



**DIVERSE ASIAN  
GASTRONOMIC MENU**





# SOUP

## TOM KHA

(Thai Coconut Soup)

Goong (Shrimp) | P495

Gai (Chicken) | P435

## TOM YUM

(Hot and Sour Thai Soup)

Goong (Shrimp) | P495

Gai (Chicken) | P435



+10% Service Charge





Shanghai Hot  
& Sour Soup



Spinach Seafood Soup

- Sinigang na Hipon | P520
- Sinigang na Baboy | P495
- Sinigang na Lapu-Lapu | P150/100g
- Shanghai Hot and Sour Soup | P390
- Spinach Seafood Soup | P390
- Chicken Asparagus Soup | P390





# SALAD



Yum Som O Goong | P420  
(Pomelo Salad)

+10% Service Charge





Yum Woon Sen



Nam Tok Nua

- Asian Sesame Caesar Salad | P420
- Tropical Salad | P350
- in Blueberry Vinaigrette
- Yum Woon Sen | P420  
(Thai glass noodle salad)
- Nam Tok Nua | P790  
(Thai beef salad)





# DIMSUMS



Siomai | P130

+10% Service Charge





Sharkskin Dumpling

Hakao

Siopao Asado

Chicken Feet

Steamed Fried Rice	P145	Beancurd Roll	P150
Quail Egg Siomai	P140	Pork Spring Roll	P130
Sharkskin Dumpling	P120	Shrimp Spring Roll	P150
Hakao	P150	Vegetable Spring Roll	P100
Chicken Feet	P120	Fried Prawn Dumpling	P150
		Siopao Bola Bola	P120
		Siopao Asado	P120
		Buchi	P100
		Cabbage Roll with Minced Pork	P150





# APPETISERS




Goi Cuon | P350

(Fresh Vietnamese Spring Roll)

+10% Service Charge





Por Pia Pak  
(5 pcs)

Por Pia Pak (5 pcs) | P290

(Deep Fried Thai Vermicelli Spring Roll)

Por Pia Goong (5 pcs) | P350

(Deep Fried Thai Vermicelli Shrimp  
Spring Roll)

Thai Pork Spring Roll | P320

(Cilantro, tamarind, chili flakes, ground  
roasted rice, and Thai aromatics.)

Tod Mun Goong (5pcs) | P495

(Thai Shrimp Cake)

Tom Yum Wings | P395

(Deep fried chicken wings, cilantro,  
kaffir, and tom yum glaze.)



Tod Mun Goong (5 pcs)





# CHICKEN



Hainanese Chicken Rice | P550

+10% Service Charge





Lemon  
Chicken



Gaeng Keow  
Wan Gai



Gai Hor Bai Toey



Buttered Chicken | P350  
 Lemon Chicken | P350  
 Salted Egg Chicken | P390  
 Chinese Style Fried Chicken | P880/Whole  
 Gai Hor Bai Toey | P380  
 (Pandan Chicken)  
 Gaeng Phed Gai | P395  
 (Red Curry Chicken)

Gaeng Keow Wan Gai | P450  
 (Green Chicken Curry)  
 Chicken Inasal (2 pcs) | P380





# PORK



Crispy Pata | P995





Lechon Kawali



Spareribs in Orange  
Lemon Chili Sauce



Lumpia Shanghai

Salt and Pepper Spareribs	P480
Sweet and Sour Pork	P450
Lumpia Shanghai	P350
Spareribs in Orange Lemon Chilli Sauce	P495
Spareribs in Black Pepper Sauce	P480
Spicy Spareribs	P450
Lechon Kawali	P495
Spicy Pork Adobo Belly	P450
Crispy Pork Binagoongan	P520
Crispy Pork Tacloban Express	P590
Crispy Pork Sisig	P350
Grapow Moo	P335

(Stir Fry Ground Pork with Basil)

+10% Service Charge





**BEEF**



Beef Kare-Kare | P495

+10% Service Charge





U.S Beef with  
Broccoli



Beef Rendang



Bistek Tagalog

U.S Beef with Broccoli | P480  
U.S Beef Steak Chinese Style | P680  
U.S Beef with Ampalaya | P420  
Hot Pot Beef Brisket | P520  
Bistek Tagalog | P420

Beef Rendang | P690  
(Rich and Tender Beef in Malaysian  
Coconut Curry)

+10% Service Charge





# OFF THE GRILL

KITCHEN



Gai Ta Krai Yang | P395  
(Grilled Lemongrass Chicken)

+10% Service Charge





Gai Satay



See Krong  
Moo Yang  
Nam Phung



Moo Yang

See Krong Moo Yang Nam Phung | P880/Whole Slab

(Grilled Honey Glazed Pork Ribs)

Moo Yang | P465

(Thai Style Grilled Pork Belly)

Steak Nam Tok | P995

(Thai Style Grilled U.S Beef Tenderloin)

Gai Satay (5pcs) | P380

(Thai Grilled Chicken Satay)





# SHRIMP

Cereal Prawns



+10% Service Charge





Hot Prawn  
Salad

Shrimp Balls

Cereal Prawns

Hot Prawn Salad	P550
Prawns in Salted Egg	P480
Cereal Prawns	P480
Camaron Rebosado	P520
Fried Prawns in Garlic Sweet Chili Sauce	P480
Steamed Prawns w/ Garlic	P480
Prawns w/ Salt & Pepper	P480
Shrimp Balls	P520
Fried Prawns in Butter Sauce	P480





# FISH

(Whole Lapu-Lapu)



Pla Neung Ma Now | P150/100 grams  
(Thai style steamed whole Lapu-Lapu with spicy  
seafood dipping sauce)

+10% Service Charge



Steamed Whole Lapu-Lapu in Soy Sauce with Onion Leeks	P150/100 grams
Whole Lapu-Lapu in Sweet and Sour Sauce	P150/100 grams
Whole Lapu-Lapu in Sweet Chilli Mango Sauce	P150/100 grams
Pla Thod Gratiem (Fried whole Lapu-Lapu in Garlic Pepper Sauce)	P150/100 grams
Pla Thod Sam Rod (Fried whole Lapu-Lapu in Thai Sweet Chilli Sauce)	P150/100 grams
Pla Yang (Grilled whole Lapu-Lapu served with a spicy seafood dipping sauce)	P150/100 grams
Ikan Bakar (Malaysian-style charcoal-grilled fish served with sambal sauce)	P150/100 grams



Steamed Whole Lapu-Lapu in Soy sauce with onion leeks



Ikan Bakar





# FISH FILLET



Sweet & Sour Fish Fillet

+10% Service Charge



## FISH FILLET

- Black Bean Sauce
- Black Bean Sauce with Tofu
- Black Bean Sauce with Ampalaya
- Sweet & Sour
- Braised with Celery in Special Sauce
- Steamed with Garlic
- Fish Fillet in Sweet Chili  
Mango Sauce
- Pla Thod Gratiem  
*(Stir fry fish fillet in garlic & pepper sauce)*
- Pla Thod Sam Rod  
*(Stir fry fish fillet with sweet chili sauce)*

## LAPU-LAPU

- P580
- P580
- P580
- P580
- P590
- P580
- P650
- P580
- P580

## CREAM DORY

- P350
- P350
- P350
- P350
- P395
- P350
- P395
- P335
- P335



Fish Fillet in Sweet  
Chili Mango Sauce



Pla Thod Sam Rod



Steamed Fish  
Fillet with Garlic





KITCHEN

FISH



Pan-Fried Salmon in  
Green Curry Pesto Sauce

Steamed Pampano with Taosi	P150/100g
Bangus Sisig	P320
Pan-Fried Salmon in Green Curry Pesto Sauce (Served with rice pilaf)	P750

+10% Service Charge





# KITCHEN SQUID



Pla Meuk Yang



Pla Meuk Gratiem



Squid in Salt & Pepper

Pla Meuk Yang | P350  
(Thai Style Grilled Squid)

Pla Meuk Gratiem | P320  
(Thai Style Grilled Squid)

Squid in Salt and Pepper | P380  
Calamares | P380

+10% Service Charge





# SCALLOPS



Baked Scallops | P395

Steamed Scallops with Garlic  
and Vermicelli | P395

+10% Service Charge





# SEAFOOD



Thai Crabmeat  
Omellette | P350

(Crabmeat, cilantro,  
basil, kaffir, chili flakes)



Talay Pad Cha | P395

(Sizzling stir-fried mixed seafood with  
basil in Thai special seafood sauce)

+10% Service Charge





# VEGETABLES



Broccoli with 3 kinds of Mushroom | P450

+10% Service Charge



Sauteed Taiwan Petchay	P290
Broccoli in Garlic Sauce	P350
Chopsuey	P335
Tofu with Salt & Pepper	P320
Mapo Tofu	P350
Eggplant with Minced Pork	P350
Stuffed Ampalaya w/ minced	P450
Shrimp in Taosi Sauce	
Hot Pot Tofu w/ Broccoli & 3 Kinds of Mushroom	P480
Celery with Shrimp Cake & Mushrooms in XO Sauce	P550
Fried Stuffed Tofu with Minced Pork in Taosi Sauce	P420
Pad Pak Ruam	P290
<i>(Stir fry mixed vegetables with basil.)</i>	
Phad Tao-hoo Med Mamuang	P320
<i>(Stir fry tofu with cashew nuts.)</i>	
Green Curry Mixed Vegetables	P320
Red Curry Mixed Vegetables	P320







# RICE



Khao Kluk Kapi | P350  
(Thai Style Bagoong Fried Rice)

+10% Service Charge



Yang Chow Fried Rice	P350
Salted Fish Fried Rice	P390
Crabmeat Fried Rice	P420
Shanghai Fried Rice	P380
Fookien Fried Rice	P380
Khao Pad Sapparod (Thai Pineapple Fried Rice)	P380
Khao Pad Tom Yum (Tom Yum Fried Rice)	P395
Nasi Lemak (Malaysian Fried Chicken, coconut rice, fried anchovies, fried peanuts, egg, sambal)	P405
Nasi Goreng (Indonesian Style fried rice, served with chicken satay)	P405
Garlic Rice	P80
Plain Rice	P60



Nasi Goreng



Nasi Lemak



Khao Pad Sapparod





# NOODLES



## Pad Thai

- Goong (Shrimp) | P350
- Gai (Chicken) | P330
- Jay (Vegetables) | P280

+10% Service Charge



## Pad See Ew

(Popular Thai Street Food. Thai stir-fried flat rice noodles, chicken or shrimp, cabbage, soy sauce, and spring onion.)

- Gai (Chicken) | P330

- Goong (Shrimp) | P350

Char Kway Teow | P350

(Stir-fried Singaporean rice noodles with chicken, shrimp, and chinese sausage in sweet soy sauce.)

Beef Hofan | P395

Birthday Noodles | P335

Misua Guisado | P350

Seafood Noodles | P380

Seafood Bihon | P350

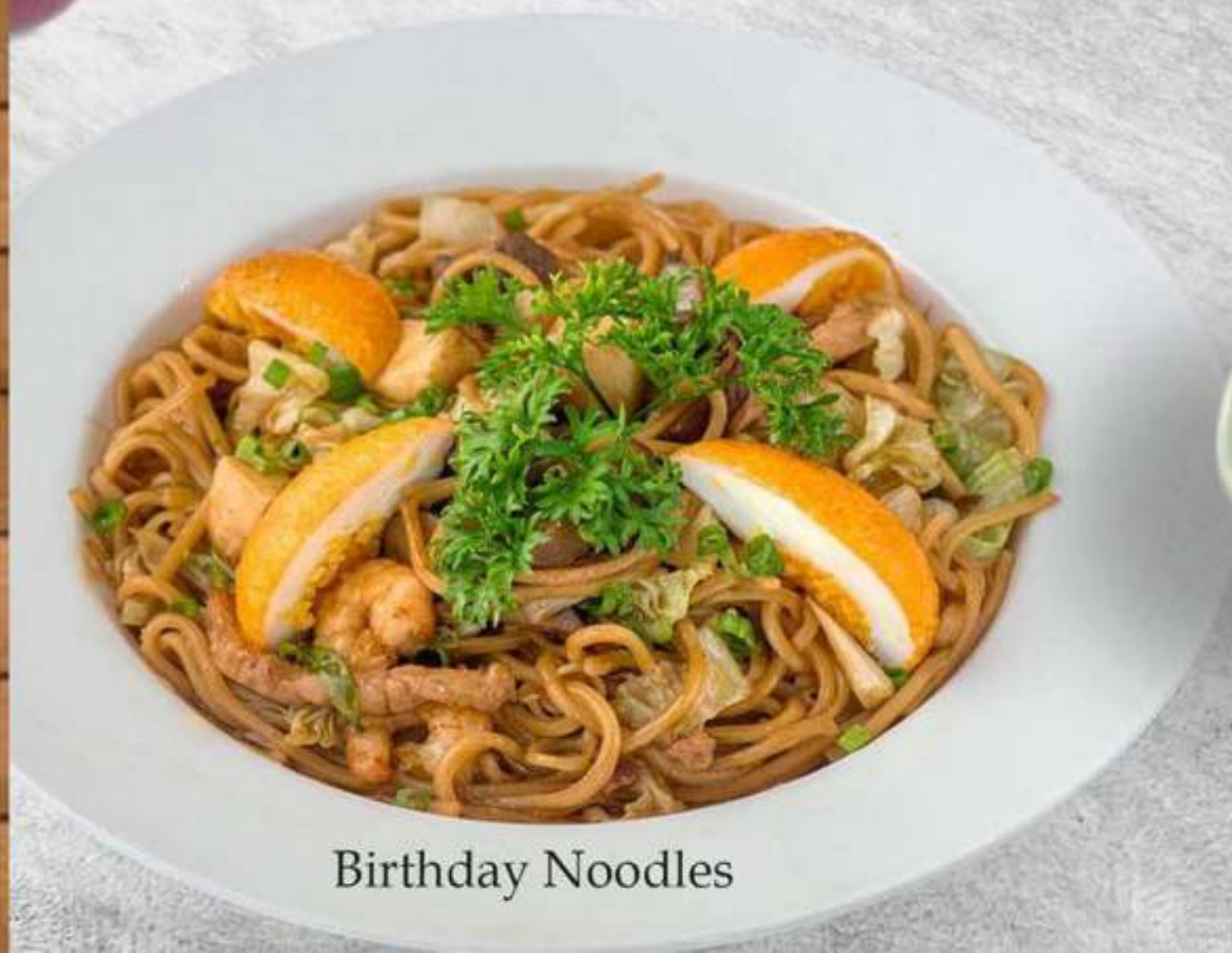
Pork Leg Bihon | P395

Hokkien Mee | P320

Classic Palabok | P280



Misua Guisado



Birthday Noodles



Char Kway  
Teow





## SOUTHEAST ASIAN SIGNATURE NOODLE SOUP



### Laksa | P490

(Signature Laksa broth, basil, cilantro, coconut milk, shrimp, chicken, poached egg)



### Vietnamese Pho | P420

(Slow-cooked beef stock, linguine-shaped rice noodles, herbs, and beef chunks.)

+10% Service Charge





# NOODLE SOUP



Beef Mami	P420
Lomi	P390
Wanton Mami	P350

+10% Service Charge





# ASIAN INSPIRED PASTA



Penne Pesto  
Green Curry Pasta



Seafood Laksa Fettuccine



XyZ Tacloban  
Express Pasta

Seafood Laksa Fettuccine | P480

(Shrimp, squid, mussels, and clams. Cream-based laksa inspired sauce with aromatics.)

Oriental Pasta with Char Siu | P350

(Charlie Chan inspired, nuts, spring onion, chili flakes, and char siu pork.)

Penne Pesto Green Curry Pasta | P450

(Pesto and green curry cream sauce, grilled chicken, feta cheese, and Thai aromatics.)

Spaghetti Kee Mow Talay | P335

(Thai style Spaghetti, mixed seafood, basil, and chili.)

XyZ Tacloban Express Pasta | P360

(Mild spicy, crispy pork strips, coconut cream, and chili oil.)

+10% Service Charge



Dessert





# 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







### A. BARAKO MACCHIATO

| P350

*Barako infused dessert with a layer of caramel, almond biscuit Chantilly cream, and mold in a chocolate coffee cup. Oh! everything is edible, enjoy the goodness.*

### B. 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. 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 chocnut mousse and moist chocolate sponge cake, and served with vanilla ice cream in bedded crushed Oreo crumbles.*

A



B





A



B



**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.*

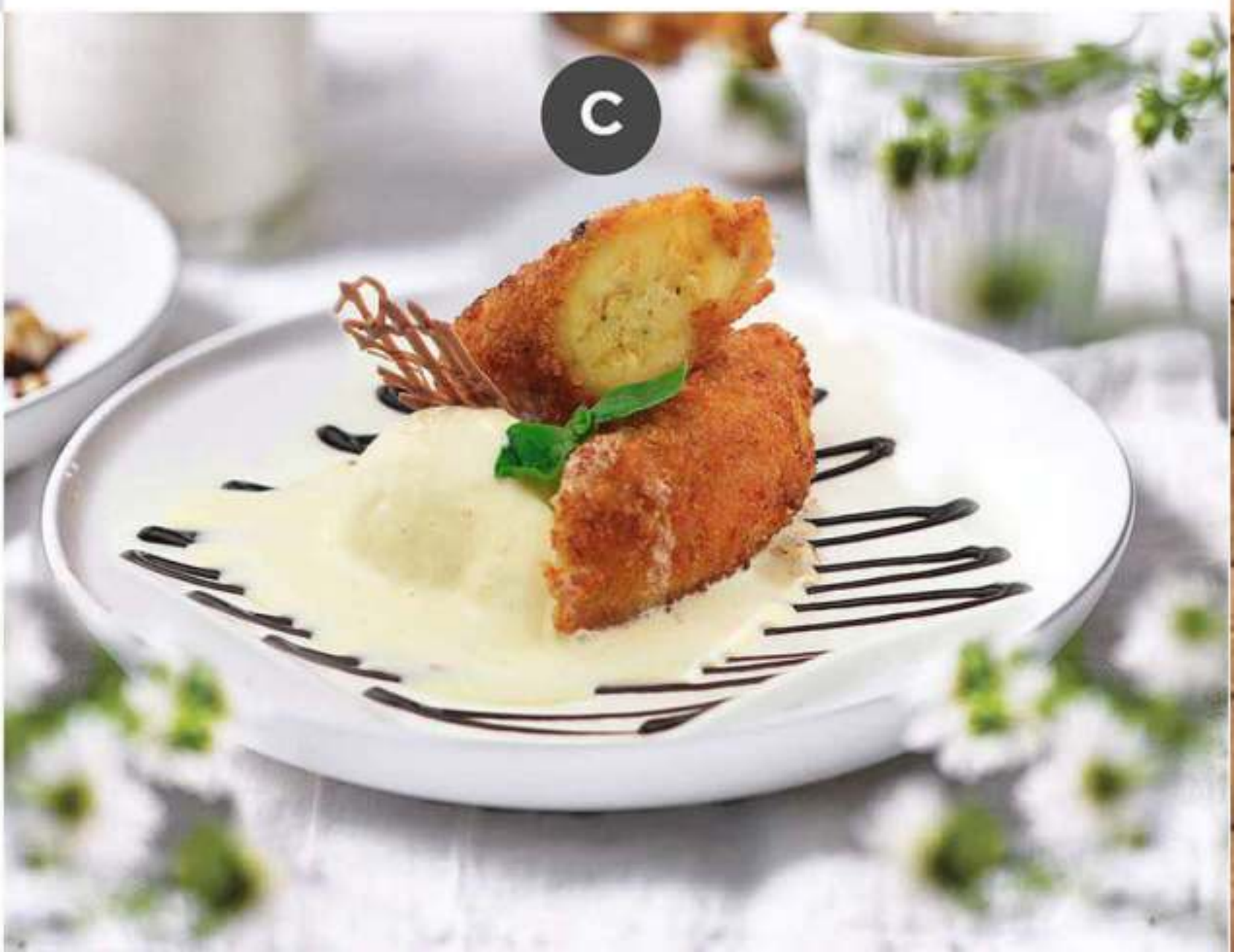
**B. BANANA CREPE | P195**

*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.*

C







**A. MANGO FLOAT | P250**

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

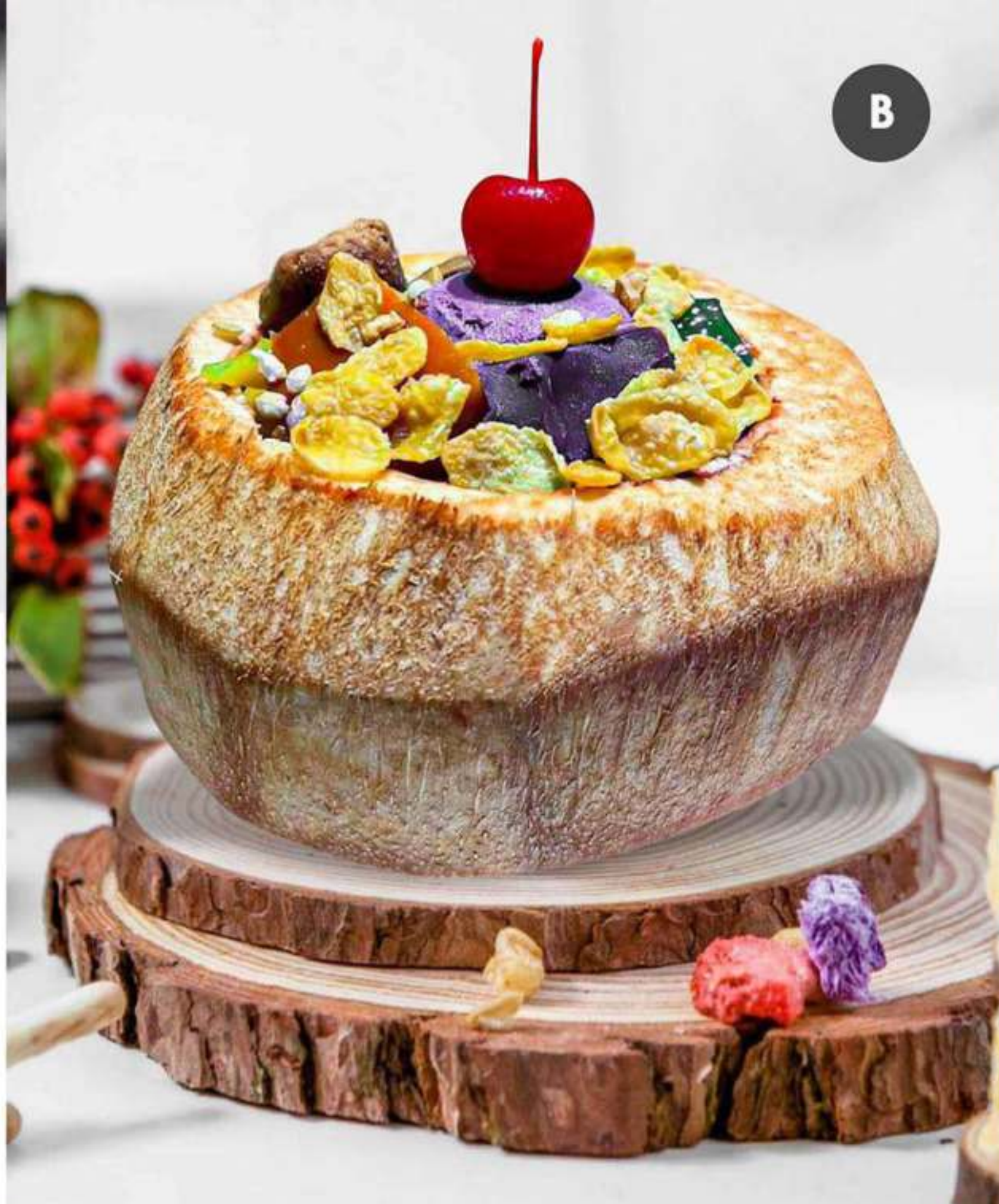
**B. MOELLEUX AU CHOCOLAT | P230**

*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.*





### A. BANANA SPLIT | 195

*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 | 350

*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 | 180

*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.*



# Beverages





## Fresh Fruit Shakes

- Fresh Apple Shake | P150
- Fresh Banana Shake | P150
- Fresh Buko Shake | P150
- Fresh Green Mango Shake (Seasonal) | P150
- Fresh Dragon Fruit Shake (Seasonal) | P150
- Fresh Mango Shake | P150
- Fresh Pineapple Shake | P150
- Fresh Watermelon Shake | P150
- Fresh Tropical Shake | P150
- Fresh Avocado Shake (Seasonal) | P170
- Fresh Four Season Shake | P170



## Beer

- San Mig Apple | P90
- San Mig Light | P120
- San Mig Pilsen | P120

## Soda in can

- Coke (Regular, Light or Zero) | P95
- Royal | P95
- Sprite | P95

## Fresh Fruit Juices

- Fresh Apple Juice | P150
- Fresh Buko Juice | P150
- Fresh Calamansi Juice (Hot or Cold) | P150
- Fresh Green Mango Juice (Seasonal) | P150
- Fresh Dragon Fruit Juice (Seasonal) | P150
- Fresh Mango Juice | P150
- Fresh Pineapple Juice | P150
- Fresh Watermelon Juice | P150
- Fresh Tropical Juice | P150
- Fresh Orange Juice | P150
- Fresh Lemon Juice (Hot or Cold) | P150
- Fresh Four Season Juice | P170



## Fruit Soda

- Blueberry Soda | P120
- Raspberry Soda | P120
- Strawberry Soda | P120



+10% Service Charge



## Hot Coffee

- Espresso | P125
- Espresso Doppio (Double Espresso) | P160
- Caffè Americano (American Coffee) | P130
- Espresso Macchiato | P140
- Caffè Latte | P170
- Caffè Cappuccino | P170
- Hazelnut Latte | P195
- Caramel Macchiato | P195
- Caffè White Mocha | P195
- Mocha | P195
- Spanish Latte | P195
- Butternut Latte | P195
- Winter Latte | P195
- Matcha Latte | P195



## Coffee with Liquor

- Irish Coffee | P180
- Messicano | P180
- Marochino Caldo | P180
- Coffee Time | P150
- Amore Keoke | P150
- Beatrice | P150



## Iced Coffee

- Iced Coffee | P130
- Iced Latte | P195
- Iced Chocolate | P150
- Iced Spanish Latte | P195
- Iced Almond Mocha | P195
- Iced Hazelnut Latte | P195
- Iced Mocha | P195
- Iced Cappuccino | P195
- Iced Matcha Latte | P195
- Iced Caramel | P195
- Iced Sea Salt Latte | P230



## Chocolate

- Hot Chocolate | P130

+10% Service Charge



## Frappe (Non-Coffee Based)

With Rock Salt & Cheese

- |                        |      |      |
|------------------------|------|------|
| • Caramel Praline      | P195 | P230 |
| • Chocolate Peppermint | P195 | P230 |
| • Choco Fudge          | P195 | P230 |
| • Cookies & Cream      | P195 | P230 |
| • Green Tea Frappe     | P195 | P230 |
| • Mixed Berries        | P195 | P230 |
| • Strawberries & Cream | P195 | P230 |
| • Ube                  | P195 | P230 |



## Signature Tea Blends

- |                              |      |
|------------------------------|------|
| • House-blend Iced Tea       | P60  |
| • Frozen Iced Lemon Tea      | P120 |
| • Frozen Thai Iced Lemon Tea | P120 |



## Sundae

- |                       |      |
|-----------------------|------|
| • Caramel Sundae      | P195 |
| • Butterscotch Sundae | P195 |
| • Fudge Sundae        | P195 |



## t Hot Tea

- |                          |     |
|--------------------------|-----|
| • Dilmah Regular         | P75 |
| • Hot Jasmine Tea in Pot | P75 |
| • Dilmah Exeptional      | P85 |



## Thick Shake

- |                          |      |
|--------------------------|------|
| • Chocolate Thick Shake  | P185 |
| • Strawberry Thick Shake | P185 |



## Refresh

- |                         |     |
|-------------------------|-----|
| • Bottled Water (500ml) | P50 |
|-------------------------|-----|

+10% Service Charge