

APPETIZER

Gambas 550
Vannamei Shrimp, Parma Ham, Garlic, Anchovy

Moules Marinière 980
Chilean Mussels, Italian Parsley, Garlic, Onion, White Wine, French Fries

Escargot Fricassee 880
Homemade Iberico Pancetta, Paris Mushroom, Parsley, Butter, Semi-Dried Cherry Tomato, Walnuts

Fried Chicken Wings 320
Mixed Spices, Sriracha Mayonnaise

Arancini 420
Rice Croquette, Homemade Tomato Sauce, Pine Nut, Mozzarella, Parmesan, Parsley

Fried Tripe 380
Stewed Honeycomb Tripe, Cayenne, Rosemary, Garlic, Sriracha Mayonnaise

Appetizer Platter 780
Mozzarella Sticks, Arancini, Potato Wedges, Chicken Wings, Vegetable Sticks

Mozzarella Sticks 320
Mozzarella, Paprika, Honey Mustard Mayo

Smoked Salmon and Avocado 620
Cashew, Orange Lemon Dressing, Lettuce, Pink Peppercorn, Cream Cheese Sauce, Dill

Frito Misto 780
Squid, Vannamei Shrimps, Zucchini, Red Chimichurri, Turmeric Aioli

Italian Burrata with Fruits 1,180
Parma Ham, Dragon Fruit, Orange, Watermelon, Mango, Cherry Tomato, Vanilla Dressing, Orange Lemon Dressing

SOUP

Roasted Pumpkin Soup 320
Coconut Foam, Goji, Curry Leaf, Pumpkin Seed, Cardamom, Garam Masala

 **Creamy Mushroom Soup** 490
Paris Mushroom, Onion, Parsley, Scallion

 **Tomato Soup** 390
Thyme, Cream, Parmesan

French Onion Soup 450
Caramelized Onion, Gruyere, Melba Toast, Parmesan

SALAD

Caesar Salad 480
Romaine Lettuce, Croutons, Crispy Bacon, Shaved Parmesan, Creamy Caesar Dressing

 **Farmer’s Salad** 380
Mixed Greens, Apple, Candied Walnuts, Italian Parsley, Sweet Corn, Boiled Egg, Okra, Miso Honey Dressing

 **Chopped Salad** 480
Romain Lettuce, Fuji Apple, Fragrance Pear, Bacon, Feta, Cranberries, Poppy Seed Creamy Dressing, Candied Walnuts

 **Greek Salad** 580
Cucumber, Cherry Tomato, Red Bell Pepper, Red Onion, Feta, Oregano, Black Olive, Red Wine Vinegar, Olive Oil

Bulgur Salad 480
Octopus Carpaccio, Cherry Tomato, Cucumber, Red Onion, Yuzu Dressing, Mesclun Salad

Pork Quinoa Salad 480
Spanish Pork Belly Confit, Thai Dressing, Raisin, Cucumber, Paprika, Cherry Tomato, Caramelized Peanuts

Prologue

MAINS & GRILL

Buttermilk Fried Chicken 680
Homemade Gravy, Potato Wedge

Piccalilli Mustard Chicken 680
English Mustard Pickle Sauce, French Beans, Homemade Iberico Pancetta, Onions, Potato, Cherry Tomato Confit, Butter Rice

Chicken Tandoori 540
Indian Spices, Yogurt, Turmeric Rice, French Beans, Mushroom, Cream Sauce

Iberico Cabecero 1,380
Chimichurri, Mexican Fried Brown Rice, Onion, Bell Pepper, Oregano, Cilantro, Lime

Grilled Iberico Tomahawk 3,800
Ratatouille, Basil Pesto, Arugula, Parmesan

Australian Lamb Chops 2,200
Indian Spice, Turmeric Rice, Yogurt Sauce, Iceberg Lettuce, Onion, Cucumber, Tomato

Lomo Saltado 1,380
Australian Angus Ribeye, Stir Fried Vegetables, Butter Rice

Beef Rendang 950
Braised US Beef Brisket, Coconut Rice, French Beans, Broccoli, Jicama, Carrot

Beef Burgundy 1,050
US Angus Beef Cheek, Mashed Potato, Carrots, Homemade Iberico Pancetta, French Beans, Mushroom

Hayashi Ox Tail 820
Handcrafted Demi-Glace Sauce, Mushroom, Onion, Jasmine Rice, Sous Vide Egg

300g US Angus Ribeye 2,900
Choice of Peppercorn or Mushroom Sauce, Choice of Mashed Potato or Garlic Rice

SPECIALTY SEAFOOD

Fish and Chips 1,050
Atlantic Cod, Fried Potato, Tartar Sauce

Oven Roasted Jade Perch 1,380
Brown Butter, Sherry Vinegar, Capers, Tomato, Crouton, English Spinach

Norwegian Salmon 980
Mashed Potato, French Beans, Cherry Tomato, Lemongrass Sauce

SIDES

Rice Plain / Garlic 80
Potato Mashed / Wedges 180
Truffle Potato Chips 180
Sweet Potato Chips 120

PASTA every dish is served with our home-made fresh pasta

 **Truffle Mushroom** 680
Tagliatelle, Parmigiano, Cream, Tartufi Morra White Truffle Oil

Iberico Pancetta Carbonara 450
Homemade Iberico Pancetta, Poached Egg, Parsley, Parmesan

Vongole 620
Squid Ink Spaghetti, Tomato, Italian Parsley

Homemade Sausage Pasta 550
Tomato Cream Sauce, Oregano, Thyme

Trofie Pesto 580
Manila Clam, Shrimp, Basil Pesto, Semi-dried Cherry Tomato, Asparagus, Parmesan

 **Potato Gnocchi** 580
Spinach, Feta Cheese, Semi-dried Cherry Tomato, Garlic, Chili, Shaved Parmesan

Smoked Salmon Cream Pasta 750
Tagliatelle, Onion, Capers, Cream, Dill, Lemon

Amatriciana 530
Homemade Iberico Pancetta, Basil, Olive Oil, Parmesan, Semi-dried Cherry Tomato

PIZZA * With Mozzarella Burrata +490

Margherita 420
Mozzarella, Stewed Tomato Sauce, Basil, Olive Oil

Pepperoni 480
Spicy Sausage, Mozzarella, Stewed Tomato Sauce, Olive Oil

 **Quattro Formaggi** 750
Mozzarella, Gruyere, Gouda, Gorgonzola

Prosciutto Rucola 780
Parma Ham, Arugula, Cherry Tomato, Stewed Tomato Sauce, Olive Oil, Shaved Parmesan

Sisig 580
Crispy Pork Face, Egg, Calamansi and Chili Mayonnaise

 **Truffle Pizza** 780
Truffle Alfredo, Mixed Mushrooms, Homemade Ricotta, Tartufi Morra White Truffle Oil, Arugula

RISOTTO • RICE BOWL

Adlai Moringa Risotto 580
Clam, Paris, Enoki and Shimeji Mushrooms, Pine Nut, Basil, Curry Leaf

Iberico Cabecero Steak Risotto 980
Button, Enoki and Shimeji Mushroom, Arugula, Parmesan, Green Asparagus, Semi-dried Cherry Tomato

Shitake Mushroom Risotto 720
Crispy Bacon, Asparagus, Semi-dried Cherry Tomato, Spring Onion, Garlic, Parmesan, Thyme, Italian Parsley

Kimchi Rice 580
US Hanging Tender Beef, Brown Rice, Korean Seaweed, Sesame, Sunny Side Up Egg

Pork Adobo 550
Spanish Pork Belly Confit, Garlic Rice, Fried Eggs, Garlic Confit, Spring Onion

Roasted Beef Bowl 650
Japanese Steak Sauce, Garlic Rice, Pan-fried Vegetables, Sous Vide Egg, Potato Frits

Nasi Goreng King Prawn 880
Basil Pesto, Coconut, Brown Rice, Spring Onion, French Beans, Bean Sprout, Kecap Manis, Egg

DESSERT

Gelato / Sorbet 180
Ask our staff for available flavors

Cakes and Pastries
Please check our cake display for availability

ALL-DAY BREAKFAST MENU

BREAKFAST IN BREAD

Served in our homemade sourdough bread bowl, packed and overflowing with all your favorite breakfast staples. A complete meal!



Original

Spinach, Onion, Mushroom, Tomato, Sausage, Iberico Bacon, Cheese, Egg

with Smoked Salmon 650

with Forest Ham 580

BREAD

Croque Madame 480

Forest Ham, Comte Béchamel, Milk Bread, Fried Egg, Green Salad

Avocado Smash 420

Poached Egg, Feta, Arugula, Basil Oil, Capers, Dill, White Rye Bread

Salmon Bagel 520

Home Cured Smoked Salmon, Sesame Bagel, Cream Cheese, Red Onion, Mesclun, Capers

EGG

Big Breakfast 650

Scrambled Eggs, Homemade Bacon & Sausage, Mushroom, Roasted Tomato, Rye Bread

Three-Egg Omelette

Cheese & Tomato 350

Mushroom 420

Ham & Cheese 450

Omurice 420

Demi-glaze Sauce, Edamame, Homemade Bacon, Cheese

Eggs Benedict 490

Croissant, Forest Ham, Hollandaise Sauce, Green Salad

RICE

Filipino Big Breakfast 580

Garlic Longganiza, Smoked Bangus, Beef Tapa, Sunny Side Up Eggs, Garlic Rice

US Beef Tapa 420

Sunny Side Up Eggs, Garlic Rice

Longganiza Duo 420

Garlic Longganiza, Hamonado, Sunny Side Up Eggs, Garlic Rice

Kimchi Rice 580

US Angus Beef, Brown Rice, Korean Seaweed, Sesame, Sunny Side Up Eggs

Smoked Bangus Rice 420

Bangus Belly, Brown Rice, Eggplant, Garlic, Scallion, Shallots, Pickled Vegetables, Sunny Side Up Eggs

Pork Adobo 550

Spanish Pork Confit, Garlic Rice, Sunny Side Up Egg, Garlic Confit, Spring Onion

SOUFFLE PANCAKES

**30 mins cooking time*

Mixed Berries 530

Mixed Berries, Chantilly Cream, Homemade Granola, Raspberry Sorbet, Bourbon Vanilla

Banana Caramel 450

Caramelized Banana, Cinnamon, Caramel Cream, Coconut Sugar, Cashew, Vanilla Ice Cream

Matcha 550

Matcha Pancake, Chantilly Cream, Fresh Strawberry, Homemade Granola, Caramelized Almond, Cacao Nibs, Coconut Sugar, Vanilla Ice Cream



FROM THE GRILL

Great for sharing

Choice of peppercorn sauce, mushroom sauce or chimichurri

Japanese Wagyu 1,300 per 100g
Sirloin or Ribeye (Approximately 500-600g)

A5 Japanese Wagyu 2,000 per 100g
Sirloin or Ribeye (Approximately 500-600g)

US Angus Prime Ribeye 850 per 100g
Certified Angus Beef (Approximately 300-350g)

Canadian Bone-in Ribeye 850 per 100g
Rich flavor, Well-marbled (Approximately 700-800g)

Canadian Prime Ribeye 850 per 100g
Rich flavor, Well-marbled (Approximately 300-350g)

Iberico Tomahawk 680 per 100g
Black Iberian Pig from Spain (Approximately 400-600g)

Iberico Pluma 950 per 100g
Neck end of pork loin, Rare cut (Approximately 300-500g)

Iberico Presa 850 per 100g
Pork shoulder, Well-marbled (Approximately 600-900g)

Iberico Cabecero 500 per 100g
Pork collar, Rich & juicy texture (Approximately 850-1200g)

SIDES

Rice Plain / Garlic 80
Potato Mashed / Wedges 180
Truffle Potato Chips 180
Sweet Potato Chips 120

Prices are VAT inclusive and will be subjected to 10% Service Charge