

## HEALTHY CHOICE

- CAPRESE SALAD**  **750**  
Fresh burrata, tomatoes, basil, oregano, extra virgin olive oil, black olive tapenade dip
- POKE BOWL**   **750**  
Hawaiian rice bowl topped with raw fish sashimi cubes, avocado, asparagus, radish, corn kernels, cucumber, sriracha mayonnaise sauce with a choice of: tuna or salmon
- GLAZED CHICKEN SALAD**   **700**  
Bleu cheese, Korean pears, hydroponic organic mixed lettuce, olives, sun-dried tomatoes, artichoke, croutons, capers, walnut, honey mustard dressing
- PRAWNS ORGANIC CHIA SEED BOWL**    **700**  
Hydroponic organic mixed lettuce, sautéed prawns, strawberry, green apple jelly, walnut, feta cheese, maple syrup vinaigrette



## GOURMET BOWLS

- TAIWANESE BEEF RIBS** **1,350**  
Braised beef ribs tossed in gochujang paste, mixed spices
- SALMON TERIYAKI**    **790**  
Gari, tankuan, scrambled egg, plain rice
- GOCHUJANG GINGER CHICKEN**  **600**  
Broccoli, long beans, scrambled egg, plain rice
- BISTEK TAGALOG**   **600**  
Scrambled egg, beef, atsara, plain rice
- CRISPY PORK BAGNET**   **600**  
Scrambled egg, pork, atsara, plain rice
- DEEP-FRIED MANCHURIAN CAULIFLOWER**  **540**  
Deep-fried cauliflower tossed in manchurian sauce, brown rice

### GO HEALTHY CHANGE PLAIN RICE TO:

- Garlic Rice (add 60)  
Brown Rice (add 70)  
Quinoa (add 90)  
Adlai (add 90)



## MAIN PLATE

- TATAKI TENDERLOIN**  **1,180**  
Asparagus, rocket salad, parmesan flakes
- LINGUINE AGLIO OLIO**  **990**  
Sea urchin, zucchini, capers, lemon
- PORCINI MUSHROOM RISOTTO**  **900**  
Italian-style rice cooked in porcini mushroom broth, parmesan, herbs
- SEARED DUCK PANCIT CANTON**   **840**  
Wok-fried egg noodles, vegetables, shrimps, imported duck breast
- WAGYU BEEF MEATBALL**  **840**  
**FILIPINO-STYLE SPAGHETTI**  
Sausage, wagyu meatballs, sweet Filipino-style tomato sauce
- BRAISED BEEF CHEEK TACOS 3PCS.** **800**  
Slow-cooked beef cheek, coleslaw, American cheese
- ADLAI RISOTTO**  **780**  
Squid ink, seared scallop
- MISO-CARBONARA**  **540**  
Tofu, miso, nori, mushroom, spaghetti



## ONLY @ GOURMET BAR

- KUROBUTA PORK CHOP MILANESE**   **1,500**  
Arugula, cherry tomatoes, lemon, parmesan flakes
- LAMB PARES**  **900**  
Garlic rice, soft-boiled egg
- TUNA CONFIT KARE-KARE**   **900**  
Crab bagoong
- SPICY PORK ADOBO BIRYANI**  **680**  
Indian spices, raita



## GOURMET SANDWICHES

- TRIPLE DECK CHEESEBURGER**  **1,250**  
Triple Australian beef patty, cheese, lettuce, tomato, onion
- STEAK SANDWICH** **990**  
Grilled Australian beef tenderloin, hydroponic organic mixed lettuce, roasted onion, mushroom, bleu cheese
- CHEF'S DOUBLE CHEESEBURGER**   **900**  
300g Australian beef patty, cheese, bacon, onion, lettuce, tomato, pickles
- REUBEN SANDWICH** **900**  
Corned wagyu beef, coleslaw, gruyère cheese
- CLUB TURKEY SANDWICH**   **900**  
Double deck sandwiches layered with pork bacon, tomato, American cheese, green lettuce, turkey ham
- GRILLED THREE-CHEESE SANDWICH** **700**  
Caramelized onion

### ADD-ONS:

- French Fries 250  
Mac and Cheese 180  
Tomato Soup 180  
Hydroponic Salad 170  
Salad 100



## GO HEALTHY SUGAR-FREE DESSERTS

- SUGAR-FREE BANANA BREAD** **480**

## DESSERTS

- UBE TIRAMISU CAKE (SLICE)** **480**
- TAHO PANNACOTTA, VANILLA CARAMEL, TAPIOCA, SUGAR SYRUP** **480**
- BASQUE CHEESECAKE, ORANGE** **480**
- RED VELVET CAKE (TO SHARE)** **480**
- FRUIT PLATTER** **420**  
Fresh fruit slices
- GELATO (PER SCOOP)** **240**

-  - Pork  - Seafood  - Poultry  - Nuts  
 - Vegetarian  - Recommended

