

## STARTERS

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

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

## SOUP

<b>Bulalo</b>	700
US beef shank & marrow broth, sweet corn, bok choy, green beans & cabbage	
<b>Sinigang</b>	
Tamarind broth, long beans, eggplant, okra, batuan, white radish, water spinach & tomatoes	
Corned US beef	660
Grouper	640
Prawns	880
<b>Chorizo ginisang monggo</b>	410
Monggo beans, garlic, tomatoes, onion, gourd leaves, chorizo, pork belly & shrimp	
<b>Miso ramen</b> <sup>V</sup>	420
steamed tofu, soba noodles, bok choy, green beans, seaweed & spring onions	
<b>Roasted tomato &amp; herb</b> <sup>V</sup>	280
with warm bread	
<b>Cream of mushroom</b> <sup>V</sup>	260
with tarragon & toasted sourdough bread	

## MAINS

<b>Adobo or Adobo sa gata</b>	
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
<b>Beef caldereta</b>	890
Sweet capsicum stew with beef cheeks, potato, baby carrots, olives, peas, cream cheese & steamed rice	
<b>Lechon kawali</b>	560
Banana blossom ceviches, coconut milk & chili	
<b>Crispy pata</b>	1,100
Golden pork trotter with soy vinegar, atchara & sweet chili caramel	
<b>Pancit palabok</b>	760
Seafood broth, rice noodles, spring onion, crispy garlic, pork crackling, egg, shrimp, squid & pork loin	
<b>Lamb inasal</b>	1,700
Grilled marinated lemongrass, coconut vinegar, garlic & palm sugar lamb chops, & spiced orange salad	

<b>Chicken green curry</b>	580
Eggplant, long beans, lemongrass, lime leaf, pickled cucumber & steamed rice	
<b>Seafood red curry</b>	680
Fish fillet, squid, long beans, green tomato, pickled ginger & steamed rice	
<b>Singaporean chili crispy chicken</b> <sup>S</sup>	
Garlic, lemongrass, soy, galangal, tomato sauce, coriander & scallions	
Half chicken	500
Whole chicken	980
<b>Balinese nasi goreng</b> <sup>S</sup>	540
Chicken satay, fried egg, shrimp cracker, sambal & pickled vegetables	
<b>Japchae noodles</b>	680
Soy US beef, glass noodles, spinach, mushrooms, carrots, leeks, sesame seeds & egg omelette	

<b>Kimchi fried rice</b> <sup>S</sup>	440
Fried egg, seaweed	
<b>Confit duck leg</b>	1,100
Garlic sausage & bacon cassoulet, green salad & sherry vinaigrette	
<b>Angus beef ribeye (200g)</b>	2,400
French fries, peppercorn sauce, garlic, green beans & Dijon mustard	
<b>Grilled octopus</b>	760
Chorizo, sauté potatoes, tomato, romesco sauce & squid ink	
<b>Grilled prawns</b>	2,200
Garlic, parsley, chili & lemon butter	
<b>Mezze</b> <sup>2P</sup>	700
Falafel, hummus, feta, marinated olives, artichokes, vegetables, pita bread & dips	
<b>Paella</b> <sup>2P</sup>	890
Chorizo, chicken, prawns, squid, clams, sweet paprika, saffron, rice, vegetables & herbs	
<b>Antipasto misto</b> <sup>2P</sup>	1,200
Cured Italian meats, chicken liver parfait, cheeses, olives, pickles & assorted breads	
<b>Vegetable burrito</b> <sup>V</sup>	460
Zucchini, tomatoes, mushroom, mongo beans, fried tofu & coriander	
<b>Vegetable green curry</b> <sup>V GF</sup>	450
Organic vegetables, crispy tofu, lemon grass, pickled cucumber, lime leaf & steamed rice	
<b>Japchae noodles</b> <sup>V GF</sup>	550
Mushrooms, carrots, spinach, leeks, green beans & sesame seeds	

## SANDWICHES & BURGERS

*(All served with French fries & condiments)*

<b>Club sandwich</b>	620
White bread, bacon, tomato, lettuce, egg & mayonnaise with grilled chicken	
<b>Cheeseburger</b>	680
US beef patty, brioche bun, tomato, lettuce, onion, pickle, ketchup & mayonnaise	
<b>Tempura fish burger</b>	620
Brioche bun, sweet chili aioli, lettuce & Asian slaw	
<b>Crunchy pork &amp; kimchi burger</b>	670
Brioche bun, garlic spinach, sesame & soy sauce aioli	

## HOMEMADE PIZZAS | <sup>GF</sup> Bases available

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

## HOMEMADE PASTA | <sup>GF</sup> Pasta available

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

## SIDES

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

# DESSERTS

# BEVERAGE LIST

<b>The Lind Halo-Halo</b> Traditional Filipino dessert, mixed fruits compote, sweet preserves, crushed ice & milk	340
<b>Banana Turon (5 pieces)</b> Crispy banana spring rolls, caramel sauce & sesame seeds	270
<b>Seasonal Tropical Fruit Platter</b>	400
<b>Bingsu</b> Korean shaved vanilla ice cream, sweet mungo beans, whole corn kernels, kaong & diced ripe mango	300
<b>Homemade Italian Gelato</b>	
1 scoop	130
2 scoops	220
3 scoops	310
With a choice of the following toppings: Marshmallow Sprinkles	
<b>Selections of Cakes</b>	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	Matcha Green tea	170
Peppermint tea	140	Hot Chocolate	170
Earl Grey tea	140	Hot Milk	170

**COFFEE**

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

ADD - ONS    • Caramel syrup    • Hazelnut syrup  
    **PHP 60**    • 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**

Lemon-ginger, pandan-lemongrass, Moon-fruit apple, watermelon-chamomile, peppermint-caramel, homemade frozen iced tea	240
---	-----

**Fresh lemon coolers**

Lemon watermelon, lemon mango, lemon lychee, lemon ginger, lemon cucumber	250
---	-----

**PINOY STREET COCKTAILS**

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

**GIN AND TONIC**

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

**CLASSIC COCKTAILS BY THE LIND**

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

**BEERS BY THE BOTTLE**

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

**BEER BUCKETS (6 BOTTLES)**

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

**SANGRIA BY THE GLASS**

<b>Lolea No.1 Red Sangria</b>	520
<b>Lolea No.2 Sparkling White Sangria</b>	
<b>Lolea No.4 Organic Garnacha</b>	560

**SOJU BY THE BOTTLE**

<b>Strawberry / Blueberry / Peach / Yogurt</b>	500
--	-----

**SPIRITS & LIQUEUR (PER SHOT)**

VODKA

<b>Absolut (Mandarin, Blue, Citron, Kurant)</b>	290
<b>Smirnoff</b>	
<b>Stolichnaya</b>	
<b>Kanto Salted Caramel</b>	320
<b>Grey Goose</b>	560
<b>Belvedere</b>	

GIN

<b>Bombay Sapphire</b>	250	<b>Hendrick's</b>	400
<b>Tanqueray</b>		<b>Agimat</b>	480

TEQUILA

<b>Patrón XO Café</b>	290	<b>Patrón Añejo</b>	450
<b>Jose Cuervo (Gold, Silver)</b>		<b>Patrón (Reposado, Silver)</b>	
<b>1800 (Reposado, Silver)</b>			

RUM

<b>Bacardi 151</b>	250
<b>Havana Club Silver</b>	
<b>Myers's Dark</b>	
<b>Captain Morgan</b>	

WHISKEY

Bourbon

<b>Jack Daniel's</b>	300
<b>Wild Turkey</b>	
<b>Jim Beam</b>	

Canadian

<b>Canadian Club</b>	300
----------------------	-----

Malt

<b>Glenfiddich 12 years</b>	510
<b>Glenlivet 18 years</b>	
<b>Macallan 12 years</b>	700
<b>Glenmorangie 18 years</b>	790

Scotch

<b>Johnnie Walker Black</b>	360
<b>Chivas Regal 12 years</b>	
<b>J&amp;B Rare</b>	

<b>Royal Salute 21 years</b>	750
<b>Johnnie Walker Blue</b>	1,000

Irish

<b>John Jameson</b>	280
---------------------	-----

LIQUEURS

<b>Baileys</b>	280	<b>Kahlúa</b>
<b>Amaretto Disaronno</b>		<b>Jägermeister</b>
<b>Cointreau</b>		<b>Luxardo Limoncello</b>
<b>Drambuie</b>		<b>Midori</b>
<b>Frangelico</b>		<b>Sambuca</b>
<b>Grand Marnier</b>		<b>Southern Comfort</b>
<b>Tia Maria</b>		

APÉRITIF AND DIGESTIF

<b>Campari</b>	230
<b>Busnel Calvados</b>	
<b>Amaro Averna</b>	
<b>Martini (Dry, Bianco, Rosso)</b>	
<b>Fernet-Branca</b>	

GRAPPA

<b>Grappa del Petrarca</b>	340
<b>Grappa di Moscato</b>	560

PORT AND SHERRY

<b>Dow's Fine Tawny Port</b>	340
<b>Tío Pepe</b>	

BRANDY

<b>Carlos I</b>	340
<b>Fundador</b>	280

COGNAC

<b>Hennessy V.S, Rémy Martin VSOP</b>	450
<b>Hennessy VSOP</b>	560
<b>Hennessy XO, Rémy Martin XO</b>	1,350

**HAPPY HOUR**  
4:00 PM - 7:00 PM

