

Hot	S	D	Frappe	S	D	Hot Tea	
Americano	95	105	Mocha	205	240	Earl Grey	85
Cappuccino		145	Dark Mocha	215	245	English Breakfast	85
Latte		145	White Chocolate Mocha	205	245	Green Tea	85
Flat White		145	Java Chip	210	245	Chamomile	85
Mocha		165	Coffee Jelly	240	260		
White Chocolate Mocha		160	Madagascar Vanilla	180	225		
Double Choco Mocha		200	Chocoholics	230	275		
Caramel Macchiato		160	Chocolate Truffles	190	230		
Hazelnut Latte		165	Chocolate Mint	210	250		
Spanish Latte		155	White Chocolate	185	230		
Matcha Latte		165	Salted Caramel	180	230		
Belgian Chocolate		175	Matcha	200	225		
lced	S	D	Juice	S	D		
Americano	100	110	Forbidden Iced Tea	190	210		
Latte	135	145	Apple Cinnamon Spice	170	205		
Mocha	160	170	Strawberry Lychee	170	210		
White Chocolate Mocha	160	175	Triple Peach	170	210		
Dark Mocha	185	195	Lychee Passion Fruit		180		
Caramel Macchiato	160	175					
Hazelnut Latte	160	175					
Spanish Latte	150	165					
Matcha Latte	170	190					

	Non-fat Milk	20	Espresso Shot	40
+	Soy Milk	20	Whipped Cream	20
	Oat Milk	40	Coffee Jelly	20

Syrups (French Vanilla, Hazelnut, Almond, Salted Caramel)



Starters		Sandwiches		Rice Bowls
Mozzarella Sticks	250	Ciabatta		Twice-Cooked Adobo
Golden fried mozzarella sticks, served with pomodoro and garlic aioli dip.		Tomato and Mozzarella Pepperoni and Mozzarella	155 185	Juicy baked-then-fried Adobo-style pork belly over rice. Served with egg and pickled veggies.
House Nachos NEW!	210	• •		
Meat, lettuce, salsa, cheese and garlic		Umami Breakfast Sandwich	135	Beef Rendang
aioli over housemade tortilla chips. Seasoned French Fries		Grilled luncheon meat, scrambled eggs with nori, sandwiched between perfectly toasted potato bread.		Slow-cooked, tender beef in a rich, Indonesian-style sauce. Served with egg over rice.
Crisp seasoned fries, served plain or paired with a creamy spinach dip.		Grilled Cheese with Tomato Dip	250	Shrimp Aligue
Plain Spinach Dip	155 195	Warm and gooey cheeses sandwiched between toasted ciabatta. Served with a rich pomodoro dip.		Seasoned shrimp tossed in an aligue sauce. Served with egg and veggies over rice.
	0.45	Korean Chicken Burger	270	Beef Bulgogi
Popcorn Chicken Bite-sized chicken paired with garlic aioli, spicy mayo, and tangy bulldog sauce.	245	Tender, crispy chicken patty and house- made gochujang mayo sauce. Served with a side of fries.	270	Tender beef slices cooked in a savory sweet Korean-style sauce. Served with kimchi, egg, and veggies over rice.
Fish and Chips	290			Pork Tonkatsu
Golden fish fillet served with seasoned fries and a side of tangy tartar sauce.				Juicy pork cutlets fried in panko breading. Served with egg and veggies over rice.
				Pad Krapow NEW!
Salad				Fragrant meat stir-fry served over rice, topped with a perfectly cooked egg for a comforting Thai-inspired classic.
Chicken Caesar Salad NEW!	285		The second	Soy Honey Chicken NEW!
Juicy chicken layered with lettuce, tomatoes, egg, and tossed in a zesty dressing.		Grilled Cheese with Tomato Dip		Tender chicken glazed in a sweet-savory soy honey sauce, served over rice and topped with egg.
Asian Salad NEW!	245			Pepper Beef NEW!
Lettuce, golden fried kani, pickled cucumbers, mango, and nori, with a roasted sesame dressing.				Beef tossed in a savory house sauce served over lightly curried rice and sweet corn.
Caprese Salad NEW!	325			
Lettuce, basil, and tomatoes, with our housemade stracciatella and finished with a drizzle of balsamic glaze.				

Chicken Caesar Salad

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Twice-Cooked Adobo	265
Juicy baked-then-fried Adobo-style pork belly over rice. Served with egg and pickled veggies.	
Beef Rendang	290
Slow-cooked, tender beef in a rich, Indonesian-style sauce. Served with egg over rice.	
Shrimp Aligue	285
Seasoned shrimp tossed in an aligue sauce. Served with egg and veggies over rice.	
Beef Bulgogi	280
Tender beef slices cooked in a savory sweet Korean-style sauce. Served with kimchi, egg, and veggies over rice.	
Pork Tonkatsu	285
Juicy pork cutlets fried in panko oreading. Served with egg and veggies over rice.	
Pad Krapow NEW!	240
Fragrant meat stir-fry served over rice, topped with a perfectly cooked egg for a comforting Thai-inspired classic.	
Soy Honey Chicken NEW!	250
Tender chicken glazed in a sweet–savory soy honey sauce, served over rice and topped with egg.	
Pepper Beef NEW!	250





Pizza

Pizza Margherita A classic margherita pizza – tomatoes and basil – topped with housemade stracciatella (creamy mozzarella).	365
Smoked Pepperoni Pizza Savory pepperoni slices on pizza, with a flavorful sweet and smokey twist.	370
Truffle Mushroom Pizza Creamy, earthy black truffle sauce and fresh mushrooms on house-made pizza.	370
Spinach Dip Pizza Creamy and cheesy spinach cream on a perfectly baked housemade pizza.	350
Pesto al Calumpit Pizza NEW! Herby tomato pizza topped with our garlicky housemade Calumpit longganiza.	360
Mango Tartufo Bianco Pizza NEW! Mango and smoky bacon over white sauce, drizzled with balsamic glaze and white truffle oil.	380
Hawaiian Pizza NEW! Savory meat, sweet pineapples, and crisp bell peppers on housemade dough.	360
Bulgogi Kimchi Pizza NEW! Savory meat, sweet pineapples, and crisp bell peppers on housemade dough.	420

Hot Honey 30







Pasta

Pasta All'Amatriciana	250
Italian red sauce with tomatoes, bacon, and white wine.	
Truffle Pasta	265
Fusilli pasta tossed in white sauce with black truffle.	
Spicy Tuna Pasta 🜙	270
Tomato-based pasta tossed with tuna and a hint of red pepper.	
Stir-fry Chicken Pasta 🛩	270
Sweet and spicy Asian-style chicken and peanuts pasta.	
Pasta Negra	350
Squid ink seafood pasta, generously topped with fresh shrimp, squid bits and olives.	
Lemon Chicken Alfredo Pasta	300
Tender chicken slices over pasta tossed in a light, creamy, and zesty white sauce.	
Salted Egg Carbonara NEW!	350
Pasta tossed in a creamy salted egg sauce and topped with bacon and boiled egg.	
Dessert	
Nutella Pizza NEW!	195

Saited Egg Carbonala NEW!	330
Pasta tossed in a creamy salted egg sauce and topped with bacon and boiled egg.	
and topped with bacon and boned egg.	
Dessert	
Nutella Pizza NEW!	195
Warm housemade dough spread with rich	
Nutella, finished with dollops of sweet cream.	
Caramal Craffla	460
Caramel Croffle	160
Croissant-pressed waffle drizzled with	
caramel sauce and topped with vanilla ice cream.	
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Biscoff Cookie Croffle	185
Croissant-pressed waffle with cookie	
butter and topped with vanilla ice cream and a Biscoff cookie.	
and a Discort Gookie.	



Brunch Serving from 8:00 - 11:00 AM

Ciabatta French Toast NEW!

195

Buttery ciabatta soaked and fried to perfection, served with cream and fruits.

Spinach and Mushroom Toast NEW! 280

Creamy eggs with sautéed spinach and mushrooms on toast, served with a fresh side salad and strawberry vinaigrette.

Chori Bun NEW!

260

Chorizo-style Calumpit longganisa patties topped with egg, served with a fresh side salad and strawberry vinaigrette.

Bistek Beef Tapa NEW!

210

310

Tender marinated beef with caramelized onions, served with egg and savory adobo rice.

Filipino Breakfast Plate **NEW!**

A hearty spread of adobo rice, sautéed vegetables, egg, Calumpit longganisa patties, and crispy 'daing na bangus'.



