

LUNCH

APPETIZERS

MIZTICANZA

Aromatic Herbs, Garden Greens, Raspberry Vinaigrette
VEG | GF | DF | SF | NF

PANZANELLA

Tomato, Yellow Datterini, Taralli, Basil
VEG | SF | NF

POPPED QUINOA SALAD

Farm Mesclun, Dried Apricot, Red Radish, Coconut Vinaigrette
VEG | GF | DF | NF

TUNA NIÇOISE

Artichokes, Green Beans, Quail Egg, Olives, Capers, Anchovy
DF | SF | NF

PRAWN COCKTAIL

Green Asparagus, Avocado, Mango, Cocktail Sauce
GF | SF | NF

BURRATA

Sundried Tomato, Balsamic Pearl, Basil
V | GF | SF | NF

RAW BAR

PAMALICAN CEVICHE

Red Snapper, Peppers, Cherry Tomatoes, Chili, Coriander, Calamansi
GF | DF | SF | NF

FRESHLY SHUCKED OYSTERS

Aklan Oysters, Cheddar Pumpnickel, Sauce Mignonette
GF | SF | NF

SCALLOP AND SALMON CARPACCIO

Pink Pepper, Sea Grapes, Lime Vinaigrette
GF | DF | SF | NF

PASTA & RISOTTO

PACCHERO

Pomodoro, Basil, Parmigiano Reggiano
V | SF | NF

SPAGHETTI E VONGOLE

Local Clam, Datterini
DF | SF | NF

TAGLIATELLA

White Bolognese Sauce, Parmigiano Reggiano
SF | NF

SEAFOOD RISOTTO

Prawn, Scallops, Octopus, Chorizo, Saffron, Vanilla
GF | SF | NF

LUNCH

COMFORT FOOD

BISUGO & CHIPS

Local Beer Batter, Farm Fries, Tartar Sauce
DF | NF

FRITTO MISTO

Prawn, Squid, Sardine, Oyster, Espelette Pepper Dip
DF | SF | NF

TACOS DE CARNE ASADA

Grilled Wagyu Flank Steak, Corn Tortilla, Guacamole, Pico De Gallo
DF | SF | NF

DOUBLE SMASHED BURGER

Crispy Guanciale, Aged Cheddar, Roasted Peppers, Farm Fries
SF | NF

FROM THE SULU SEA

LAPU-LAPU IN CROSTA

Quinoa Crust, Truffle Nage, Root Vegetables
SF | NF

BARRAMUNDI FILLET

Preserved Lemon, Tomato, Olives, Sweet Corn Sauce
GF | SF | NF

TUNA PEPPER STEAK

Vegetable Caponata, Lemon-Thyme Couscous, White Tomato Cassoulet
GF | SF | NF

WHOLE POMPANO

600g Pompano, Fennel Fondue
GF | DF | SF | NF

TIGER PRAWN

Prawns, Garlic-Butter Sauce
GF | SF | NF

LIVE SEAFOOD

All items are accompanied by seasonal vegetable and roasted potatoes

LAPU-LAPU per 100 grams

MANTIS SHRIMP per 100 grams

LOBSTER per 100 grams

LUNCH

FROM THE LAND

PIRI PIRI CHICKEN

Coriander-Chili Reduction, Cherry Tomato Salad, Chickpea Fries
GF | DF | SF | NF

SKIRT STEAK

US Snake River Farm Wagyu, Gremolata, Grilled Vegetable
GF | DF | SF | NF

DESSERT

LEMON GARDEN

Lemon Custard Tart, Meringue Brûlée
V | NF

TIRAMISU

Homemade Mascarpone, Savoiardi, Malagos 75%, Cacao
V

SBRISOLONA

Coconut Sorbet, Dark Chocolate Sauce, Almond Crumble
V

APPLE TART

Custard Cream, Almond Crumble, Honey-Lavender Ice Cream
V

SORBET

VEG | GF | DF | NF

MANGO

PASSION FRUIT

SOURSOP

PIÑA COLADA

COCONUT

ICE CREAM

V | GF | NF

VANILLA

STRAWBERRY

CHOCOLATE

FROZEN YOGURT

PURPLE YAM