

Western Fusion Inspired Menu

Greek and American



SOUP & SALAD
SOUP

Cream of Wild Mushroom Soup | P220

Button mushroom, enoki mushroom, straw mushroom, and bacon bits. Served with Greek garlic bread.

Potato Chowder | P220

Blended potatoes, bacon, and cream. Served with Greek garlic bread.

Pumpkin Soup | P190

Blended pumpkin, bacon, and herbs. Served with Greek garlic bread.

SOUP & SALAD
SALAD

XyZ House Salad | P380

Mixed greens, arugula, toasted walnuts, sliced pears, sun-dried tomatoes, crumpled blue cheese, grated parmesan, and served with traditional greek vinaigrette.

American Style Greek Salad | P290

Mixed greens, red cabbage, tomatoes, capers, cucumber, feta cheese, pine nuts, bow tie pasta, black olives, oregano, and served with traditional greek vinaigrette.

Horiatiki Salata | P295

Greek village salad, tomatoes, cucumber, onions, capsicums, kalamata olives, cappers, feta cheese and tossed in red wine vinaigrette. Served with Greek garlic bread.

XYZ HOUSE SALAD

SOUP & SALAD
SALAD



Lamb & Watermelon Salad | P550

Sweet watermelon, grilled lamb, feta cheese, black olives, roasted walnuts, and freshmint leaves, served with summer herb vinaigrette.

Roka Salata | P350

Fresh arugula (roka), romaine lettuce, sun-dried tomatoes, candied walnuts, shaved parmesan, and traditional greek vinaigrette.



LAMB AND
WATERMELON SALAD

+10% Service Charge

STARTERS



Bacon and Ham Croquette | P220

Deep-fried bites mashed potatoes, bacon, garlic aioli, and ham bits.

Gambas Al Ajillo | P350

Marinated shrimp, garlic, and cooked in olive oil. Served with garlic bread.

Saganaki | P495

Thanksgiving flaming cheese, appetiser with choices of mozzarella cheese and feta cheese. Served with garlic bread.

Greek Kalamaraka | P250

Greek-style calamari. Served with tzatziki and spritz of lemon.

+10% Service Charge



Bacon And Ham Croquette

STARTERS

Mozzarella Cheese Sticks | P280

Battered and breaded mozzarella served with homemade greek hot sauce.

Beef Nachos | P270

Nachos chips, ground beef, dynamite chili, melted cheese, pico de gallo, and salsa verde

Crispy Chicken Skin | P195

Deep fried chicken skin and paired with sweet vinegar blend of sauce.

+10% Service Charge



Beef Nachos



HONEY GLAZED
BBQ WINGS

STARTERS

Honey Glazed BBQ Wings | P350

Deep fried chicken wings, garlic aoli, honey, and spices coated with our homemade honey cinnamon glazed.

+10% Service Charge

Sriracha Buffalo Wings | P480

Deep fried chicken wings, special herb, garlic aoli, and spices coated with our homemade Sriracha buffalo sauce.

Cheesy Onion Rings | P250

Cheesy onion rings, and battered. Served with honey mustard dip.

Dynamite Cheese Sticks | P220

Dynamite mozzarella sticks, breaded and deep-fried. Served with honey mustard.

Flaming Hungarian Sausage | P330

Premium Hungarian sausage and feta cheese.

ONION RINGS



MOUSSAKA



KOTOPOULO LEMONATO



BEEF & CHICKEN

Moussaka | P380

Layered savory beef meat sauce, roasted Japanese eggplant, and greek bechamel sauce.

Beef Salpicao | P650

Stir-fry beef, Worcestershire, butter, garlic, and red chilli pepper flakes.

Kotopoulo Lemonato (half chicken) | P590

Greek chicken adobo-braised lemon oregano, garlic, feta cheese, evoo, and served with your own choice of side.



BEEF SALPICA0



PERI-PERI CHICKEN
Whole - P990 | Half - P590

Flame grilled peri-peri chicken, peppers, herbs, spices, peri-peri sauce, spiced vinegar, spicy rice.



PRIME STEAKS AND CHOPS

Certified Angus Beef USDA Choice



300G | 500G

Moschari Brizola

P1,990 P3,490

Grilled Greek steak Rib-eye (certified Angus Beef) served with your own choice of side.

American Style

P1,990 P3,490

Chargrilled Rib-eye, dry rub, and drizzled with steak sauce. Served with your own choice of side.

Bistecca Alla Fiorentina

P1,990 P3,490

Florentine-style steak in an in-house dry rub. Served with your own choice of side.

Pepper Crusted Steak

P1,990 P3,490

Seared peppered steak, mixed vegetables. Served with your own choice of side.

BISTECCA ALLA FIORENTINA

+10% Service Charge



PRIME STEAKS AND CHOPS

Baby Back Ribs | P880

Char-boiled peeled off the bone, honey cinnamon glazed, and served with your own choice of side.

Lamb with Mushroom Sauce | P850

Char-grilled lamb, oregano, greek rub, mushroom sauce, feta cheese, and served with your own choice of side.

Lamb Loin Rack French Cut | P995

Char-grilled loin racks, mint jelly on the side, and served with your own choice of side.



BABY BACK RIBS

LAMB LOIN RACK CHOPS



+10% Service Charge

PRIME STEAKS AND CHOPS



Filet Mignon | P1,080

Pan roasted U.S. Beef tenderloin rubbed with rosemary, salt and pepper. Topped with feta cheese and lemon. Served with your own choice of side.

Grilled Pork Chops (2 pcs.) | P690

Char-grilled 3/4 inch thick, tender, bone-in pork chop, and drizzled with ladolemono sauce. Served with your own choice of side.

Chimichuri Pork Chop (1 pc.) | P350

Char-grilled 3/4 inch thick, tender, bone-in pork chop, and topped with Chimichuri. Served with your own choice of side.

Pork Chop with Citrus Gravy and Tapenade (1 pc.) | P350

Char-grilled 3/4 inch thick, tender, bone-in pork chop, and topped with citrus gravy & tapenade. Served with your own choice of side.

Pork Chop with Dill Mushroom Cream Sauce (1 pc.) | P390

Char-grilled 3/4 inch thick, tender, bone-in pork chop, and topped with dill mushroom cream sauce. Served with your own choice of side.

Pan Seared Tenderloin Steak | P750

Seasoned with dry rub and seared to perfection. Served with your own choice of side.

+10% Service Charge

FILET MIGNON





BAKED MUSSELS

SEAFOOD

Baked Mussels

| P250

Mussels, crumbs, butter, and cheese.

Grilled Prawns in Creamy Lemon Butter Sauce

| P435

Char-grilled prawns, homemade cream sauce, and melted butter sauce. Served with your own choice of side.

Grilled Prawns Thermidor | P450

Grilled prawns, white sauce, cheese and crumbs. Served with your own choice of side.

+10% Service Charge

SEAFOOD

English Fish & Chips | P450

Battered Snapper and garlic aioli. Served with french fries on the side.

Grilled Salmon | P590

Char-grilled salmon fillet, Greek rub in ladolemono sauce, and served with your own choice of side.

Pan-Seared Salmon in Creamy Lemon Butter Sauce | P680

Pan seared salmon, fresh herbs, and creamy lemon butter sauce. Served with your own choice of side.

Grilled Salmon with Garlic Butter Sauce | P680

Char - grilled salmon fillet, herbs & spices, and lemon garlic butter sauce. Served with your own choice of side.

+10% Service Charge



ENGLISH FISH AND CHIPS

GYROS



Beef Kabob

KABOBS

Skewered and served with your choice of spanakorizo (spinach rice), Greek roasted potatoes, rice pilaf, garlic rice, or plain rice.

Beef Kabob	 P750
Seafoods Kabob	 P390
Chicken Kabob	 P330
Pork Kabob	 P330
Vegetarian Kabob	 P190

+10% Service Charge

Grilled Chicken Gyro | P250

Grilled Chicken Gyro, tomatoes, red onions, tzatziki, honey mustard, and wrapped with pita bread.

Grilled Lamb Gyro | P390

Grilled Lamb Gyro, tomatoes, red onions, tzatziki, honey mustard, and wrapped with pita bread.

Grilled Beef Gyro | P280

Grilled Beef Gyro, tomatoes, red onions, tzatziki, honey mustard, and wrapped with pita bread.

LOW CARB OPTION: + P50

(Substitute pita bread with LETTUCE WRAP)

+10% Service Charge

CHICKEN GYRO



PASTA

SIGNATURE PASTA



Baby Clam Angel Hair | P300

Baby clams, angel hair pasta, white wine, lemon, parsley, grated parmesan cheese, and evoo.

Pastitsio | P420

Layered penne pasta and savory beef meat sauce topped with Greek bechamel sauce.

Seafood Pasta with Mushroom & Almond in Spicy Oriental Sauce | P390

Oriental pasta with a western experience combining fresh seafood catch - spaghetti pasta, shrimp, and mixed seafood.

Roka Pasta | P390

Sautéed arugula (roka) and spaghetti with evoo, pine nuts, grated parmesan cheese, and fresh tomatoes.

Kotopoulo Me Creamma Pasta | P580

Bucatini pasta, pan seared chicken, spinach, artichoke, black olive & kalamata olives in white cream sauce.

+10% Service Charge



BABY CLAM ANGEL HAIR



GARIDES MI FETA
SPAGHETTI

PASTA

SIGNATURE PASTA

Garides Mi Feta Spaghetti | P390

Roasted shrimp & tomatoes, feta cheese, spaghetti & parsley served with grated parmesan cheese.

Truffle Pasta | P450

Spaghetti pasta, truffle oil and button mushroom.

Pastisado | P550

Greek osso buco-beef shank braised in greek tomato sauce, served over bucatini pasta.

Solomos Angel Hair | P495

Angel hair pasta, sautéed salmon with tomato basil cream sauce, fresh lime juice, feta and parmesan cheese.

+10% Service Charge



DELI GREEK



VEGETARIAN DELIGHT



FOUR CHEESE & OLIVES



GOURMET MEAT LOVER



PIZZA

Gourmet Meat Lover | P575

Hand-tossed whole wheat dough, Pomodoro pizza sauce, 100% Mozzarella, feta cheese, black olives, dried oregano, bacon, and prosciutto.

Deli Greek | P499

Hand-tossed whole wheat dough, Pomodoro pizza sauce, 100% Mozzarella and feta cheese, black olives, green bell peppers, white onions, dried oregano, sausage, Pepperoni Picante, Salami Milano, and Cotto ham.

Vegetarian Delight | P499

Hand-tossed whole wheat dough, fresh tomatoes, black olives, white onions, grilled zucchini, bell peppers, and dried oregano, mozzarella, and feta cheese.

Four Cheese & Olives | P499

Hand-tossed whole wheat dough, Pomodoro pizza sauce, 100% Mozzarella, Feta cheese, Emmental, and Gorgonzola cheese.



PHILLY CHEESESTEAK

SANDWICHES

Philly Cheesesteak | P395

100% pure beef steak, melted cheese, homemade hotdog bun, caramelised onions, and sliced mushrooms. Served with french fries.

Hungarian Sausage Sandwich | P350

Sausage, homemade hotdog bun, caramelized white onions, mushroom, honey mustard, American mustard dressing, and ketchup. Served with french fries.

XyZ Clubhouse Sandwich | P350

Grilled pesto chicken breast, ham, bacon, egg, cheddar cheese, tomatoes, lettuce, cucumber, and mayo dressing. Served with french fries.

+10% Service Charge

BURGERS



**Cheesy Bacon Mushroom
Burger** | P480

100% beef burger patty, lettuce, white onions, tomatoes, mushroom, bacon, nachos cheese, and cheddar cheese sauce. Served with french fries.

American Cheeseburger | P420

100% beef burger patty, lettuce, white onions, tomatoes, nachos cheese, cheddar, and cheese sauce. Served with french fries.

XyZ Burger | P450

100% beef patty with lettuce, white onions, tomatoes, honey cinnamon glaze, cheddar cheese, and nachos cheese dressing. Served with french fries.

Greek FyZZ Burger | P450

100% pure beef patty, white onions, tomatoes, arugula, feta cheese, and tzatziki dressing. Served with french fries.



AMERICAN CHEESEBURGER

+10% Service Charge



HOMEMADE DIPS AND PASTA

Spinach and Artichoke Fondue | P320

Blend of melting cheese, sliced sun-dried tomatoes, and feta cheese. Served with warm pita bread and garlic bread.

Cream Feta Cheese | P220

Hint of roasted spicy peppers & evoo served with garlic bread.

Melitzanosalata | P195

Freshly roasted eggplant, tomatoes garlic & evoo. Served with garlic bread.

Hummus | P195

Velvety chickpea, tahini & garlic dip. Served with garlic bread.

Classic Tzatziki | P195

Cucumber, garlic & Greek yogurt dip. Served with garlic bread.

SPINACH AND
ARTICHOKE FONDUE

+10% Service Charge



FRIES



POTATO WEDGES



SIDES

French Fries | P150

Fried Potato Wedges | P120

Rice Pilaf | P90

Plain Rice | P60

Garlic Rice | P75

Spanakorizo | P120

Spinach rice with tomatoes, green onions, red onions, dill & evoo, topped with diced feta cheese.

Greek Roasted Potatoes | P90

Greek roasted potatoes-marinated in lemon, garlic, oregano & evoo, topped with freshly grated parmesan cheese.



SPANAKORIZO

+10% Service Charge

Dessert





HANDCRAFTED GREEK DESSERTS



A. GREEK APPLE PASTRY ALA MODE | P320

Fillo triangles stuffed with granny smith apples, baked to a crisp. Served with vanilla ice cream, caramel sauce and candied walnuts.

B. BAKLAVA | P230

Layered fillo with walnuts and orange honey syrup.

C. FLAMING MANGOES | P195

Served with vanilla ice cream on the side.

**A. UBE MORON BRAZO
DE MERCEDEZ | P290**

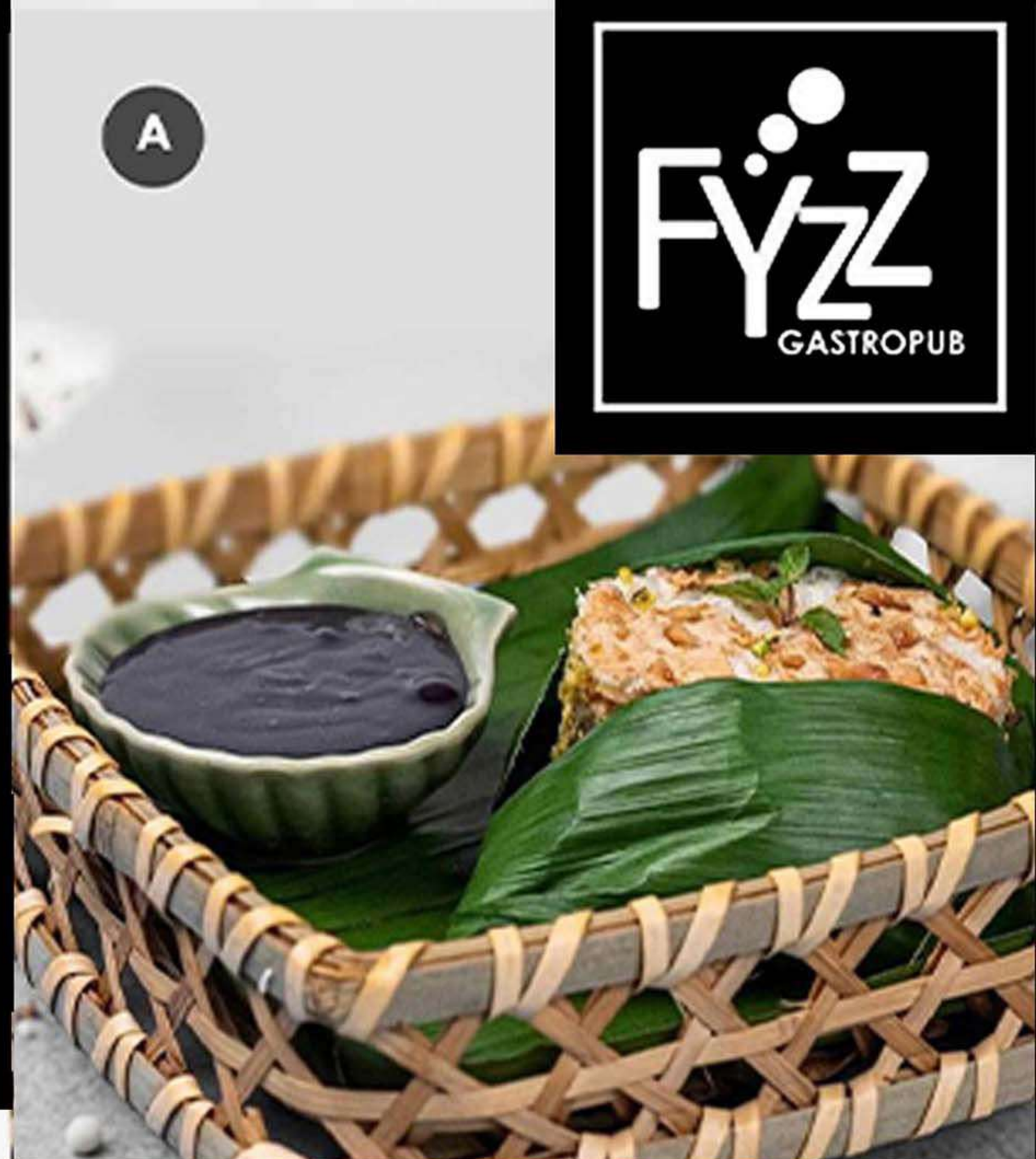
Feast to your palate with a signature dessert inspired by one of the Region's pride delicacies, "Moron". A layer of soft ube merengue like buns, Moron, and ube buttercream rolled in crunchy pinipig.

B. PILI CHOENUT ROCHER | P370

A classic feel of infused choconut mousse and moist chocolate sponge cake, and served with vanilla ice cream in bedded crushed Oreo crumbles.

C. FANCY BINAGOL DELIGHT | P350

A signature mini recreation of one of Leyte's famous delicacy "Binagol", made of dome chocolate molded like a coconut shell with nutty caramel sauce and Binagol infused mousse.





A. BANANA SPLIT | P195

A classic American banana split consisting of a peeled banana cut in half lengthwise and served with three scoops of ice cream and chocolate sauce.

B. XyZ SPECIAL UBE HALO-HALO | P350

A famous Filipino cold dessert made of crushed flavored ice, evaporated and condensed milk and various ingredients served with a scoop of ube ice cream.

C. CHURROZ | P180

An inspiration from typical yet an all-time favorite Spanish and Portuguese snack. It is made of homemade dough from choux pastry, deep-fried in hot oil, and coated in cinnamon sugar, served with dark chocolate sauce.



A. KLUAY POR PIA | P180

A classic Thai dessert which is made of deep-fried slice of banana with jackfruit wrapped in a spring roll wrapper and topped with a scoop of Vanilla Ice cream.

B. BANANA CREPE | P195

An all-time favorite dessert to have! A semi-sweet taste with a fine egg flavor crepe, wrapped around in the slices of fresh banana topped with a scoop of vanilla ice cream and drizzled with dark chocolate syrup to finish.

C. BANANA TEMPURA | P195

Dip fresh banana in the batter, deep-fried until crisp and golden. Serve with a scoop of vanilla ice cream.



A. MANGO FLOAT | P250
A traditional Filipino crema icebox cake dessert made with layers of graham crackers, homemade cream, and sweet ripe mangoes.

B. MOELLEUX AU CHOCOLAT | P230
Molten chocolate cake that combines the elements of a chocolate cake and a soufflé. Indulge as you break the goodness of a liquid chocolate center and serve with a scoop of vanilla ice cream.

C. KHAO NEOW MA MUANG | P195
(Mango Sticky Rice)
A Thai signature dessert made of glutinous rice cooked in a Thai creamy coconut sauce. Served with sweet ripe mangoes and homemade creamy coconut milk.





SULBING

- A. **MANGO W/ CHEESECAKE SULBING**
P250 SOLO | P380 SHARING
- B. **OREO SULBING**
P180 SOLO | P330 SHARING
- C. **BANANA CARAMEL SULBING**
P180 SOLO | P300 SHARING
- D. **MATCHA SULBING**
P200 SOLO | P330 SHARING
- E. **MOCHA CEREAL SULBING**
P150 SOLO | P250 SHARING
- F. **INJEOLMI SULBING**
P180 SOLO | P300 SHARING
- G. **REAL CHOCO SULBING**
P180 SOLO | P300 SHARING





Menu

Drinks



ICED TEA

ICED LEMON TEA
CUCUMBER LEMONADE
FROZEN ICED LEMON TEA
ICED HONEY JASMINE TEA
THAI FROZEN ICED LEMON TEA
THAI ICED LEMON TEA
THAI STRAWBERRY ICED TEA

PRICE

P55
P65
P110
P120
P120
P110
P110

SIGNATURE MILK TEA

THAI ICED MILK TEA

PRICE

P140

FRESH FRUIT SHAKE

FRESH GREEN MANGO SHAKE
FRESH MANGO SHAKE
FRESH APPLE SHAKE
FRESH WATERMELON SHAKE
FRESH BANANA SHAKE
FRESH TROPICAL SHAKE
FRESH BUKO SHAKE
FRESH BANANA BERRY SHAKE
FRESH FOUR SEASON SHAKE

PRICE

P150
P150
P150
P150
P150
P150
P150
P150
P170

FRESH FRUIT JUICES

FRESH CALAMANSI JUICE
FRESH GREEN MANGO JUICE
FRESH MANGO JUICE
FRESH APPLE JUICE
FRESH WATERMELON JUICE
FRESH PINEAPPLE JUICE
FRESH TROPICAL JUICE
FRESH BUKO JUICE
FRESH ORANGE JUICE
FRESH US LEMON JUICE
FRESH FOUR SEASON JUICE

PRICE

P150
P150
P150
P150
P150
P150
P150
P150
P150
P150
P170

HOT COFFEE

ESPRESSO
DOUBLE ESPRESSO
BREWED COFFEE
CAFE AMERICANO
CAFE LATTE
CAPPUCCINO

PRICE

P125
P160
P90
P130
P170
P170

COLD COFFEE

ICED COFFEE
ICED LATTE
ICED CAPPUCCINO

PRICE

P130
P195
P180

HANDCRAFTED COFFEE

LOVE AFFAIR *(HOT)*
DARK CHOCOLATE + ESPRESSO

P150

SECRET LOVE AFFAIR *(COLD)*
DARK CHOCOLATE + ESPRESSO

P150

BREAK-UP *(COLD)*
DARK CHOCOLATE + ESPRESSO + LIQUER

P150

COOL OFF *(COLD)*
DARK CHOCOLATE + ESPRESSO + LIQUER

P170

HOT TEA

JASMINE TEA
DILMAH REGULAR
DILMAH EXCEPTIONAL

PRICE

P75
P75
P85

HANDCRAFTED TEA (TEAPOT 2-3 SERVINGS)

STRAWBERRY GINGER SPLAZZH

PRICE

P150

MOCKTAILS

SEA BREEZE
EMPEROUS DREAM
TROPICAL PASSION

PRICE

P95
P120
P120

FRUIT SODA

RASPBERRY SODA
BLUEBERRY SODA
STRAWBERRY SODA

PRICE

P110
P110
P110

SODA IN CAN

COKE REGULAR
COKE LIGHT
COKE ZERO
SPRITE
ROYAL
PEPSI
MOUNTAIN DEW

PRICE

P95
P85
P85
P95
P95
P95
P95

WATER

BOTTLED WATER (500ML)
SCHWEPES TONIC WATER
SCHWEPES SODA WATER

PRICE

P50
P80
P80

+10% SERVICE CHARGE

CONTEMPORARY COCKTAILS

	PRICE
DAIQUIRI	P220
MOJITO	P230
COSMOPOLITAN	P200
LONG ISLAND ICED TEA	P180
TOM COLLINS	P290
SEX ON THE BEACH	P230
LEMON DROP MARTINI	P180
TEQUILA SUNRISE	P230
SCREWDRIVER	P180
AMARETTO SOUR	P280
ORANGE BLOSSOM	P180
MAI TAI	P190
PIÑA COLADA	P260
CUBA LIBRE	P180
BLUE LAGOON	P180
KAMIKAZEE	P195
BLOWJOB	P180
FLAMING FERRARI	P180
B-52	P180
DESSERT ROSE	P180
CRANBERRY FIZZ	P180
BLOODY MARY	P180
LONG BEACH	P180
BLUE HAWAII	P180
SWEET MANHATTAN	P180
BAY BREEZE	P190
SINGAPORE SLING	P195
BLACK RUSSIAN	P195
WHITE RUSSIAN	P220
SIDECAR	P220
MARTINI	P220
MARGARITA	P290
MUD SLIDE	P220
MIDORE FROZEN MARGARITA	P220
FLAMING LAMBORGHINI	P220
FROZEN BLUE MARGARITA	P220
SWEET MARTINI	P220
PERFECT MARTINI	P220
FROZEN MARGARITA	P250
WENG-WENG	P250
SANGRIA RED/WHITE	P240 GLASS P690 PITCHER

+10% SERVICE CHARGE

SPIRITS

BY BOTTLE

BY GLASS

GIN

BOMBAY SAPPHIRE 750ML
 TANQUERAY 700ML
 HENDRICKS 750ML
 GILBYS 1L
 LONGLEY'S NO. 8
 BERRY BROS. & RUDD LONDON
 PLYMOUTH 700 ML
 MONKEY 47 500ML
 THE BOTANIST

SRP/BOTTLE

HAPPY HOUR

SRP/GLASS

HAPPY HOUR

PRICE

PRICE

PRICE

PRICE

P2,700
 P2,400
 P4,725
 P990
 P2,900
 P3,600
 P3,800
 P6,990
 P7,700

P2,430
 P2,160
 P4,230
 P890
 P2,610
 P3,240
 P3,420
 P6,290
 P6,930

P170
 P340
 P400
 P110
 P195
 P230
 P250
 P630
 P450

P155
 P305
 P360
 P100
 P175
 P210
 P225
 P570
 P405

VODKA

ABSOLUTE BLUE 1L
 ABSOLUTE KURANT 750ML
 ABSOLUTE RASPBERRY 1L
 ABSOLUTE 100 1L
 BELUGA 700ML
 SMIRNOFF 700ML
 42 BELOW PURE VODKA
 KETEL ONE 750 ML
 ARC LAVA ROCK 750 ML

PRICE

PRICE

PRICE

PRICE

P2,300
 P2,100
 P2,500
 P3,000
 P6,500
 P1,300
 P2,300
 P3,200
 P4,300

P2,070
 P1,890
 P2,250
 P2,700
 P5,850
 P1,170
 P2,070
 P2,880
 P3,870

P110
 P120
 P125
 P140
 P550
 P110
 P120
 P235
 P270

P100
 P110
 P115
 P125
 P495
 P100
 P110
 P210
 P245

RUM

BACARDI 151 750ML
 BACARDI GOLD 750ML
 BACARDI SUPERIOR 750ML
 CAPTAIN MORGAN 750ML
 DON PAPA 700ML
 MALIBU COCONUT 700ML
 TANDUAY BLUE 15YRS 700ML
 TANDUAY BLACK 12YRS 700ML
 RUMBULLION SPICED RUM 700 ML
 BEACH HOUSE GOLD 750 ML

PRICE

PRICE

PRICE

PRICE

P6,270
 P990
 P990
 P1,200
 P3,700
 P1,300
 P1,100
 P1,400
 P3,400
 P4,000

P5,645
 P890
 P890
 P1,080
 P3,330
 P1,170
 P990
 P1,260
 P3,060
 P3,600

P350
 P110
 P110
 P110
 P235
 P110
 P110
 P110
 P220
 P250

P315
 P100
 P100
 P100
 P210
 P100
 P100
 P100
 P200
 P225

SPIRITS

BY BOTTLE

BY GLASS

SRP/BOTTLE

HAPPY HOUR

SRP/GLASS

HAPPY HOUR

SINGLE MALT WHISKEY

LAGAVULIN 16 YRS 700ML
 GLENFIDDICH 12 YRS 700ML
 SINGLETON 12 YRS
 SINGLETON DUFFTOWN 12 YRS 700 ML
 ABERLOUR 12 YRS
 GLENDRONACH 12 YRS 700 ML
 GLENLIVET 12 YRS

PRICE

P8,100
 P4,900
 P4,500
 P4,700
 P7,100
 P8,300
 P4,300

PRICE

P7,290
 P4,410
 P4,050
 P4,230
 P6,390
 P7,470
 P3,870

PRICE

P650
 P380
 P320
 P310
 P460
 P530
 P280

PRICE

P585
 P340
 P290
 P280
 P415
 P480
 P250

TEQUILA

JOSE CUERVO GOLD 1L
 JOSE CUERVO SILVER 700ML
 PATRON ANEJO 750 ML
 PATRON X.O CAFE 750ML
 TEQUILA ROSE 750ML
 1800 TEQUILA SILVER
 CAZADORES TEQUILA

PRICE

P2,500
 P1,900
 P8,800
 P3,900
 P1,800
 P3,800
 P3,990

PRICE

P2,250
 P1,710
 P7,920
 P3,510
 P1,620
 P3,420
 P3,590

PRICE

P120
 P130
 P595
 P220
 P120
 P250
 P250

PRICE

P110
 P120
 P535
 P200
 P110
 P225
 P225

COGNAC

HENESSY VSOP 700ML
 HENESSY VS 700ML
 REMY MARTIN 750ML
 NAPOLEON BRANDY 750ML

PRICE

P7,500
 P4,900
 P8,400
 P1,100

PRICE

P6,750
 P4,410
 P7,560
 P990

PRICE

P550
 P340
 P630
 P110

PRICE

P495
 P305
 P570
 P100

BOURBON WHISKY

JIMBEAM 750ML

PRICE

P1,800

PRICE

P1,620

PRICE

P110

PRICE

P100

BLENDED WHISKY

JACK DANIEL 1L
 JACK DANIEL HONEY
 JOHNNY WALKER GOLD LABEL 1L
 JOHNNY WALKER DOUBLE BLACK 700ML
 JOHNNY WALKER BLACK LABEL 1L
 JUSTERINI 700ML
 CHIVAS REGAL 12YRS 700ML
 CHIVAS REGAL 18YRS 700ML
 EMBASS 700ML

PRICE

P3,800
 P2,990
 P10,800
 P3,300
 P2,900
 P3,900
 P2,500
 P5,990
 P1,300

PRICE

P3,420
 P2,690
 P9,720
 P2,970
 P2,610
 P3,510
 P2,250
 P5,390
 P1,170

PRICE

P180
 P180
 P600
 P220
 P110
 P225
 P140
 P390
 P110

PRICE

P160
 P160
 P540
 P200
 P100
 P205
 P125
 P350
 P100

+10% SERVICE CHARGE

RED WINE

AUSTRALIA

19 CRIMES
ALL SAINTS SHIRAZ 2017
PRINTHIE MOUNTAIN RANGE SHIRAZ 2018
PRINTHIE MOUNTAIN RANGE MERLOT 2019
SALTBUSH CABERNET SAUVIGNON 2021

PRICE

P1,300
P2,800
P1,900
P2,000
P1,200

CHILE

LOS ESPINOS MERLOT
ANTARES CABERNET
VINA VENTISQUERO MERLOT 2019
AROMO SAUVIGNON BLANC 2015

PRICE

P1,500
P1,200
P1,400
P1,680

SPAIN

MUREDA SYRAH 2019

PRICE

P1,100

FRANCE

CHATEAU GANTONNET BORDEAUX ROUGE 2018
CHATEAU BEAU PUIITS BLENDED 2017
MONT ROCHER CARIGNAN 2019
LISTEL CEPAGE MERLOT 2018
MONSTABLE PINOT NOIR 2019
RENE BARBIER
BARTON & GUESTLER RESERVE 2019 CABERNET

PRICE

P1,890
P1,800
P1,600
P1,800
P1,900
P2,200
P1,300

CALIFORNIA

POUND CAKE PINOT NOIR 2019

PRICE

P2,400

ITALY

IL ROCCOLO CABERNET SAUVIGNON
BONACHI CHIANTI CLASSICO 2019
WHY NOT GRANDE VINO

PRICE

P1,500
P1,800
P1,800

SOUTH AFRICA

WARWICK CABERNET 2020

PRICE

P2,400

WHITE WINE

AUSTRALIA

VIVO MOSCATO 2020
JACK ESTATE M-R SERIES PINK MOSCATO 2020
BANROCK STATION MOSCATO 2019
SONS OF EDEN FREYA RIESLING 2018
PRINTIE MOUNTAIN RANGE CHARDONNAY 2018
CHRISTMONT RIESLING 2021

PRICE

P1,200
P1,400
P1,700
P2,500
P1,900
P1,900

CHILE

ANTARES CHARDONNAY 2021

PRICE

P1,100

NEW ZEALAND

SPY VALLEY RIESLING 2016
MATUA 2014

PRICE

P2,300
P1,480

FRANCE

MONSTABLE CHARDONNAY
BARTON & GUESTLER RESERVE 2019
MONTROUGE CHARDONNAY VIN DE PAYS D'CC

PRICE

P1,500
P1,350
P1,600

GERMANY

SCHICLD GRAUBURGUNDER 2018

PRICE

P1,390

SOUTH AFRICA

WARWICK SAUV BLANC & CABERNET 2021

PRICE

P2,400

SPAIN

CASTILLO DE ALMANSA COLLECTION VERDEJO 2019 ALTANZA BLANCO 2019
K-NAIA 2021
ALTANZA SAUG BLANCO 2019

PRICE

P1,200
P2,000
P1,700

SPARKLING WINE

AUSTRALIA

BROWN BROTHERS PRESECO NV
CHRISTMONT LA ZONA PROSECO NV 2021

PRICE

P2,400
P1,800

SPAIN

CODORNIU BRUT CAVA 1872
ANNA DE CODONIU BRUT 1551

PRICE

P1,800
P1,990

ROSE WINE

FRANCE

MINUTY ROSE 2020

PRICE

P2,500

PORTUGAL

CASA DO VALLE ROSE 2019

PRICE

P1,500

SIGNATURE COCKTAILS

SHANDY
XyZ COCKTAIL
TACLOBAN SLING

PRICE

P180
P220
P220

BEERS

SAN MIG PALE PILSEN
SAN MIG LIGHT
SAN MIG APPLE
STELLA ARTOIS
ASAHI
HENEKEN
HOEGAARDEN
CORONA
SAPPORO
WEIHENSTEPHAN DRAFT BEER (500ML)

PRICE

P120
P120
P90
P180
P180
P195
P195
P220
P220
P350

+10% SERVICE CHARGE