beef Tapa, Sunny Side Up Eggs, Garlic Rice

580



Kimchi Rice 580
Beef Ribeye , Brown Rice, Korean Seaweed,
Sesame, Sunny Side Up Eggs



Pork Adobo 550
Spanish Pork Belly Confit, Garlic Rice, Garlic Confit,
Sunny Side Up Eggs, Spring Onion



Longganisa Duo 420
Garlic Longganisa, Hamonado,
Sunny Side Up Eggs, Garlic Rice

COFFEE *in-house roasted*

Black ristretto, espresso, americano	150
White macchiato, café latte, cappuccino, café mocha, caramel macchiato, spanish latte	180
Iced latte, mocha, caramel macchiato	180
Decaf Option Ethiopia Sidamo	add 30
Extra Shot	add 90
Cold Brew single origin steeped in small batches	160

Tea	85
Matcha (Hot / Iced) latte, cappuccino, espresso, caramel	180

JUICE & SODA

Soda	80
Fruit Juice	180
Iced Tea	150
Yuzu Soda	180
Bundaberg ginger beer, sarsaparilla	170

SHAKE

Choco Vanilla	280
Mango	150
Watermelon	150

WATER

Bottled Water	70
San Pellegrino (500g)	220
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

Ask our staff for the wines available

Red / White	450 / 2,400
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KOMBUCHA

Lemon, Lime & Mint / Ginger Lemon	200
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DESSERT

CREPES

Butter, Sugar & Cream	260
<i>Butter, Sugar, Chantilly Cream</i>	
Creme Brulee	265
<i>Madagascar Vanilla, Pastry Cream, Sugar</i>	
Praline Banana	360
<i>Banana, Chantilly Cream, Almond, Pastry Cream, Chocolate Sauce</i>	
Mango Passion Cheesecake	450
<i>NY Cheesecake, Mango, Crumble, Chantilly Cream, Pastry Cream</i>	
Blueberry Cheesecake	360
<i>NY Cheesecake, Blueberry Sauce, Crumble, Chantilly Cream, Pastry Cream</i>	
Berry Berries	380
<i>Strawberry, Raspberry, Blueberry, Chantilly Cream, Pastry Cream</i>	

CAKES

Dulce de Leche Cheesecake	250 / 2,300
Matcha Torte	330 / 3,100
Dark Chocolate Cake	260 / 2,900
Mango Passion Fruit Cheesecake	195
Plaisir Sucre	325
Opera	295
Dome Chocolate Hazelnut	285
Banana Caramel Choux	175
Banana Pumpkin	195
Blueberry Delight	290
Raspberry & Praline Mousse Cake	330

GELATO & SORBET

<i>ask our staff for available flavors</i>	180
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