





APPETIZERS

and classic Caesar dressing

150 200

Grilled Chicken add-on Grilled Shrimp add-on

BUFFALO CHICKEN WINGS	PHP 550	POACHED PEAR SALAD	PHP 550
Frank's Red Hot Sauce and ranch dipping sauce		Mixed lettuce, goat cheese cream, walnuts and	
SPICY SALMON POKÉ	PHP 650	balsamic vinaigrette	
Mango, Avocado Tobiko, Sriracha aioli,		SALMON NICOISE	PHP 650
and crispy nori		Smoked salmon, potato, French beans, olives, boiled egg, and lemon vinaigrette	
NOSTALGIA NACHOS	PHP 550	bolled egg, and lerrion virialgrette	
Crispy corn tortillas with chili con carne, cheddar cheese, pico de gallo, and jalapeños		SANDWICHES	
CHARCUTERIE & CHEESE PLATE	PHP 950	SANDWICHES	
Imported cold cuts, and cheese selection with dried		THE NOSTALGIA BURGER	PHP 720
fruits, nuts, and crostini. (Serves 2-3 people)		Beef short rib patty, lettuce, tomato, mayonnaise, cheddar, and gherkin on	
PRAWN TEMPURA MAKI	PHP 550	a sesame bun	
Romaine lettuce, cucumber, asparagus, and tobiko		SMOKED SALMON TOAST	PHP 750
UNAGI & MANGO MAKI	PHP 680	Tomatoes, egg, dill cream, pickled	
Shrimp tempura and cucumber layered with unagi, mango, sweet soy, and tobiko		onions, and capers on rye toast	
unagi, mango, sweet soy, and tobiko		THE NOSTALGIA CLUB	PHP 650
		Grilled chicken, bacon, fried egg, cheddar, lettuce, and tomato on wheat toast	
SOUPS & SALADS			
		MUFFALETTA SANDWICH	PHP 750
MUSHROOM SOUP		Sicilian cold cuts sandwich with mozzarella, mixed greens, olives	
Roasted mushroom, parmesan, and herb	PHP 550	and capers	
crostini		REUBEN SANDWICH	PHP 750
LOBSTER BISQUE	PHP 550	Beef pastrami, sauerkraut, and	
Cognac, marble potato, and herb crostini		remoulade on rye toast	
DUMPLING NOODLE SOUP	PHP 600	MUSHROOM BANH MI	PHP 650
Char Siu pork, shanghai dumpling, egg noodles, bok choy, and light soy broth		Hoisin BBQ mushrooms, cucumber salad, cilantro and pickled radish on a baguette	
CAESAR SALAD	PHP 500		
Romaine lettuce, bacon bits, croutons, egg,			
and classic Capsar drossing			





PIZZA & PASTA

AMERICANO PIZZA PRAWN PAELLA PHP 750 PHP 1.250 Tomato, mozzarella, and pepperoni salami Sofrito, bomba rice, lobster stock, chorizo and **QUATTRO FORMAGGI PIZZA PHP 750** olives **GRILLED SALMON PHP 980** Tomato, mozzarella, parmesan, gorgonzola, and brie cheese Ratatouille, butter whipped potatoes, and basil pesto **PHP 850 PEAR & GORGONZOLA PIZZA** RIB EYE STEAK FRITES PHP 1,980 Grilled chicken, mozzarella, balsamic, 250g steak with french fries, mesclun salad, and and arugula peppercorn sauce SPAGHETTI BOLOGNESE **PHP 720 FILET MIGNON PHP 1,600** Braised beef ragout, tomato sauce, and parmesan 180g of meat with butter whipped potatoes, seasonal vegetables, and black peppercorn **PHP 750 CRAB ROE FETTUCCINI** sauce Tomato cream, lobster bisque, and lemon PHP 150 **ADDITIONAL SIDES** gremolata PER SIDE **Mashed Potatoes** Ratatouille PESTO PENNE PASTA **PHP 650** Seasonal Vegetables Garden salad Basil pesto, tomato confit, and pine nuts **French Fries** Steamed Rice

MAIN COURSE





ASIAN FAVORITES

PHP 750 PORK SISIG PHP 650 LAKSA Shrimp, fish cakes, tofu, egg noodles, and spicy Crispy pork face and ears with egg, chilies, and coconut-curry broth citrus-soy **CLASSIC KARE-KARE PHP 850 CHARSIU BBQ PORK PHP 680** Braised oxtail and beef tripe with banana heart, Yang chow fried rice with egg, leeks, and light soy string beans, eggplant, roasted peanut sauce, and **CHICKEN TIKKA MASALA PHP 680** fermented shrimp paste Indian butter chicken with garam masala, CHICKEN-COCONUT ADOBO **PHP 650** coriander, and steamed rice Vinegar-soy braised chicken with coconut milk, **PHP 680 SOY CHICKEN & NOODLES** soft-boiled egg and crispy garlic Stir fried egg noodles, shitake mushroom, **LECHON KAWALI & PINAKBET PHP 650** bok-choy, Xiaosing wine, and dark soy Crispy pork belly with simmered bahay-kubo **BEEF RENDANG PHP 620** vegetables, and fermented shrimp paste Coconut and red curry braised beef with chilies, **CALLOS BALDERAMOS PHP 850** cucumber salad, and steamed rice Braised ox tripe with smoked chorizo, garbanzo beans, tomato sauce, and olives **PHP 950**

LOCAL FAVORITES

DESSERT

PARIS-BREST	PHP 380			
Choux pastry with hazelnut cream, caramel and almond slivers				
EARL GREY TEA & CHOCOLATE CAKE Ce	ler pHP 450			
Mango gelee, earl grey tea mousse, and dark chocolate				
WINTER BERRY CAKE	PHP 450			
Raspberry and white chocolate mousse cake with sponge cake and almond powder				
COCONUT PANNA COTTA Mango gelee	PHP 380			
FRESH SEASONAL FRUITS	PHP 380			



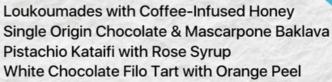
Whole roasted pork knuckle with spiced vinegar



OPA.

Afternoon Tea Soiree

Php 1,350 per set





Labneh Cheese Sandwich with Roasted Bell Peppers
Feta, Cucumber, and Kalamata Skewers, Tomato Lemon Zest Sauce
Sundried Tomato Tapenade Crostini with Slow-Roasted Chicken
Grilled Calamari Bruschetta



Poached Baby Octopus with Cucumber Tzatziki
Lamb Kreatopita
Spanakopita with Tomato Dip
Stuffed Chickpea Hummus & Zucchini Blossom

