chef's recommendations

Trio of Egg Rolls (S) — PHP 320

minced pork and shrimp, vegetable and tofu, green chili and cheese

best paired with Kamias Ginger Spritz

Molo Soup — PHP 320

shredded chicken, pork dumpling, spring onion, toasted garlic

best paired with Bytes Iced Tea

Refined Classics

Champorado at Tuyo — PHP 360

chocolate milk porridge, chocolate bomb, dried fish

Fresh Spring Roll Bites — PHP 280

singkamas, carrots, cabbage, green beans, tofu, peanuts, seaweed, fried noodles, peanut sauce

Adobong Liver Pâté (S) — PHP 270

pandesal chips, pineapple chutney

Dinuguan — PHP 550

pork blood stew, lengua, crispy pork belly, rice puto

Arroz Caldo — PHP 320

chicken and ginger porridge, safflower, sliced chicken, sous vide egg

(S) Sharing

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Flaky Beef Empanada (S) — PHP 480

spicy pulled beef, cheese, potatoes, carrots, peas

Classic Clubhouse Sandwich (S) — PHP 550

farmer's ham, roasted chicken spread, egg omelet, cheese, lettuce, cucumber and tomato, potato fries

Chori Burger — PHP 530

sweet garlic pork and beef patty, pickle relish, onions, tomatoes, cheddar cheese, sesame bun, sweet potato fries

Chicken Adobo Egg Drop Sandwich — PHP 550

soy braised chicken thigh, scrambled egg, lettuce, calamansi aioli, brioche toast, potato fries

Sotanghon Guisado (S) — PHP 330

chicken, annatto, carrots, beans, cabbage, vermicelli, buttered toast

Palabok (S) — PHP 580

adobong pusit, shrimp annatto sauce, chicharon, tinapa, rice noodles, toasted garlic, calamansi

Pancit Canton (S) — PHP 460

shrimp, squid balls, chicken, liver, carrots, cabbage, spring onion, toasted garlic, egg noodles, calamansi, buttered toast

Baked Macaroni — PHP 530

beef bolognese, tomato sauce, béchamel, mozzarella, focaccia garlic bread

Gourmet Tuyo Pasta (S) — PHP 500

olives, garlic, sun-dried tomatoes, spaghetti, queso de bola, focaccia garlic bread

(S) **Sharing**

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chef's recommendations

Matcha Mango Mousse Cake PHP 350
mango marmalade, feuilletine crunch

Tibok-tibok Brûlée PHP 220
coconut rice milk pudding, latik, white and brown sugar

Desserts

Coconut Sticky Rice PHP 280
coconut cream, fresh mangoes

Crispy Banana Fritter PHP 220
rice flour batter, saba banana, barako ice cream

Ube Custard Cake (S) PHP 220
ube leche flan, ube chiffon cake

Bibingka Cheesecake (S) PHP 240
salted egg, queso de bola

Ube Ginataang Bilo-bilo PHP 280
assortment of root crops, banana, jackfruit, glutinous rice balls

Pistachio Chocolate Decadent PHP 350
pistachio butter cream, brownie cake

Ube Opera Cake PHP 350
ube cream, macapuno

Halo-halo Tres Leches PHP 280

Banana con Tres Leches PHP 220

(S) **Sharing**

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Beverages

Fizz with Sass — PHP 190
coke regular, coke zero, sprite, root beer

Bytes Iced Tea — PHP 190
black tea, calamansi purée, honey

Melon Pandan Soda — PHP 260
melon compote, pandan syrup, soda water

Ube Pinipig Slushee — PHP 260
ube halaya, pinipig infused milk

Kamias Ginger Spritz — PHP 230
kamias syrup, fresh ginger, ginger ale

Iskrambol Slush — PHP 280
banana condensed mix, milk, chocolate sauce

Mango Shake — PHP 280

Watermelon Shake — PHP 280

Local Beer — PHP 290
San Miguel Pilsen, Light, Super Dry, San Miguel Apple, Cerveza Blanca, Cerveza Negra

Wine	Glass	Bottle
Haussmann Merlot 2023 (R)	PHP 350	PHP 1750
Footprint Shiraz 2022 (R)		PHP 1750
Haussmann Chardonnay 2022 (W)	PHP 350	PHP 1750
Growers Gate Moscato 2023 (W)		PHP 1750

(R) Red Wine (W) White Wine

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	Retail
White Chocolate Cranberry Cereal Clusters	PHP 520
Pistachio Butter Cookies	PHP 480
Lengua de Gato	PHP 320
Queso de Bola Thins	PHP 480
Nutty Caramel Popcorn	PHP 300
Toffee Candied Peanuts	PHP 350
Sweet and Spicy Peanuts	PHP 350
Grissini	PHP 300

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Merienda Cena

PHP 1,500 nett

Good for 2 persons

Savouries

Adobo Liver Pâté, Pandesal Crisp

Fresh Spring Rolls

Chicken Adobo Egg Drop Brioche

Kesong Puti and Pulot with Pandesal

Sweets

Mango Sticky Rice

Tibok-tibok

Pistachio Chocolate Decadent Cake

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