

STARTERS

Sinuglaw S	440
Grilled pork belly, seared tuna, onion, ginger, chili & coconut vinegar	
Kilawin S	580
Tuna cured in calamansi, ginger, onion, chili & coconut dressing	
Bicol express lumpia S	320
Spiced pork & vegetable spring rolls & coconut vinegar dipping sauce	
Angus beef sliders	420
Gem lettuce, tomato & truffle mayonnaise	
Crispy calamari	390
Citrus mayonnaise & Bloody Mary cocktail sauce	
Octopus carpaccio	340
Mango & capsicum salsa, sun blushed vinegar tomatoes, arugula & olive oil	
Chorizo & vegetable empanadas	320
Cream cheese & spring onion dipping sauce	
Chicken briouat	340
Harissa aioli	
Bruschetta	320
Crispy sourdough, whipped ricotta, balsamic roasted cherry tomatoes & basil	
Porcini mushroom & parmesan arancinis V	360
Basil pesto aioli	
Falafel V GF	320
Hummus & pickled radish & tomato	
Raw vegetable rice paper rolls V GF	300
with a spiced peanut sauce	
Potato, pumpkin & pea samosas V	300
with tamarind sauce	
SALADS	
Ensaladang talong	260
Grilled eggplant, salted egg, tomato, cucumber & calamansi dressing	
Thai beef salad S	600
Beef tenderloin, cucumber, coriander, chili, garlic, lime, fish sauce, onion, mint & peanuts	
Lemon chicken & chorizo	540
Spinach, garlic, tomatoes, feta cheese, lemon zest, olive oil & pita bread	
Niçoise	540
Seared tuna, green beans, potatoes, egg, olives, cherry tomatoes & mustard dressing	

Caesar	360
Crispy gem lettuce, white anchovies, croutons, bacon, parmesan & dressing	
add lemon chicken	580
add prawns	700
Panzanella V	480
Focaccia, tomato, basil, onion, capsicum, olives, parmesan, mozzarella & red wine vinaigrette	
Greek V	360
Capsicum, tomatoes, red onion, olives, feta, red wine vinegar & oregano	
Quinoa V	580
Chick pea, spinach, red cabbage, onion, tomatoes, capsicum, garlic, lime & sesame dressing	
Watermelon V	360
Feta cheese, black olives, red onion, parsley, mint & lime	

SOUP

Bulalo	700
US beef shank & marrow broth, sweet corn, bok choy, green beans & cabbage	
Sinigang	
Tamarind broth, long beans, eggplant, okra, batuan, white radish, water spinach & tomatoes	
Corned US beef	660
Grouper	640
Chorizo ginisang monggo	410
Monggo beans, garlic, tomatoes, onion, gourd leaves, chorizo, pork belly & shrimp	
Miso ramen V	420
steamed tofu, soba noodles, bok choy, green beans, seaweed & spring onions	
Roasted tomato & herb V	280
with warm bread	
Cream of mushroom V	260
with tarragon & toasted sourdough bread	

MAINS

Adobo or Adobo sa gata	
Traditional braised stew with soy, vinegar & garlic (addition of coconut milk) with steamed rice, atchara & poached egg	
Tuna	620
Pork ribs	580
Whole baby chicken	860
Beef caldereta	890
Sweet capsicum stew with beef cheeks, potato, baby carrots, olives, peas, cream cheese & steamed rice	
Lechon kawali	560
Banana blossom ceviches, coconut milk & chili	
Crispy pata	1,100
Golden pork trotter with soy vinegar, atchara & sweet chili caramel	
Pancit palabok	760
Seafood broth, rice noodles, spring onion, crispy garlic, pork crackling, egg, shrimp, squid & pork loin	

Chicken green curry	580
Eggplant, long beans, lemongrass, lime leaf, pickled cucumber & steamed rice	
Seafood red curry	680
Fish fillet, squid, long beans, green tomato, pickled ginger & steamed rice	
Singaporean chili crispy chicken S	
Garlic, lemongrass, soy, galangal, tomato sauce, coriander & scallions	
Half chicken	500
Whole chicken	980
Balinese nasi goreng S	540
Chicken satay, fried egg, shrimp cracker, sambal & pickled vegetables	

Japchae noodles	680
Soy US beef, glass noodles, spinach, mushrooms, carrots, leeks, sesame seeds & egg omelette	
Kimchi fried rice S	440
Fried egg, seaweed	
Angus beef ribeye (200g)	2,400
French fries, peppercorn sauce, garlic, green beans & Dijon mustard	

Grilled octopus	760
Chorizo, sauté potatoes, tomato, romesco sauce & squid ink	
Grilled prawns	2,200
Garlic, parsley, chili & lemon butter	

Mezze 2P	700
Falafel, hummus, feta, marinated olives, artichokes, vegetables, pita bread & dips	

Paella 2P	890
Chorizo, chicken, prawns, squid, clams, sweet paprika, saffron, rice, vegetables & herbs	

Vegetable burrito V	460
Zucchini, tomatoes, mushroom, mongo beans, fried tofu & coriander	

Vegetable green curry V GF	450
Organic vegetables, crispy tofu, lemon grass, pickled cucumber, lime leaf & steamed rice	

Japchae noodles V GF	550
Mushrooms, carrots, spinach, leeks, green beans & sesame seeds	

SANDWICHES & BURGERS

(All served with French fries & condiments)

Club sandwich	620
White bread, bacon, tomato, lettuce, egg & mayonnaise with grilled chicken	
Cheeseburger	680
US beef patty, brioche bun, tomato, lettuce, onion, pickle, ketchup & mayonnaise	
Tempura fish burger	620
Brioche bun, sweet chili aioli, lettuce & Asian slaw	

HOMEMADE PIZZAS | **GF** Bases available

Sisig S	740
Cheese sauce, chili, onion, crispy pork binded with egg & calamansi	
Kinunot S	720
Smoke bangus, coconut cream, chili, ginger, spinach & ricotta cheese	
Margherita V	680
Tomatoes, fresh mozzarella & tomatoes	
Seafood marinara	840
Squid & ink, shrimps, scallops, octopus, capers, garlic, olives, mozzarella & tomatoes	
6 Cheese	820
(Cream cheese, parmesan, mozzarella, blue, smoked cheddar & goats) garlic & basil	
Salame Piccante S	770
Tomato, fresh mozzarella & ricotta, spicy salami & black olives	
BBQ chicken	740
Bbq sauce, pulled chicken, capsicum, smoked cheddar & coriander	
Organic V	700
Grilled artichoke, red onion, spinach, tomatoes, olives, capsicum, mozzarella & basil	

HOMEMADE PASTA | **GF** Pasta available

Beef ragu	980
Green olives & mint	
Carbonara	810
Salted Italian pancetta, garlic, egg yolk & Pecorino Romano cheese	
Shrimp aglio olio S	760
Shrimp, chili, garlic, parsley & butter	
Tuna puttanesca S	700
Garlic, achovy, chili, capers, black olives, tomato, parsley & parmesan	
Braised red wine octopus	680
Basil, butter, garlic & cherry tomatoes	
Spaghetti with creamy avocado sauce V	640
Cherry tomatoes, Pecorino Romano, basil & toasted pine nuts	
Sweet potato & goat cheese raviolis V	660
Toasted pumpkin seeds, chili oil & mixed salad	
Spaghetti aglio olio V S	550
Chili, garlic, parsley & olive oil	

SIDES

Pinakbet	360
Sautéed vegetables with anchovy sauce & crispy pork	
Truffle fries V	400
Parmesan, sea salt, & truffle aioli	
French fries	200
Mayonnaise & tomato ketchup	
Assorted bread board	220
Dukkha, roasted garlic, olive oil & balsamic	
Plain rice / Garlic rice	80

DESSERTS

BEVERAGE LIST

The Lind Halo-Halo Traditional Filipino dessert, mixed fruits compote, sweet preserves, crushed ice & milk	340
Banana Turon (5 pieces) Crispy banana spring rolls, caramel sauce & sesame seeds	270
Seasonal Tropical Fruit Platter	400
Bingsu Korean shaved vanilla ice cream, sweet mungo beans, whole corn kernels, kaong & diced ripe mango	300
Homemade Italian Gelato	
1 scoop	130
2 scoops	220
3 scoops	310
With a choice of the following toppings: Marshmallow Sprinkles	
Selections of Cakes	340
• Valrhona chocolate & hazelnut brownie passion fruit pastille	
• Floating island mango, coconut, passion fruit & white chocolate mousse	
• Caramel sable biscuit, coffee snap & crystallised red beans	
• Ube & coconut mousse coconut marshmallow & macaron	
• Pistachio panna cotta mango jelly & pistachio biscuit	
• Opera cake Almond sponge, chocolate ganache coffee buttercream	
• Fruit cheesecake mango, blueberry or strawberry	
• Tiramisu coffee, mascarpone & cocoa	
• Eclair white chocolate creme chantilly, chocolate & coffee ganache	

HOT SELECTION

Chamomile tea	140	English Breakfast tea	140
Green tea	140	Hot Chocolate tea	170
Peppermint tea	140	Hot Milk tea	170
Earl Grey tea	140	Matcha Green tea	170

COFFEE

Single espresso	150	Cappuccino	250
Double espresso	170	Latte	250
Americano	150	Flat white	250
Macchiato	170	Irish coffee	350

ADD - ONS PHP 60	• Caramel syrup	• Hazelnut syrup
	• Chocolate syrup	• Vanilla syrup

WATER

Evian, Still (750ml)	750
Ferrarelle, Sparkling (750 ml)	640
San Pelligrino, Sparkling (450 ml)	420

SODA AND TONIC

Coke (Regular, Light, Zero)	180
Sprite	180
Royal	180
Schweppes Tonic Water	180
Schweppes Soda Water	180
Stanford Shaw Fresh Ginger Ale	440

FRUIT JUICE

Fruit blends	320
Cucumber mint, mango lychee, mango and pineapple mint	
Iced teas	240
Lemon-ginger, pandan-lemongrass, Moon-fruit apple, watermelon-chamomile, peppermint-caramel, homemade frozen iced tea	
Fresh lemon coolers	250
Lemon watermelon, lemon mango, lemon lychee, lemon ginger, lemon cucumber	

PINOY STREET COCKTAILS

Pico Collins Vodka, St. Germain, mango, lime, vanilla, soda	380	Butchi Martini Vodka, Tia Maria, Frangelico, calamansi nectar, infused honey	360
Langka Rhumma Dark rum, orgeat, bitters, langka, lemongrass, lime, egg white	320	Sorbertes 1898 Gin, Cointreau, balsamic, vanilla ice cream	450
Lami - Lamihan Ube liqueur, rum, coconut milk, pinipig	560	La Presa Slush White rum, Disaronno, lychee, strawberry purée	540
Ube Macapuno Ube liqueur, coconut rum, coconut milk, fresh milk, pinipig	590	Kanto Halaya Ube liqueur, salted caramel vodka, cashew nuts	490

GIN AND TONIC

Hendricks Lime, cucumber, fever tree tonic	640	Agimat Lime, calamansi, fever tree tonic	595
Whitley Neil Quince Lime, thyme, fever tree tonic	800	Whitley Neil Blood & Orange Lime, cucumber, fever tree tonic	640
Bombay Orange, peppercorn, fever tree tonic	450	Tanqueray Bitter, pomelo, dry vermouth, orange, fever tree tonic	450

CLASSIC COCKTAILS BY THE LIND

Infinity Sour Hennessy V.S, Myers's Rum, lemon, egg white, syrup	540	Mojito Bacardi White, lime, mint, soda, syrup	370
Daiquiri Bacardi White, lime, syrup	340	The Lind Mule Belvedere Vodka, amaretto, homemade ginger beer, lime	460
Mai Tai Bacardi White, Myers's Rum, Cointreau, orgeat, lime	360	Blood and Sand Dewar's, sweet vermouth, Heering Cherry Liqueur, orange	400

BEERS BY THE BOTTLE

San Miguel (Pale, Light)	160/190	Corona Stella Artois Heineken Heineken 0.0	400
Peroni	520		320

BEER BUCKETS (6 BOTTLES)

San Miguel Pale	900
San Miguel Light	999
Heineken	1,800
Peroni	2,000
Stella Artois	2,200
Corona	2,200

SANGRIA BY THE GLASS

Lolea No.1 Red Sangria	520
Lolea No.2 Sparkling White Sangria	
Lolea No.4 Organic Garnacha	560

SOJU BY THE BOTTLE

Strawberry / Blueberry / Peach / Yogurt	500
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SPIRITS & LIQUEUR (PER SHOT)

VODKA			
Absolut (Mandarin, Blue, Citron, Kurant)	290		
Smirnoff			
Stolichnaya			
Kanto Salted Caramel	320		
Grey Goose	560		
Belvedere			
GIN			
Bombay Sapphire	250	Hendrick's	400
Tanqueray		Agimat	480
TEQUILA			
Patrón XO Café	290	Patrón Añejo	450
Jose Cuervo (Gold, Silver)		Patrón (Reposado, Silver)	
1800 (Reposado, Silver)			

RUM	
Bacardi 151	250
Havana Club Silver	
Myers's Dark	
Captain Morgan	

WHISKEY	
Bourbon	
Jack Daniel's	300
Wild Turkey	
Jim Beam	

Canadian	
Canadian Club	300

Malt	
Glenfiddich 12 years	510
Glenlivet 18 years	
Macallan 12 years	700
Glenmorangie 18 years	790

Scotch	
Johnnie Walker Black	360
Chivas Regal 12 years	
J&B Rare	
Royal Salute 21 years	750
Johnnie Walker Blue	1,000

Irish	
John Jameson	280

LIQUEURS	
Baileys	280
Amaretto Disaronno	
Cointreau	
Drambuie	
Frangelico	
Grand Marnier	
Tia Maria	
Kahlúa	
Jägermeister	
Luxardo Limoncello	
Midori	
Sambuca	
Southern Comfort	

APÉRITIF AND DIGESTIF	
Campari	230
Busnel Calvados	
Amaro Averna	
Martini (Dry, Bianco, Rosso)	
Fernet-Branca	

GRAPPA	
Grappa del Petrarca	340
Grappa di Moscato	560

PORT AND SHERRY	
Dow's Fine Tawny Port	340
Tío Pepe	

BRANDY	
Carlos I	340
Fundador	280

COGNAC	
Hennessy V.S, Rémy Martin VSOP	450
Hennessy VSOP	560
Hennessy XO, Rémy Martin XO	1,350

HAPPY HOUR
4:00 PM - 7:00 PM

