

platters

dining & lounge

APPETIZERS

Baked Scallops 285

with garlic essence & béarnaise sauce

House Terrine 285

chilled meat pâté, sliced and served with seasonal fruit coulis

Beer-Battered Shrimp 295

paired with a bold ginger-horseradish soy dip

Tangigue Kinilaw 395

fresh spanish mackerel cured in coconut vinegar with citrus, chili, and aromatics — a Filipino-style ceviche

SOUP

XL Beef Bulalo 698

hearty Filipino soup of tender beef shank and rich bone marrow, simmered slowly with fresh vegetables.

Tinolang Manok 410

choice of mushroom or corn, served with bread rolls & butter

Seafood Minestrone 220

Italian-style vegetable soup with fresh seafood, topped with crunchy pesto-seasoned croutons good for 1

Classic Sinigang 415

timeless Filipino tamarind broth choice of shrimp or pork

Tangigue Sinigang 455

fresh spanish mackerel simmered in a tangy tamarind broth with seasonal vegetables — a classic Filipino sour soup

Cream Soup 205

smooth and velvety soup choice of mushroom or corn good for 1

SALAD

Caesar Salad 298

classic Caesar with a Caribbean twist—fresh, bold, and full of island flavor

Chef's Salad 298

hearty mix of fresh greens, crisp vegetables, and premium cold cuts

PASTA

Spaghetti Bolognese 295

classic Italian pasta with a rich, slow-simmered beef and tomato ragù, finished with fresh herbs and Parmesan.

Beef Lasagna 295

layers of pasta, seasoned ground beef, rich tomato sauce, and creamy béchamel

Pancit Canton Guisado 210

stir-fried egg noodles with a savory mix of vegetables, pork, and shrimp

Spaghetti Carbonara 295

spaghetti, tossed in a rich, creamy sauce with bacon and parmesan

Spaghetti Aglio Olio 290

spaghetti tossed with garlic, olive oil, and a touch of chili flakes

Bihon Guisado 200

thin rice noodles stir-fried with vegetables, pork, and shrimp in soy-based sauce

MAIN COURSES

03

Seared Red Mullet

407

tender seared red mullet crowned with mixed seafood and parmesan, drizzled with creamy béarnaise

King Fish

398

grilled tangigue steak with melon fruit beurre blanc sauce & organic herbs

Batter-Fried Prawn & Fish

433

crisp-battered, served with ginger-horseradish soy sauce

Squid Sambal

350

calamari cut squid in southeast asian spicy chili chutney

Chicken Blanket

425

tender chicken served with a smooth, delicate white wine sauce

Chicken Parmigiana

425

crispy breaded chicken topped with rich tomato sauce and melted cheese

Chicken Curry

398

chicken and potatoes slow-braised in a fragrant garam masala-spiced sauce

Barbeque Chicken

398

chicken quarter grilled and glazed with our special barbecue sauce

Prices are VAT-inclusive. No service charge.

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MAIN COURSES

04

Crispy Pork Pata

750

tender pork knuckle deep fried and served with signature crispy pata sauce

Lechon Kawali

415

pork belly deep fried served with sarsa sauce and pickled papaya

Barbecue Spare Ribs

498

grilled pork spare ribs glazed our Filipino-style barbecue sauce

Pork Teriyaki

415

grilled pork slices glazed with a sweet and savory teriyaki sauce

Salisbury Steak

398

seasoned ground beef patty with mushroom gravy sauce

Beef Steak Cebuano

320

Thinly sliced braised beef in soy sauce and lemon topped with onions

Prices are VAT-inclusive. No service charge.

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SANDWICHES

Croque Madame 275

warm, toasted ham and cheese sandwich topped with a creamy béchamel sauce and a perfectly fried egg

Club House 295

triple-layered sandwich with roasted chicken, crispy bacon, fresh lettuce, tomato, and mayo

Monte Cristo 295

ham and melted cheese sandwiched between bread, dipped in batter, and golden-fried

Holiday Burger 298

flavorful beef patty stacked with fresh lettuce, ripe tomatoes, melted cheese, and our signature sauce

Mexican Hotdog 285

flavorful hotdog loaded with spicy salsa fresh pico de gallo, melted cheese, and a hint of tangy crema

Chori Burger 298

grilled Cebuano style chorizo patty with cheese and egg

DRINKS

House-brewed Iced Tea 110

Canned Soda 110

Canned Juice 110

Coffee 110

Local Beer 110