



MENU

APPETIZERS

SANRIKU XXL OYSTER

Ponzu, Ginger, Mirin and Apple-Mint Granita

325 each

Elevate with: Tawilis Martini
Pick a Sparkling Darling!
L&B Splash
Bordeaux Blanc

CHILEAN MUSSELS ON WHITE WINE & CREAM

"Moules Frites"

575 / 865

Elevate with: Cheffy's Smash
Gin and Tonic
Oh Honey Mary!
Bordeaux Blanc

US BEEF KEBAB

Mid-Eastern spices, Labneh, Pita

750

Elevate with: Cheers, Dad!
Mojito
Pinya Fresca
Grenache

GAMBAS AL AJILLO

Garlic confit, lemon, bread

1,550

Elevate with: 180 White Sangria
Floral For All
Tawilis Martini
Sauvignon Blanc

FRITTO MISTO

Battered prawns, tawilis & vegetables with calamansi aioli

750

Elevate with: Golden Hour
Ferdz '75
Oh Honey Mary!
Chardonnay

BAKED BRIE

honey, dried apricots, rosemary and crostini

625

Elevate with: Floral for All
Old Fashioned
180 Iced Tea
Chardonnay/Pinot Noir

BROILED HAMACHI

Tamarind, miso and herb salad

875

Elevate with: Highs and Lows
Frozen Margarita
L&B Splash
Chardonnay

PULPO WITH CHORIZO, GARLIC & POTATOES

875 / 1,275

Elevate with: Tawilis Martini
Whiskey Sour
Oh Honey Mary
Malbec

SALAD

BURRATA, TAGAYTAY TOMATOES,
BALSAMIC SYRUP & BASIL PESTO
1, 250

Elevate with: Golden Hour
Pick a Sparkling Darling!
Pinot Noir / Bordeaux Blanc

HAND-PICKED GREENS, CANDIED
WALNUTS, APPLES & GORGONZOLA
975

Elevate with: Ferdz '75
Pinya Fresca
Chardonnay

SEARED DUCK BREAST, ORANGES, MIXED
GREENS ON CITRUS HONEY-SOY VINAIGRETTE
595

Elevate with: Bloody Maria
Floral for All Cabernet
Sauvignon

SOUP

SEAFOOD BISQUE
Shrimp, clams, mussels, and pulpo
450 / serving

Elevate with: Tawilis Martini | Pick a Sparkling, Darling!
Oh Honey Mary! | Chardonnay

CORN CHOWDER
Fresh organic corn, cream and vegetables
375 / serving

Elevate with: Floral for All | Negrumni
Pinya Fresca | Sauvignon Blanc

CHARCUTERIE BOARD

Ham, Bacon, Salame Curado, Gorgonzola,
Apricot, Cranberries, C. Walnut, Orange,
Brie, Honey, Crostini

1,650

PASTA

FETTUCCINE WITH ANCHOVY & BUTTER

650 / 875

Elevate with: Tawilis Martini | Margarita | L&B Splash | Chardonnay

RISOTTO WITH ALIGUE (CRAB FAT) & SOFT SHELL CRAB

875 / 1,150

Elevate with: Cheers Dad! | Side Car | 180 Iced Tea | Sauvignon Blanc

CLASSIC BOLOGNESE SPAGHETTI

750 / 975

Elevate with: Mez Princez | Negroni | Takipsilim | Cabernet Sauvignon

PASTA ALA MARIBEL 875

Elevate with: Dominio Dela Vega No.1, Cava | Chateau Marjosse Bordeaux Blanc | Ferdz '75 | Floral for All

VONGOLE 675

Elevate with: Casamaro Verdejo | Rueda Spain | Diatom Chardonnay | Sparklyroni | Cheffy's Smash

SEAFOOD MARINARA 875

Elevate with: Casamaro Verdejo | Rueda Spain | Diatom Chardonnay | Sparklyroni | Cheffy's Smash

MAINS (FILIPINO)

180-WAY BULALO

Tagaytay beef, corn, sweet potato, and vegetables

1,250

Elevate with: Cheffy's Smash
Daiquiri
180 Iced Tea
Chandon/Bordeaux Blanc

DUCK CONFIT

"Adobo a la Orange"

795 | Add Foie Gras: 1,500

Elevate with: Bloody Maria
180 Sangria
Kiwi Vibe
Malbec/Bordeaux Red

ED QUIMSON'S PAELLA TINOLA

Free-range chicken, sayote, malunggay

1,250

Elevate with: Cheffy's Smash
Old Fashioned
Pinya Fresca
Pinot Noir

LAMB SHANK CALDERETA

Sofrito, tomatoes, olives, and manchego

1,275

Elevate with: Frozen Margarita
180 Cocolada Pinya
Fresca Malbec

24-HOUR SOUS-VIDE CRISPY PORK PATA ON MACADAMIA KARE-KARE

975

Elevate with: Highs and Lows
Pick a Sparkling Darling!
L&B Splash
Chandon /Champagne

LENGUA SULIPEÑA

Sofrito, tomatoes, olives, and manchego

850

Elevate with: Caffeine Proof
180 Sangria
Takipsilim
Cabernet Sauvignon

SISIG PAELLA

*A signature Kapampangan Sisig made with maskara (pork belly),
chicken liver, seasoned with calamansi, onions, & chili peppers*

2550

Elevate with: Dominio Dela Vega No.1 Cava
Chateau Lauzade Rose
House Red wine, Malbec
Cynar Tonic

PAN-ROASTED APAHAP LAING

Turmeric-coconut sauce

725

Elevate with: 180 Cocolada
Tawilis Martini 180
Lemonade
Chardonnay

MAINS (WESTERN)

LAMB SHANK TAGINE WITH COUSCOUS

1, 250

Elevate with: 180 Sangria
Mojito
Virgin Mary
Shiraz

OSSO BUCCO

Sous-vide 24 hours, tomato stew, polenta and gremolata

1,250

Elevate with: Cheers Dad!
Side Car
Pinya Fresca
Malbec/Palazetto

BARRAMUNDI "CONTRAMAR"

with 2 sauces, Sambal and Chimichurri

750

Elevate with: White Sangria
Pick a Sparkling Darling! Oh
Honey Mary
Bordeaux Blanc

SLOW ROASTED IBERIAN CHICKEN

Lemon and garlic confit, rosemary

575 / 975

Elevate with: Pick a Sparkling Darling!
180 Gin & Tonic L&B
Splash
Sauvignon Blanc

SQUID INK PAELLA WITH SEAFOOD

3,950

Elevate with: 180 Cocolada
Negroni
Takipsilim
Chardonnay

CHICKEN ALA PLANCHA WITH CAPERS

650

Elevate with: Golden Hour
Manhattan
180 Lemonade
Bordeaux Blanc

SEAFOOD PLATTER

3750

Elevate with: Golden Hour
Pick a Sparkling Darling!
Tawilis Martini
Frozen Margarita
Bloody Mary
L&B Splash/180 Iced tea
Bordeaux Blanc/Chardonnay

GRILL

MEATS

•U.S. Rib-eye 350/g	2,100
•Grilled Duck	2,100
•U.S. Tomahawk 1850/g	7,950

Elevate with: 180 Sangria
Cheffy's Smash
Old Fashioned
Whiskey Sour
Virgin Mary/Oh Honey Mary!
Bordeaux Red Blend
Malbec Terrazas

SEAFOOD

•U.S. Maine Lobsters 350g/each	1,750
•Tiger Prawns 150g/each	600
•Tuna Loin 350g	1,250

Elevate with: Golden Hour
Pick a Sparkling Darling!
Tawilis Martini
Frozen Margarita
Bloody Mary
L&B Splash/180 Iced tea
Bordeaux Blanc/Chardonnay

CHEF'S SPECIAL

Conchinillo

To be ordered in a day before

Per 100g at market price

12,500

Elevate with: 180 Sangria Cons'
Negroni High
Garden

DESSERT

IMPOSSIBLE CAKE

Layer of chocolate and leche flan

475

BASQUE CHEESECAKE

575

FLOURLESS CHOCOLATE CAKE

575

VUCOFYE

475

Elevate with: Espresso Martini | Sula Flight | Caffeine Proof | Irish Coffee | Amaretto Sour
Kiwi Vibe | Choco Cookie Latte | 180 Signature Hot Chocolate
