

APPETIZER

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| Gambas | 490 |
| Vannamei Shrimp, Parma Ham, Garlic, Anchovy | |
| Moules Marinière | 690 |
| Chilean Mussel, Italian Parsley, Garlic, Onion, White Wine, French Fries | |
| Escargot Fricassee | 450 |
| Homemade Pancetta, Paris Mushroom, Parsley Butter, Semi-Dried Cherry Tomato, Walnuts | |
| Smoked Salmon and Avocado | 650 |
| Mesclun Salad, Orange, Red Onion, Orange Dressing, Italian Parsley | |
| Fried Polenta | 340 |
| Truffle Mayonnaise, Parmesan, Rosemary | |
| Fried Chicken Wings | 290 |
| Mixed Spices, Sriracha Mayonnaise, Oregano | |
| Arancini | 380 |
| Rice Croquette, Homemade Tomato Sauce, Basil, Pine Nut, Mozzarella, Parmesan, Parsley | |
| Fried Tripe | 370 |
| Stewed Honeycomb Tripe, Cayenne, Oregano, Garlic, Sriracha Mayonnaise, Parsley | |
| Italian Burrata with Fruits | 870 |
| Parma Ham, Dragon Fruit, Orange, Watermelon, Mango, Cherry Tomato, Vanilla Dressing | |
| Marinated Seafood | 560 |
| Scallop, Shrimp, Squid, Yuzu Dressing, Caper, Olives, Cherry Tomato | |
| Cheese Platter | 950 |
| Selection of 4 Cheeses, Cranberry, Almond, Walnut | |
| Cold Cuts Platter | 650 |
| Selection of 3 Gourmet Hams | |

SOUP

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| Roasted Pumpkin Soup | 290 |
| Coconut Foam, Goji, Pumpkin Seed, Cardamom, Garam Masala | |
| Pesto Soup | 380 |
| Summer Vegetables, Cannellini Beans, Pesto, Parmesan Toast | |
| Creamy Mushroom Soup | 460 |
| Paris Mushroom, Onion, Scallion | |
| Tomato Soup | 340 |
| Thyme, Cream, Parmesan | |
| French Onion Soup | 480 |
| Caramelized Onion, Gruyere, Melba Toast | |

SALAD

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| Farmer's Salad | 480 |
| Mixed Greens, Apple, Candied Walnuts, Italian Parsley, Sweet Corn, Boiled Egg, Okra, Miso Honey Dressing | |
| Greek Salad | 390 |
| Cucumber, Cherry Tomato, Red Bell Pepper, Red Onion, Feta, Oregano, Black Olive, Apple Honey Dressing | |
| Caesar Salad | 370 |
| Romaine Lettuce, Croutons, Crispy Bacon, Shaved Parmesan, Creamy Caesar Dressing | |
| Kasha Salad | 390 |
| Kale, Cucumber, Cherry Tomato, Red Bell Pepper, Mint, Raisin, Sweet Corn, Pumpkin Seed, Chickpea, Caramelized Almond, Apple Honey Dressing | |
| Warm Mushroom Salad | 480 |
| Homemade Bacon, Quinoa, Mixed Greens, Balsamic Vinaigrette | |

Prologue

NEIGHBORHOOD KITCHEN

MAINS & GRILL

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|---|-------|
| Buttermilk Fried Chicken | 490 |
| Homemade Gravy, Potato Wedge | |
| Beef Rendang | 695 |
| Aus Wagyu Braised Beef Brisket, Coconut Rice, French Beans, Broccoli, Jicama, Carrot | |
| Hayashi Ox Tail | 780 |
| Handcrafted Demi-Glace Sauce, Mushroom, Onion, Jasmine Rice, Sous Vide Egg | |
| Grilled Iberico Pork Chops | 1,200 |
| Ratatouille, Basil Pesto, Arugula, Parmesan Cheese | |
| Lomo Saltado | 1,300 |
| Australian Angus Ribeye, Stir Fried Vegetables, Butter Rice | |
| Moroccan Lamb | 1,600 |
| Stewed Lamb Shank, Bulgur, Mediterranean Vegetables | |
| 250g Aus Wagyu Tenderloin Steak | 3,100 |
| Choice of Peppercorn or Mushroom Sauce Choice of Mashed Potato, Potato Gratin or Rice | |
| Smoked Lamb Chops | 1,790 |
| Grain Mustard Sauce, Arugula Salad, Mashed Potato | |
| 300g US Angus Ribeye | 2,700 |
| Choice of Peppercorn or Mushroom Sauce, Choice of Mashed Potato, Potato Gratin or Garlic Rice | |
| 800g Canadian Bone-in Ribeye | 5,800 |
| Mashed Potato, Garlic Rice, Japanese Steak Sauce, Peppercorn Sauce | |

SPECIALTY SEAFOOD

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| Oven Roasted Jade Perch | 890 |
| Brown Butter, Sherry Vinegar, Caper, Tomato, Crouton, English Spinach, Pine Nuts | |
| Norwegian Salmon Steak 200g | 1,200 |
| Lemongrass Sauce, Mashed Potato, French Beans, Cherry Tomato | |
| Hokkaido Scallop & Shrimp Risotto | 1,300 |
| Bisque Sauce, Parmesan Cheese, Fried Basil | |
| Fine de Claire Oysters (6pcs) | |
| Fresh | 1,200 |
| Baked | 1,300 |

SIDES

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| Rice Plain / Garlic | 60 |
| Potato Mashed / Wedges / Gratin | 120 |
| Truffle Potato Chips | 150 |

PASTA every dish is served with our home-made fresh pasta

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| Iberico Pancetta Carbonara | 320 |
| Homemade Pancetta, Poached Egg, Parsley, Parmesan | |
| Amatriciana | 420 |
| Homemade Pancetta, Semi-dried Cherry Tomato, Basil, Olive Oil, Parmesan | |
| Trofie Pesto | 440 |
| Clam, Shrimp, Basil Pesto, Semi-dried Cherry Tomato, Asparagus, Parmesan | |
| Potato Gnocchi | 390 |
| Spinach, Feta Cheese, Semi-dried Cherry Tomato, Garlic, Chili, Shaved Parmesan | |
| Truffle Mushroom | 490 |
| Tagliatelle, Parmigiano, Cream | |
| Smoked Salmon Cream Pasta | 595 |
| Tagliatelle, Onion, Caper, Cream, Dill, Lemon | |
| Crab Meat Chili Tomato Tagliatelle | 650 |
| Shredded Crab Meat, Arrabiata, Tomato Chili Pasta, Black Olive, Basil | |
| Homemade Sausage Tagliatelle | 535 |
| Tomato Cream Sauce, Oregano, Thyme | |
| Vongole | 460 |
| Clams, Squid Ink Spaghetti, Tomato, Italian Parsley | |
| Wagyu Beef Cheek Ragu Pappardelle | 590 |
| Slow cooked in Tomato Sauce, Pine Nuts, Chili Oil | |

PIZZA * With Mozzarella Burrata +390

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| Margherita | 360 |
| Mozzarella, Stewed Tomato Sauce, Basil, Olive Oil | |
| Pepperoni | 450 |
| Spicy Sausage, Mozzarella, Stewed Tomato Sauce, Olive Oil | |
| Quattro Formaggi | 620 |
| Mozzarella, Gruyere, Gouda, Gorgonzola | |
| Frutti di Mare | 780 |
| Squid, Mussels, Shrimp, Paris Mushroom, Stewed Tomato Sauce, Pesto | |
| Prosciutto Rucola | 780 |
| Parma Ham, Arugula, Cherry Tomato, Stewed Tomato Sauce, Olive Oil, Shaved Parmesan | |
| Sisig | 490 |
| Crispy Pork Face, Egg, Calamansi and Chili Mayonnaise | |
| Tartufi | 740 |
| Alfredo, Mixed Mushrooms, Tartufi Morra White Truffle Oil | |

RISOTTO • RICE BOWL

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| Adlai Moringa Risotto | 490 |
| Clam, Paris, Enoki and Shimeji Mushrooms, Pine Nut, Basil | |
| Tomato Chili Crab Risotto | 850 |
| Deep fried Softshell Crab, Baby Spinach, Onion, Sous-vide Egg | |
| Iberico Cabecero Risotto | 780 |
| Button, Enoki and Shimeji Mushroom, Green Asparagus, Semi-dried Cherry Tomato, Arugula, Parmesan | |
| Shitake Mushroom Risotto | 580 |
| Crispy Bacon, Asparagus, Semi-dried Cherry Tomato, Spring Onion, Garlic, Parmesan, Thyme, Italian Parsley | |
| Kimchi Rice | 440 |
| US Angus Beef, Brown Rice, Korean Seaweed, Sesame, Sunny Side Up Egg | |
| Pork Adobo | 480 |
| Pork Confit, Garlic Rice, Fried Egg, Garlic Confit, Onion Leeks | |
| Nasi Goreng Prawn | 420 |
| Basil Pesto, Coconut, Brown Rice, Spring Onion, French Beans, Bean Sprout, Kecap Manis, Egg | |

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

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

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| 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

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| 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

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

SHAKE

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| Choco Vanilla | 240 |
| Mango | 120 |
| Watermelon | 120 |

WATER

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

BEER

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| 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

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| RED | |
| Cypress Cabernet Sauvignon, USA | 450/1,800 |
| The Path Merlot 2018, USA | 450/2,100 |
| WHITE | |
| Cypress Chardonnay, USA | 450/1,800 |
| Hacienda Lopez de Haro Blanco 2021, Spain | 350/1,650 |

KOMBUCHA

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| Lemon, Lime & Mint / Ginger Lemon | 200 |
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DESSERT

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| SOUFFLÉ PANCAKES *30 mins cooking time | |
| Mixed Berries | 435 |
| Mixed Berries, Chantilly Cream, Homemade Granola, Raspberry Sorbet, Bourbon Vanilla | |
| Banana Caramel | 420 |
| Caramelized Banana, Cinnamon, Caramel Cream, Coconut Sugar, Cashew, Vanilla Ice Cream | |
| Matcha | 460 |
| Matcha Pancake, Chantilly Cream, Fresh Strawberry, Homemade Granola, Caramelized Almond, Cacao Nibs, Coconut Sugar, Vanilla Ice Cream | |

CAKES

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| 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 |
| Banana Pumpkin | 195 |

ICE CREAM


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| Chocolate / Vanilla | 150 |
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COOKIES

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

BREAKFAST MENU

EGG

-  **Three-Egg Omelette** 510
Mushroom, Roasted Tomato, Green Salad, Rye Bread

- Big Breakfast** 550
Fried Egg/Scrambled Egg, Homemade Iberico Bacon & Sausage, Mushroom, Roasted Tomato, Rye Bread

- Pan de Guérande de Sal Benedict** 490
Home Cured Smoked Salmon, Hollandaise Sauce, Green Salad

BREAD

- Croque Madame** 580
Iberico Loin Ham, Comte Béchamel, Brioche, Fried Egg, Green Salad

-  **Brioche French Toast** 420
Rosella Water Pear Compote, Cookie Crumble, Cream Cheese Ice Cream


-  **Avocado Smash** 390
Poached Egg, Feta, Arugula, Basil Oil, Capers, Dill, White Rye Bread

- Salmon Bagel** 490
Home Cured Smoked Salmon, Sesame Bagel, Cream Cheese, Red Onion, Mesclun, Capers

- Beef Pastrami on Rye** 550
Home Smoked Pastrami, Pommery Honey Mustard, Coleslaw, Truffle Potato Chips

BREAKFAST IN BREAD

Served in our homemade sourdough bread bowl, packed and overflowing with all your favorite breakfast staples. A complete meal!

-  **Vegetarian** 450
Ratatouille, Cheese, Egg

Original

Spinach, Onion, Mushroom, Tomato, Sausage, Iberico Bacon, Cheese, Egg

- with Smoked Salmon** 560
- with Homemade Iberico Loin Ham** 490

BREAKFAST BOWL

-  **Chia Pudding** 460
Almond Milk, Bourbon Vanilla, Honey, Granola, Mixed Berries, Banana

-  **Pitaya Bowl** 450
Dragon Fruit, Blueberry, Banana, Coconut Water, Homemade Granola, Yogurt

-  **Green Bowl** 490
Kale, Spinach, Avocado, Banana, Mango, Yogurt, Kiwi, Homemade Granola

-  **Raw Cacao & Banana Smoothie** 370
Almond Milk, Mango, Chocolate Chips & Nibs, Homemade Granola, Mixed Berries, Chia

RICE BOWL




- Kimchi Rice** 440
US Angus Beef, Brown Rice, Korean Seaweed, Sesame, Sunny Side Up Egg

- Smoked Bangus Rice** 330
Bangus Belly, Brown Rice, Eggplant, Garlic, Scallion, Shallots, Pickled Vegetables

- Nasi Goreng Prawn** 420
Basil Pesto, Coconut, Brown Rice, Spring Onion, French Beans, Bean Sprout, Kecap Manis, Egg

- Pork Adobo** 480
Pork Confit, Garlic Rice, Fried Egg, Garlic Confit, Spring Onion

SOUFFLÉ PANCAKES * 30 mins cooking time

-  **Mixed Berries** 435
Mixed Berries, Chantilly Cream, Homemade Granola, Raspberry Sorbet, Bourbon Vanilla
-  **Banana Caramel** 420
Caramelized Banana, Cinnamon, Caramel Cream, Coconut Sugar, Cashew, Vanilla Ice Cream
-  **Matcha** 460
Matcha Pancake, Chantilly Cream, Fresh Strawberry, Homemade Granola, Caramelized Almond, Cacao Nibs, Coconut Sugar, Vanilla Ice Cream

Prologue

Prologue Tomas Morato
Sct. Gandia, Quezon City



Greek Salad



Caesar Salad



Farmer's Salad



Creamy Mushroom Soup



French Onion Soup



Roasted Pumpkin soup



Tomato Soup



Fried Chicken Wings



Moules Marinere



Gambas



Italian Burrata with Fruits



Fried Tripe



Escargot Fricassee



Frutti di Mare Pizza



Pepperoni Pizza



Prosciutto Rucola

Prologue

Prologue Tomas Morato
Sct. Gandia, Quezon City



Quattro Formaggi



Sisig Pizza



Truffle Mushroom



Potato Gnocchi



Wagyu Beef Cheek Ragu
Pappardelle



Smoked Salmon Cream Pasta



Vongole



Homemade Sausage Tagliatelle



Trofie Pesto



Iberico Pancetta Carbonara



Amatriciana



Nasi Goreng Prawn



Shitake Mushroom Risotto



Adlai Moringa Risotto



Tomato Chili Crab Risotto



Iberico Cabecero Risotto

Prologue

Prologue Tomas Morato
Sct. Gandia, Quezon City



Beef Rendang



Kimchi Rice



Pork Adobo



Buttermilk Fried Chicken



Norwegian Salmon Steak



Grilled Iberico Pork Chops



Hayashi Ox Tail



Oven Roasted Jade Perch



Hokkaido Scallop and Shrimp Risotto



300g US Angus Ribeye



Moroccan Lamb



Smoked Lamb Chops



800g Canadian Bone-in Ribeye

Prologue

Prologue Tomas Morato

Sct. Gandia, Quezon City

BREAKFAST MENU



Three-Egg Omelette



Big Breakfast



Pan de Guarande de Sal Benedict



Croque Madame



Brioche French Toast



Avocado Smash



Salmon Bagel



Beef Pastrami on Rye



Breakfast in Bread



Breakfast in Bread



Kimchi Rice



Pork Adobo



Smoked Bangus Rice



Nasi Goreng Prawn



Souffle Pancakes



Souffle Pancakes