



Starters

Mixed Satay of chicken, beef & pork with spicy peanut sauce	Php 480
Stuffed Squid leeks, cucumber salad with crispy garlic chips & sweet soy dressing	Php 440
Grilled Tuna cuttle fish with candied ginger	Php 440
Palm Heart carrots, leeks, tofu, fresh spring rolls with sweet garlic – pepper sauce	Php 390
Spicy Chicken spring rolls, green chili, onion, ginger & coconut	Php 290

Salads

Thai Beef Salad lettuce, onion, tomato, coriander & lime-soy dressing	Php 780
Shrimp & Pomelo Salad with sweet nam-jim dressing	Php 600
Banana Heart with crispy pork, chili, ginger & young coconut vinaigrette	Php 440
Grilled Eggplant Salad onion, cherry tomato, salted egg & crispy fermented shrimp paste with mango vinaigrette	Php 320

Soups

Pork Hock black beans, jackfruit, leeks & batuan fruit	Php 850
Beef Short Ribs eggplant, radish, beans, okra in tamarind – tomato sour broth	Php 660
Firm Tofu eggplant, water spinach, mushroom, long beans, rice noodles, lime, lemongrass & turmeric in savory coconut broth	Php 440

Sandwiches

Angus Beef Burger smoked cheddar, pickles, tomato, onion, lettuces & fries	Php 780
Clubhouse grilled chicken, egg, crispy bacon, cucumber, tomato & fries	Php 660
Crispy Chicken Sliders salted egg dust & fries	Php 410

Noodles

Annatto Rice Noodles shrimp, squid, tofu, smoked fish flakes & pork crackling with thick savory egg sauce	Php 570
Fried Egg Noodles soy pork, egg roasted chicken aromatic vegetables wrapped in banana leaves	Php 530

Rice

Chicken-Turmeric with green papaya & chili top oil	Php 390
Ginger-Lemongrass with onion & smoked fish flakes	Php 120
Garlic	Php 120
Steamed Pandan Jasmine	Php 120

Entrées

Spicy Green Curry King Prawn lime, coriander & crispy shallots	Php 1,420
Crispy Confit Pork Hock honey soy glaze & pickled green mango	Php 1,220
Slow Cooked Beef Ribs fried eggplant, long beans, bok choy with annatto peanut sauce	Php 900
Seared Beef Fillet fried onion ring & garlic with soy-calamansi sauce	Php 850
Chicken Adobo Roulade garlic chips & poached soy egg	Php 760
Grilled Pork Chops pacific almond nuts, cucumber salad, sweet soy glaze & sambal	Php 750
Garlic-Lemongrass Fried Chicken with homemade banana ketchup	Php 400

Vegetables

Stir Fried Broccoli & Sesame Ginger Shrimp	Php 600
Taro Leaves smoked tuna loin, ginger, long chili, dried squid in thick spicy coconut cream	Php 480
Pumpkin green beans, ginger, chili, water spinach coconut stew	Php 320