





 AVAILABLE 24/7

APPETIZERS

BUFFALO CHICKEN WINGS

Frank's Red Hot Sauce and ranch dipping sauce

PHP 550

SPICY SALMON POKÉ

Mango, Avocado Tobiko, Sriracha aioli, and crispy nori

PHP 650

NOSTALGIA NACHOS

Crispy corn tortillas with chili con carne, cheddar cheese, pico de gallo, and jalapeños

PHP 550

CHARCUTERIE & CHEESE PLATE

Imported cold cuts, and cheese selection with dried fruits, nuts, and crostini. (Serves 2-3 people)

PHP 950

PRAWN TEMPURA MAKI

Romaine lettuce, cucumber, asparagus, and tobiko

PHP 550

UNAGI & MANGO MAKI

Shrimp tempura and cucumber layered with unagi, mango, sweet soy, and tobiko

PHP 680

SOUPS & SALADS

MUSHROOM SOUP

Roasted mushroom, parmesan, and herb crostini

PHP 550

LOBSTER BISQUE

Cognac, marble potato, and herb crostini

PHP 550

DUMPLING NOODLE SOUP

Char Siu pork, shanghai dumpling, egg noodles, bok choy, and light soy broth

PHP 600

CAESAR SALAD

Romaine lettuce, bacon bits, croutons, egg, and classic Caesar dressing

PHP 500

Grilled Chicken add-on
Grilled Shrimp add-on

150
200

POACHED PEAR SALAD

Mixed lettuce, goat cheese cream, walnuts and balsamic vinaigrette

PHP 550

SALMON NICOISE

Smoked salmon, potato, French beans, olives, boiled egg, and lemon vinaigrette

PHP 650

SANDWICHES

THE NOSTALGIA BURGER

Beef short rib patty, lettuce, tomato, mayonnaise, cheddar, and gherkin on a sesame bun

PHP 720

SMOKED SALMON TOAST

Tomatoes, egg, dill cream, pickled onions, and capers on rye toast

PHP 750

THE NOSTALGIA CLUB

Grilled chicken, bacon, fried egg, cheddar, lettuce, and tomato on wheat toast

PHP 650

MUFFALETTA SANDWICH

Sicilian cold cuts sandwich with mozzarella, mixed greens, olives and capers

PHP 750

REUBEN SANDWICH

Beef pastrami, sauerkraut, and remoulade on rye toast

PHP 750

MUSHROOM BANH MI

Hoisin BBQ mushrooms, cucumber salad, cilantro and pickled radish on a baguette

PHP 650

*Inclusive of 10% service charge and applicable taxes



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PIZZA & PASTA

AMERICANO PIZZA

Tomato, mozzarella, and pepperoni salami

QUATTRO FORMAGGI PIZZA

Tomato, mozzarella, parmesan, gorgonzola, and brie cheese

PEAR & GORGONZOLA PIZZA

Grilled chicken, mozzarella, balsamic, and arugula

SPAGHETTI BOLOGNESE

Braised beef ragout, tomato sauce, and parmesan

CRAB ROE FETTUCCINI

Tomato cream, lobster bisque, and lemon gremolata

PESTO PENNE PASTA

Basil pesto, tomato confit, and pine nuts

PHP 750

PHP 750

PHP 850

PHP 720

PHP 750

PHP 650

MAIN COURSE

PRAWN PAELLA

Sofrito, bomba rice, lobster stock, chorizo and olives

GRILLED SALMON

Ratatouille, butter whipped potatoes, and basil pesto

RIB EYE STEAK FRITES

250g steak with french fries, mesclun salad, and peppercorn sauce

FILET MIGNON

180g of meat with butter whipped potatoes, seasonal vegetables, and black peppercorn sauce

ADDITIONAL SIDES

Mashed Potatoes
Seasonal Vegetables
French Fries

Ratatouille
Garden salad
Steamed Rice

PHP 1,250

PHP 980

PHP 1,980

PHP 1,600

PHP 150
PER SIDE

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ASIAN FAVORITES

LAKSA

Shrimp, fish cakes, tofu, egg noodles, and spicy coconut-curry broth

CHARSIU BBQ PORK

Yang chow fried rice with egg, leeks, and light soy

CHICKEN TIKKA MASALA

Indian butter chicken with garam masala, coriander, and steamed rice

SOY CHICKEN & NOODLES

Stir fried egg noodles, shitake mushroom, bok-choy, Xiaosing wine, and dark soy

BEEF RENDANG

Coconut and red curry braised beef with chilies, cucumber salad, and steamed rice

DESSERT

PARIS-BREST

Choux pastry with hazelnut cream, caramel and almond slivers

EARL GREY TEA & CHOCOLATE CAKE

Mango gelee, earl grey tea mousse, and dark chocolate

WINTER BERRY CAKE

Raspberry and white chocolate mousse cake with sponge cake and almond powder

COCONUT PANNA COTTA

Mango gelee

FRESH SEASONAL FRUITS

PHP 750

PHP 680

PHP 680

PHP 680

PHP 620

PHP 380

PHP 450

PHP 450

PHP 380

PHP 380

LOCAL FAVORITES

PORK SISIG

Crispy pork face and ears with egg, chilies, and citrus-soy

CLASSIC KARE-KARE

Braised oxtail and beef tripe with banana heart, string beans, eggplant, roasted peanut sauce, and fermented shrimp paste

CHICKEN-COCONUT ADOBO

Vinegar-soy braised chicken with coconut milk, soft-boiled egg and crispy garlic

LECHON KAWALI & PINAKBET

Crispy pork belly with simmered bahay-kubo vegetables, and fermented shrimp paste

CALLOS BALDERAMOS

Braised ox tripe with smoked chorizo, garbanzo beans, tomato sauce, and olives

CRISPY PATA

Whole roasted pork knuckle with spiced vinegar

PHP 650

PHP 850

PHP 650

PHP 650

PHP 850

PHP 950

Please advise if you have any dietary restrictions.



The
NOSTALGIA
LOUNGE & BAR

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OPA!

Afternoon Tea Soiree

Php 1,350 per set



Loukoumades with Coffee-Infused Honey
Single Origin Chocolate & Mascarpone Baklava
Pistachio Kataifi with Rose Syrup
White Chocolate Filo Tart with Orange Peel



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

Crispy Caramel Pita



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

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