

SALADS

₱250

Signature Fresh Farm Salad

Fresh mixed greens, tomato & cucumber. Tossed with watermelon & mango. Dressed with homemade red wine vinaigrette.

+₱130

ADD A PROTEIN

Grilled Chicken, Pork or Squid

₱290

Mango-Arugula Salad

Freshly seasoned mango, arugula & tomato. Tossed with rice wine vinegar and parmesan cheese.

₱290

Buko salad

Grated coconut meat tossed with fruit cocktail, nata de coco, red kaong & pineapple. Dressed with kesong puti local goat cheese & sweet milk.

VEGETARIAN SALADS

₱250

Pancit Buko

Young coconut meat noodles stir-fried with vegetables

₱300

Grilled Keto Salad

Grilled & seasoned avocado, tomato & mango. Dressed with our homemade balsamic syrup.

₱200

Pinoy Style Grilled Pineapple Sweet, Sour & Spicy

Grilled & seasoned pineapple slices marinated with palawan honey, calamansi & chili flakes.

₱200

Tortang Talong

Grilled eggplant "torta" lightly battered & deep fried.

BAR CHOW

₱300

Croquetas

Creamy bechamel base, flavored with local ingredients

₱280

Fish Tostadas

Seared catch of the day in crispy flour tortilla topped with mango salsa.

₱599

Grilled Tapas

Beef tapas grilled & seasoned with our homemade honey marinate. *Good for 4

₱150

Pinoy Fries

Homemade potato fries seasoned with your choice of flavor

+₱30

CHOICE OF FLAVOR

Salted Egg, Adobo

MAINS

₱300

Tambok's Chicken Inasal

A Filipino variant of roast chicken, marinated in a mixture of calamansi, black pepper, vinegar and glazed with annatto oil.

₱350

Tambok's Fried Chicken

Crispy fried chicken battered with our homemade batter mixture.

₱300

Crispy Bagnet

Deep fried pork belly with crispy crackling skin served with a traditional sweet liver sauce.

₱280

Pork Sisig

Grilled pork maskara seasoned with an aromatic blend of spice, chili & calamansi. Served sizzling!

ADD EGG

+₱20

CATCH OF THE DAY

*Price is per 100 grams

₱180

Tanigue

Pacific club mackerel fish

₱180

Talakitok

Carangidae or Jack mackerel fish

Can be prepared in the following ways:

₱150

Grilled

Simple seasoned pan grilled fish basted in annatto oil

₱150

Sinigang

Served in a tamarind broth stew with an assortment of vegetables

SWEETS FOR MY SWEET

₱150

Leche Flan

Crème caramel custard. Made from a coveted family recipe

₱150

Mais Con Yelo

Crème style corn mixed with milk, caramel and sweet corn kernels served over shaved ice

DRINKS

SIGNATURE FEEL GOOD DRINKS

₱290

Keto Avocado - Spinach Smoothie

Avocado, spinach, coconut with touch of vanilla & palawan honey

₱300

Blue Ternate - Basil Iced/Hot Tea

Blue ternate flower, lemon basil, calamansi & palawan honey

₱300

Cucumber - Basil Juice

Freshly pressed cucumber, basil, calamansi & palawan honey

FRESH FRUIT JUICES

₱120

Coconut Juice

Fresh coconut water

₱150

Calamansi Juice/Pineapple Juice/Watermelon Juice

Straight from the fruit

₱180

Mango Juice

Straight from the fruit

FRESH FRUIT SHAKES

₱150

Coconut shake/Calamansi shake/Pineapple shake

With or without sugar

₱180

Watermelon shake/Mango shake

With or without sugar

COFFE + TEA

Espresso Single/Double

₱120

Americano

₱120

Cappuccino

₱150

Café Latte

₱150

Café Mocha

₱150

Ginger Mint Tea

₱150

Lemon Basil Tea

₱150

Turmeric Mint Tea

₱150

Calamansi Mint Tea

₱150

Mint Tea

₱180

SODAS

₱150

Soda Water

Tonic Water

Coke Regular

Coke Zero

Sprite Regular

Royal Orange

SIGNATURE COCKTAILS

₱220

Ternatonic

Blue ternate infused gin, tonic water, lemon zest

₱220

Señorito Mojito

Lambanog, lemon, calamansi, lemon mint, sugar syrup, soda

₱220

Watermelon sugar hi

Vodka, watermelon, sweet basil, sugar syrup

₱220

By PIOPIO

Gin, elderflower cordial, apple, cucumber, lemon soda

₱220

Pineapple Express

Tequila, pineapple, turmeric, black pepper, local wild honey

₱220

Dory Fish

Blue ternate flower infused gin, lemon, calamansi, sugar syrup, egg white, soda

₱350

Señorito Negroni

Lambanog, campari, sweet vermouth

₱350

Sibaltan Carabao

Vodka, ginger, diapt, sugar syrup, ginger ale, angostura bitters

₱350

Espresso Roast Martini

Vodka, cointreau roasted cashew nuts, kahlua, espresso shot

₱350

Katipunero's Ritual (Bloody Mary)

Onion-garlic infused vodka, tomato, bahay bukal hot sauce, lea perris, lemon, salt.

CLASSIC COCKTAILS

₱400

Bloody Mary

Cosmopolitan

Mojito

Negroni

Daiquiri

Long Island Iced Tea

Manhattan

Old Fashioned

White Russian

Whisky Sour

₱450

SHOTS

₱150

Gubat Ghost Shot

Local dark rum, mango, ghost chilli pepper

₱150

Señorito Coco

Local Lambanog

₱250

Jaegerbomb

Jaegermeister & redbull

OUR WINES

Glass ₱350/Bottle ₱950

RED

Arrogant Frog Cabernet Sauvignon
Los Cardos Malbec
Nederburg Pinotage

WHITE

Arrogant Frog Sauvignon Blanc
Viña Esmeralda

ROSÉ

Woodbridge Zinfandel

SPARKLING

By the bottle ₱2500

Martini Prosecco
Asti Martini

OUR LOCAL BEERS

San Miguel Light

₱120

San Miguel Pale

₱120

Red Horse

₱120

Cerveza Negra

₱120

San Miguel Premium Select

₱120

San Miguel Super Dry

₱120

Engkanto Lager Craft Beer

₱220

VERMOUTH & LIQUEURS

Glass/Bottle

Martini Rosso Sweet Vermouth
Martini Bianco Dry Vermouth

Martini Extra Dry
Campari
Pimms No. 1
Cynar
Kahlua Coffee Liqueur
Patron XO Coffee Liqueur
Bailey's Irish Cream
Galliano Vanilla Liqueur
Cointreau Triple Sec
Grand Marnier
Frangelico Hazelnut Liqueur
Cherry Heering
Jack Daniel's Honey Flavored
Fireball Cinnamon Whiskey
Sambuca Vacarri
Jagermeister
Limoncino Grappa
Midori Green Melon Liqueur
Aperol Orange Liqueur
Pastis Prado Aperitif

Menu prices are exclusive of VAT & Service
Charge