



KITCHEN



A Culinary Journey Through Diverse Asian Flavors

Dear Valued Guest,

Welcome to Q Kitchen, where our passion for food brings the rich and diverse flavors of Asia to your table. Inspired by our travels across Southeast Asia – including the Philippines, Thailand, China, Indonesia, Malaysia, Singapore, and Vietnam – we've curated a menu that celebrates the authentic tastes and cultural heritage of these vibrant cuisines.

We take pride in sourcing our ingredients both locally and globally, ensuring that each dish is prepared with the freshest and most authentic components. This commitment allows us to deliver a dining experience that honors tradition while supporting local producers.

May your experience at Q Kitchen be a celebration of flavors that brings people together, turning every meal into a cherished memory.

Damo nga salamat! Thank you for being part of our culinary journey.

The Sichuan Experience

A bold journey into the heart of Sichuan cuisine, known for its fiery flavors and signature mouth-numbing spice. From rich chili oil-bathed beef and fish to crispy salt-and-pepper specialties, this menu delivers authentic heat and depth. A must for spice lovers and adventurous palates.

Boiled Beef Fillet in Hot Chili Oil | P680

水煮牛肉

(Tender beef fillet poached in a rich, fiery chili oil broth with aromatic Sichuan peppercorns.

Sliced Lapu-Lapu Fillet in Hot Chili Oil | P780

水煮石斑鱼片

Delicate lapu-lapu fillet immersed in a bold, spicy broth infused with chili oil and Sichuan spices.

Chongqing Spicy Chicken | P495

重庆辣子鸡

Crispy chicken chunks stir-fried with dried chilies and Sichuan pepper for an addictive, numbing heat.

Stuffed Squid with Sichuan Salt and Pepper | P480

椒盐酿鱿鱼

Squid stuffed with shrimp paste, then wok-tossed in fragrant salt, pepper, and garlic with a spicy Sichuan twist.

Chicken with Sichuan Salt and Pepper | P480

椒盐鸡丁

Crisp-fried chicken lightly seasoned with Sichuan-style salt, pepper, and chili flakes.

Prawns with Sichuan Salt and Pepper | P550

椒盐虾

Juicy prawns flash-fried and coated in a savory salt-and-pepper blend with a Sichuan zing.

Stir-Fried Chicken with Sichuan Chili

| P480

小炒鸡

Sliced chicken stir-fried with red chilies and garlic for a clean, spicy flavor punch.

Stir-Fried Beef with Sichuan Chili

| P480

小炒牛肉

Tender beef slices stir-fried with chilies and aromatics in true Sichuan style.

Stir-Fried Lapu-Lapu Fillet with Sichuan Chili

| P580

小炒石斑鱼片

Fresh lapu-lapu fillet tossed in a smoky, spicy chili stir-fry.

Mapo Tofu with Beef

| P480

牛肉麻婆豆腐

Silky tofu and beef simmered in a rich, spicy Sichuan bean paste sauce.

Pan Asian Menu

A curated fusion of vibrant flavors from across Asia – spanning Thailand, China, Malaysia, and more. From street food-inspired starters to modern wok-fired mains, this menu brings together the region's best with creativity and flair.

Appetizers

Thai Style Salted Egg Chicken | P380

泰式咸蛋鸡

Crispy chicken bites glazed in creamy, savory salted egg yolk sauce with Thai herbs.

Ngo Hiang | P375

五香卷

Five-spice pork and vegetable rolls wrapped in bean curd skin, deep-fried to golden perfection.

Crab Meat Curry with Naan Bread | P480

咖喱蟹肉配烤饼

A rich, spiced crab curry served with warm, fluffy naan for dipping.

Mala Cream Shrimp Ball | P560

麻辣奶香虾球

Juicy shrimp balls served in a creamy, tongue-tingling mala sauce.

Mains

Kingdao Pork Spareribs | P495

京酱小排

Sweet and tangy pork spareribs cooked in a classic Chinese Kingdao-style sauce.

US Beef Short Ribs in Black Pepper Sauce | P680

黑椒美牛小排

US beef short ribs tossed in a bold, peppery glaze.

Green Chili Pepper Pork with Black Fungus | P450

青椒木耳炒猪肉

Sliced pork stir-fried with green chilies and black fungus for a spicy, earthy flavor combo.

Stir-Fried Chicken with Asparagus in XO Sauce | P480

XO酱芦笋炒鸡丁

Juicy chicken and asparagus sautéed in a rich, umami-packed XO sauce.

Crispy Wasabi Prawns | P550

香脆芥末虾

Crispy prawns coated in a creamy, spicy wasabi mayo for a modern fusion twist.

Black Pepper Prawns | P480

黑椒虾

Sliced pork stir-fried with black pepper and black fungus for a spicy, earthy flavor combo.

Homemade Spinach Beancurd | P380

自制菠菜豆腐

House-made spinach-infused tofu, lightly fried and served with a delicate sauce.

Rice & Noodles

Peranakan Black Fried Rice

| 380

娘惹黑炒饭

Aromatic black fried rice inspired by bold Peranakan flavors, packed with wok hei.

Wok-Fried Eel Rice

| P680

锅炒鳗鱼饭

Tender Japanese eel glazed in a sweet-savory sauce over wok-tossed rice.

Mee Goreng

| P390

马来炒面

Spicy and sweet Indonesian-style stir-fried noodles with mixed vegetables and meats.

Grilled Chicken Nasi Lemak

| P405

烤鸡椰浆饭

Coconut rice served with sambal, peanuts, egg, and grilled chicken – a Malaysian classic.



KITCHEN

SOUP

汤

TOM YUM (Hot and Sour Thai Soup)

Goong (Shrimp)

泰式冬阴功汤虾



TOM KHA (Thai Coconut Soup)

Goong (Shrimp)

泰式椰浆汤虾

Soup

TOM KHA 冬阴功汤

(Thai Coconut Soup) (泰式椰奶汤)

Goong (Shrimp) (虾)

| P495

Gai (Chicken) (鸡肉)

| P435

TOM YUM 冬阴功汤

(Hot and Sour Thai Soup) (泰式酸辣汤)

Goong (Shrimp) (虾)

| P495

Gai (Chicken) (鸡肉)

| P435

Sinigang na Salmon Head sa Miso 味噌三文鱼头酸汤

| P490

Sinigang na Hipon 冬阴功汤

| P520

Sinigang na Baboy 猪肉酸汤

| P495

Sinigang na Lapu-Lapu 石斑鱼酸汤 100g

| P150

Shanghai Hot and Sour Soup 上海酸辣汤

| P390

Spinach Seafood Soup 菠菜海鲜汤

| P390

Chicken Asparagus Soup 鸡肉芦笋汤

| P390

Pumpkin Seafood Soup 南瓜海鲜汤

| P390

Watermelon Beef Sinigang 西瓜牛肉酸汤

| P750

Bulalo 牛骨髓汤

| P850



KITCHEN

SALAD

沙拉

Yum Som O Goong
(Pomelo Salad)
柚子虾沙拉



Nam Tok Nua
(Thai Beef Salad)
泰式牛肉瀑布沙拉

Salad

Yum Som O Goong 柚子虾沙拉 | P420
(Pomelo Salad)

Asian Sesame Caesar Salad 亚洲芝麻凯撒沙拉 | P420

Tropical Salad in
Blueberry Vinaigrette 蓝莓醋汁热带沙拉 | P350

Yum Woon Seen 泰式粉丝沙拉 | P420
(Thai Glass Noodle Salad)

Nam Tok Nua 泰式牛肉沙拉 | P790
(Thai Beef Salad)



KITCHEN

DIMSUM

点心



Chicken Feet
凤爪



Siomai
烧卖



Hakao
虾饺

Dimsums

Steamed Fried Rice 蒸炒饭	P145
Quail Egg Siomai 鹌鹑蛋烧卖	P140
Sharksfin Dumpling 鱼翅饺	P125
Hakao 虾饺	P150
Chicken Feet 凤爪	P120
Beancurd Roll 腐皮卷	P150
Pork Spring Roll 猪肉春卷	P130
Shrimp Spring Roll 虾仁春卷	P150
Vegetable Spring Roll 蔬菜春卷	P100
Fried Prawn Dumpling 炸虾饺	P150
Siopao Bola Bola 肉丸烧包	P120
Siopao Asado 叉烧包	P120
Buchi 麻球	P100
Cabbage Roll with Minced Pork 猪肉白菜卷	P150



KITCHEN

APETIZERS

前菜



Por Pia Pak - 5 pcs
(Deep Fried Thai
Vermicelli Spring Roll)
泰式素春卷



Tod Mung Goong - 5 pcs
(Thai SHrimp Cake)
泰式虾饼

Appetizers

Goi Cuon 越南春卷 | P350

(Fresh Vietnamese Spring Roll) (新鲜越南春卷)

Por Pia Pak(5 pcs) 越南春卷 | P290

(Deep Fried Thai Vermicelli
Spring Roll) (新鲜越南春卷)

Por Pia Goong (5 pcs) 炸泰式米粉虾春卷 | P350

(Deep Fried Thai Vermicelli
Shrimp Spring Roll) (新鲜越南春卷)

Tod Mun Goong (5 pcs) 泰式虾饼 | P495

(Thai Shrimp Cake) (泰式虾饼)

Tom Yum Wings 冬阴功鸡翅 | P395

(Deep Fried Chicken Wings, Cilantro,
kaffir, and Tom Yum Glaze.)
(炸鸡翅配香菜、香茅和冬阴功酱)

Kinilaw Na Tuna 酸橙生吞拿鱼 | P550



KITCHEN

CHICKEN

鸡肉

Gai Hor Bai Toey
(Pandan Chicken)
班兰叶鸡



Gaeng Keow Wan Gai
(Chicken Green Curry)
泰式绿咖喱鸡

Chicken

Buttered Chicken 牛油鸡 | P350

Lemon Chicken 柠檬鸡 | P350

Salted Egg Chicken 咸蛋鸡 | P390

Chinese Style Fried Chicken 中式炸鸡 Whole | P880

Gai Hor Bai Toey 班兰叶鸡 | P380
(Pandan Chicken)

Gaeng Phed Gai 红咖喱鸡翅 | P395
(Chicken Red Curry)

Gaeng Keow Wan Gai 绿咖喱鸡翅 | P450
(Chicken Green Curry)



KITCHEN

PORK

猪肉



*Spareribs in Orange
Lemon Chili Sauce*
橙汁柠檬辣椒排骨



Lechon Kawali
炸猪肉

Pork

Salt and Pepper Spareribs 椒盐排骨 | P480

Sweet and Sour Pork 糖醋里脊 | P450

Lumpia Shanghai 上海春卷 | P350

Spareribs in Orange

Lemon Chili Sauce 橙子柠檬辣椒排骨 | P495

Spareribs in Black Pepper Sauce 黑胡椒排骨 | P480

Spicy Spareribs 辣味排骨 | P450

Lechon Kawali 烤猪肉 | P495

Spicy Pork Adobo Belly 辣味猪肉阿多波肚 | P450

Crispy Pork Binagoongan 香脆猪肉比拿果甘 | P520

Crispy Pork Tacloban Express 香脆猪肉塔克洛班快车 | P590

Crispy Pork Sisig 香脆猪肉西西格 | P350

Grapow Moo 罗勒炒猪肉 | P335

(Stir Fry Ground Pork with Basil)

Crsipy Pata 香脆炸猪脚 | P995



KITCHEN

BEEF

牛肉

Bistek Tagalog
菲律宾式牛排



Beef Rendang
仁当牛肉

Beef

Beef Kare-kare 牛肉咖喱 | P495

U.S Beef with Broccoli 美国牛肉西兰花 | P480

U.S Beef Steak Chinese Style 美式牛排中式做法 | P680

U.S Beef with Amplaya 美国牛肉苦瓜 | P495

Hot Pot Beef Brisket 火锅牛胸肉 | P450

Bistek Tagalog 菲律宾牛肉 | P520

Beef Rendang 马来西亚椰浆咖喱牛肉 | P590

(Rich and Tender in malaysian Coconut Curry)

Cheesy Beef Caldereta 芝士牛肉卡德雷塔 | P680



KITCHEN

OFF THE GRILL

烤制

Gai Satay
(Chicken Satay)
鸡肉沙爹



Gai Ta Krai Yang
(Lemongrass Chicken)
香茅烤鸡

Off The Grill

- | | |
|---|--------|
| Gai Ta Krai Yang 香茅烤鸡
(Grilled Lemongrass Chicken) | P395 |
| See Krong Moo Yang Nam Phung 蜂蜜烤猪排
(Grilled Honey Glazed Pork Ribs) Whole Slab | P880 |
| Moo Yang 泰式烤猪肚
(Thai Style Grilled Pork Belly) | P465 |
| Steak nam Tok 泰式烤美式牛肉嫩肩
(Thai Style Grilled U.S Beef Tenderloin) | P995 |
| Gai Satay (5 pcs) 泰式烤鸡肉沙爹
(Thai Grilled Chicken Satay) | P380 |
| USDA Thai Style Ribeye (300g) 美國泰式肋眼牛排 | P1,990 |



KITCHEN

SHRIMP

虾

Shrimp Balls
虾丸



Cereal Prawns
麦片虾

Shrimp

Hot Prawn Salad 沙拉明虾	P550
Prawn in Salted Egg 咸蛋黄虾	P480
Cereal Prawns 麦片虾	P480
Cameron Rebosado 炸虾仁	P520
Fried Prawns in Garlic	P480
Sweet Chili Sauce 蒜蓉甜辣炸虾	
Steamed Prawns with Garlic 蒜蓉蒸虾	P480
Prawn with Salt and Pepper 椒盐虾	P480
Shrimp Balls 炸虾球	P520



KITCHEN

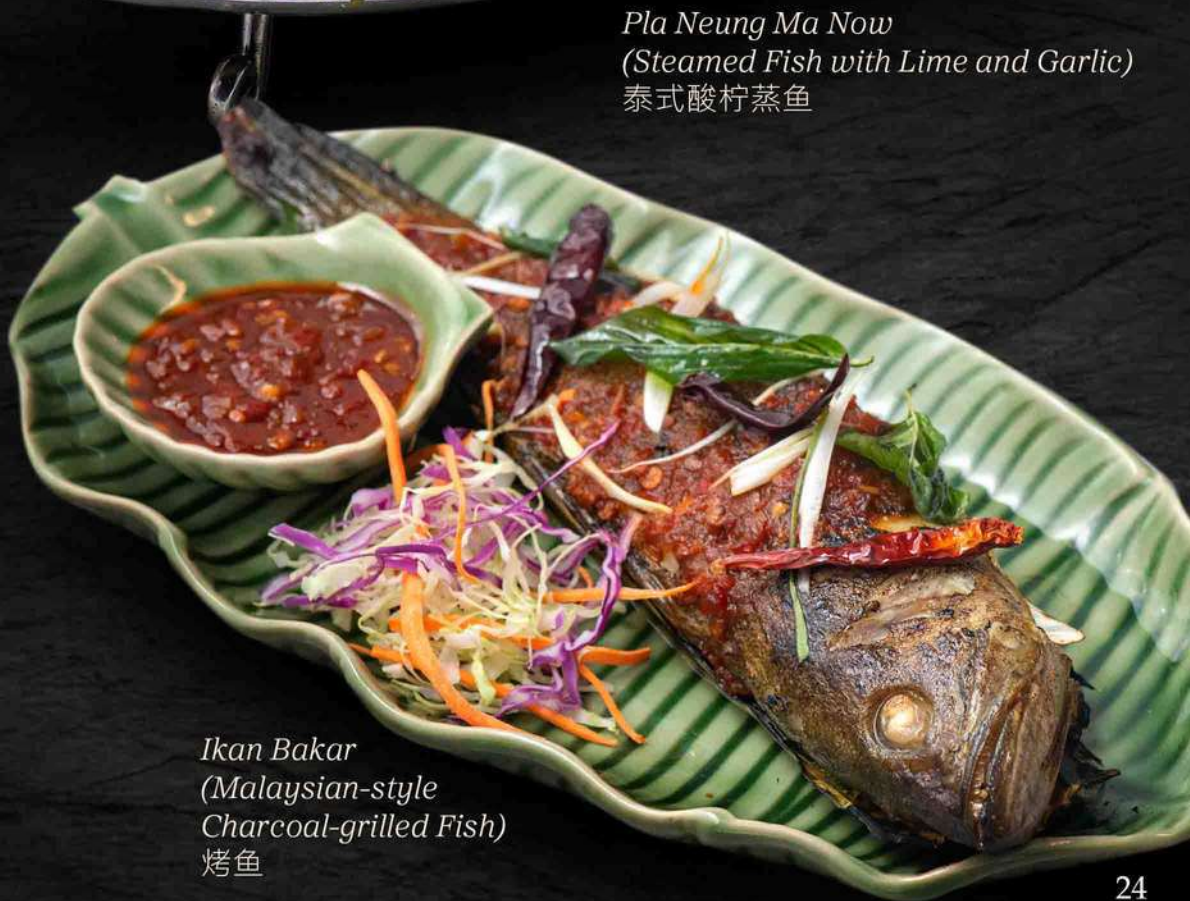
FISH

鱼

WHOLE
LAPU-LAPU



Pla Neung Ma Now
(Steamed Fish with Lime and Garlic)
泰式酸柠蒸鱼



Ikan Bakar
(Malaysian-style
Charcoal-grilled Fish)
烤鱼

Fish *(Whole Lapu-Lapu)*

Steamed Whole Lapu-Lapu in Soy Sauce with Onion Leeks 葱香酱油蒸全石斑鱼 | P150
100g

Whole Lapu-Lapu in Sweet and Sour Sauce 糖醋全石斑鱼 | P150
100g

Whole Lapu-Lapu in Sweet Chili Manggo Sauce 甜辣芒果全石斑鱼 | P150
100g

Pla Thod Gratiem 蒜香胡椒炸全石斑鱼 | P150
(Fried whole Lapu-Lapu in Garlic Pepper Sauce) 100g

Pla Thod Sam Rod 泰式甜辣炸全石斑鱼 | P150
(Fried whole Lapu-Lapu in Thai Sweet Chili Sauce) 100g

Pla Yang 泰式烤全石斑鱼配海鲜蘸酱 | P150
(Grilled whole Lapu-Lapu served with a spicy seafood dipping sauce) 100g

Ikan Bakar 马来西亚炭烤鱼配叁巴酱 | P150
(Malaysian-style charcoal-grilled fish served with sambal sauce) 100g



KITCHEN

FISH FILLET

鱼片

*Fish Fillet in
Sweet Chili Mango Sauce*
甜辣芒果酱鱼片



*Pla Thod Sam Rod
(Stir Fry Fish Fillet
with Chili Sauce)*
泰式三味炸鱼

Fish Fillet

FISH

FILLET

鱼片

LAPU-

LAPU

石斑鱼

CREAM

DORY

巴沙鱼

Black Bean Sauce 豆豉鱼片

| P580

| P350

Black Bean Sauce with
Tofu 豆豉豆腐鱼片

| P580

| P350

Black Bean Sauce with
Ampalaya 豆豉苦瓜鱼片

| P580

| P350

Sweet and Sour 糖醋鱼片

| P580

| P350

Steamed with Garlic 蒜蓉蒸鱼片

| P580

| P350

Fish Fillet in Sweet Chili
Mango Sauce 甜辣芒果鱼片

| P650

| P395

Pla Thod Gratiem 蒜香胡椒炒鱼片
(Stir fry fish fillet in garlic and pepper sauce)

| P580

| P350

Pla Thod Sam Rod 泰式甜辣炒鱼片
(Stir fry fish fillet with sweet chili sauce)

| P580

| P350



KITCHEN

FISH

鱼



*Pan-fried Salmon in Green
Curry Pesto Sauce*
香煎鲑鱼配绿咖喱香蒜酱

Fish

Steamed Pampano with Taosi 豆豉蒸白立鱼 100g | P150

Bangus Sisig 奶鱼铁板烧 | P320

Pan-Fried Salmon in Green | P750

Curry Pesto Sauce 绿咖喱香蒜煎三文鱼配米饭
(Served with rice pilaf)

Grilled Salmon in Banana Leaf 香蕉叶烤三文鱼 | P750



KITCHEN

SQUID

鱿鱼

Pla Meuk Gratiem
(Stir-Fried Squid in Thai-
Black Pepper Sauce)
蒜蓉炒鱿鱼



Pla Meuk Yang
(Thai-Style Grilled Squid)
烤鱿鱼

Squid

Pla Meuk Yang 泰式烤鱿鱼 | P350
(Thai-Style Grilled Squid)

Pla Meuk Gratiem 泰式黑椒炒鱿鱼 | P320
(Stir-Fried Squid in Thai Black Pepper Sauce)

Squid in Salt and Pepper 椒盐鱿鱼 | P380

Calamares 炸鱿鱼圈 | P380



KITCHEN

SCALLOPS

扇贝



Baked Scallops
烤扇贝



KITCHEN

SEAFOOD

海鲜

Talay Pad Cha
(Sizzling Stir-Fried
Seafood with Basil
in Thai Seafood Sauce)
泰式香炒海鲜



*Thai Crabmeat
Omelette*
泰式蟹肉煎蛋

Scallops

Baked Scallops 豆豉蒸白立鱼 | P395

Steamed Scallops with
Garlic and Vermicelli 奶鱼铁板烧 | P395

Seafood

Thai Crabmeat Omellette 泰式蟹肉煎蛋 | P350
(Crabmeat, cilantro, basil, kaffir, chili flakes)

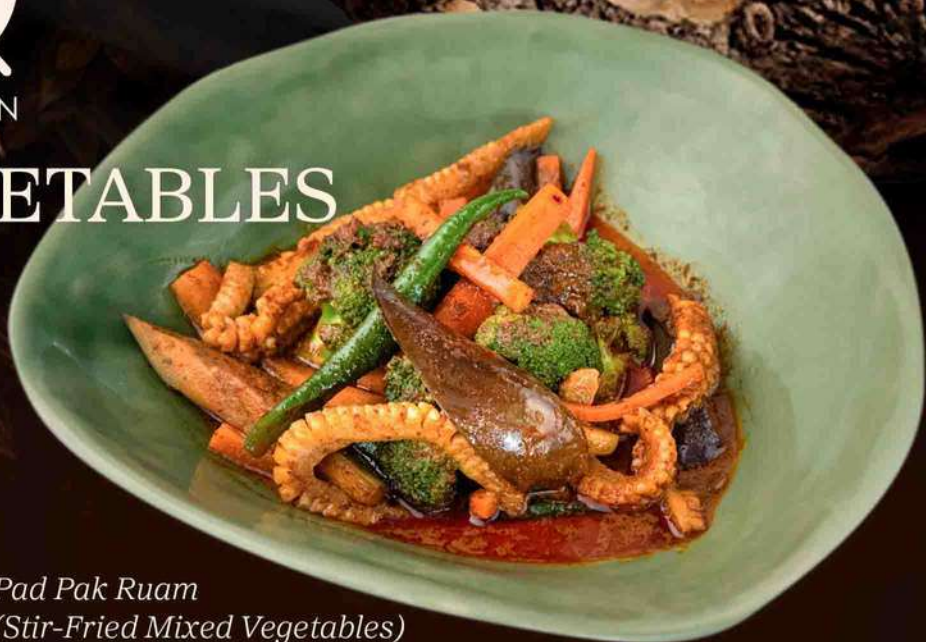
Talay Pad Cha 泰式海鲜炒罗勒 | P350
(Sizzling stir-fried seafood with
basil in Thai seafood sauce)



KITCHEN

VEGETABLES

野菜



Pad Pak Ruam
(Stir-Fried Mixed Vegetables)
泰式什锦炒蔬菜



Red Curry Mixed Vegetables
红咖喱什锦蔬菜

Vegetables

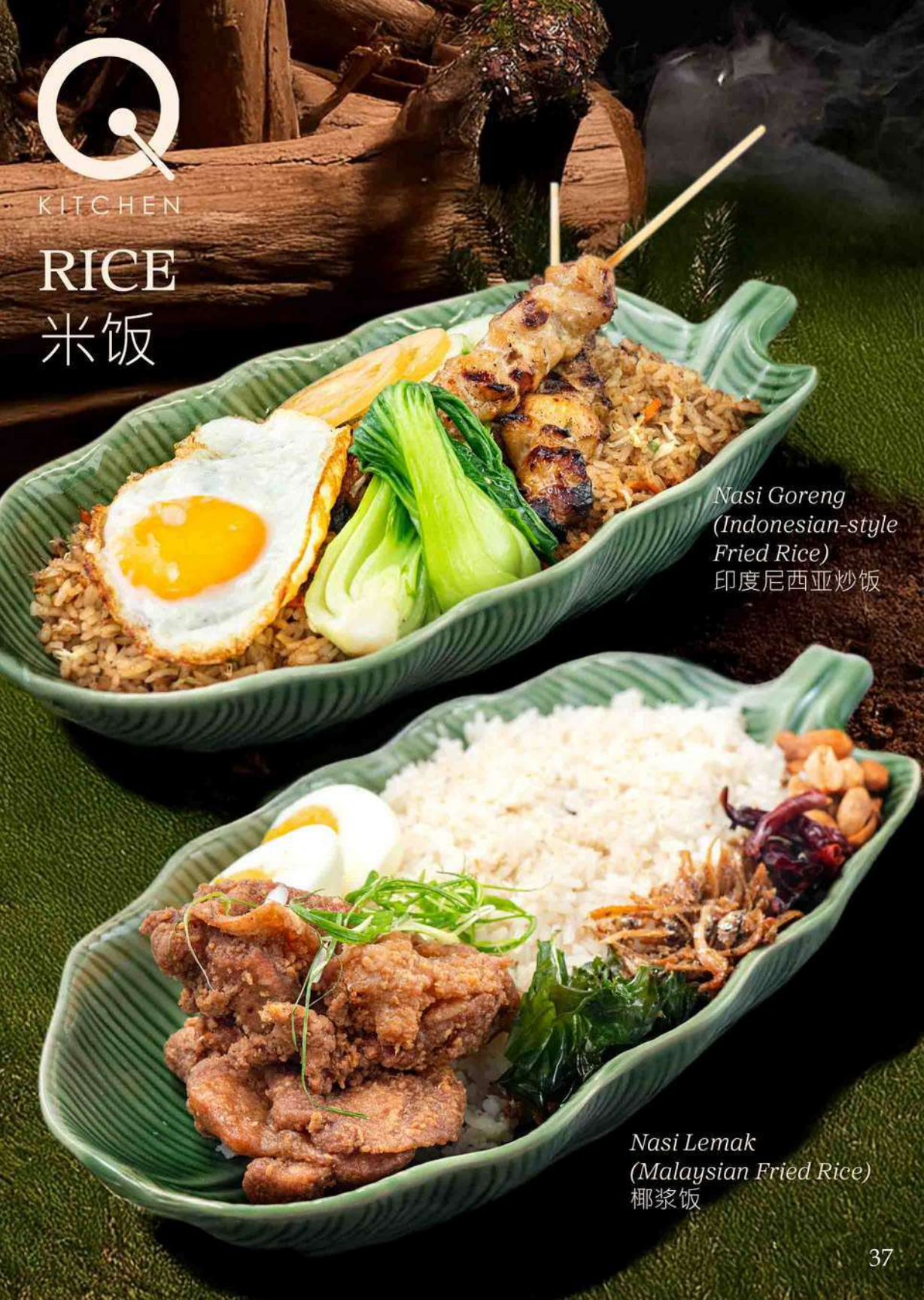
Sauteed Taiwan Petchay 清炒台湾白菜	P290
Broccoli in Garlic Sauce 蒜蓉西兰花	P350
Chopsuey 什锦蔬菜	P335
Tofu with Salt & Pepper 椒盐豆腐	P320
Mapo Tofu 麻婆豆腐	P350
Eggplant with Minced Pork 鱼香茄子	P350
Hot Pot Tofu with Broccoli & 3 Kinds of Mushrooms 三菇西兰花豆腐煲	P480
Pad Pak Ruam 泰式罗勒炒杂菜	P290
(Stir-Fry Mixed Vegetables with Basil)	
Phad Tao-hoo Med Mamuang 腰果炒豆腐	P320
(Stir-Fry Tofu with Cashew Nuts)	
Green Curry Mixed Vegetables 绿咖喱杂菜	P320
Red Curry Mixed Vegetables 红咖喱杂菜	P320
Crabmeat Gising Gising 螃蟹辣炒椰奶蔬菜	P420
Broccoli with 3 kinds of Mushroom 三菇西兰花	P450



KITCHEN

RICE

米饭



Nasi Goreng
(Indonesian-style
Fried Rice)
印度尼西亚炒饭

Nasi Lemak
(Malaysian Fried Rice)
椰浆饭

Rice

Khao Kluk Kapi 泰式蟹肉煎蛋 (Thai Style Bagoong Fried Rice)	P350
Yang Chow Fried Rice 扬州炒饭	P350
Salted Fish Fried Rice 咸鱼炒饭	P390
Crabmeat Fried Rice 蟹肉炒饭	P420
Shanghai Fried Rice 上海炒饭	P380
Fookien Fried Rice 福建炒饭	P380
Khao Pad Sapparod 泰式菠萝炒饭 (Thai Pineapple Fried Rice)	P380
Khao Pad Tom Yum 冬阴功炒饭 (Tom Yum Fried Rice)	P395
Nasi Lemak 椰浆饭 (Malaysian Fried Chicken, coconut rice, fried anchovies, fried peanuts, egg, sambal)	P405
Nasi Goreng 印尼炒饭 (Indonesian style fried rice, served with chicken satay)	P550
Garlic Rice 蒜香饭	P420
Plain Rice 白饭	P290



KITCHEN

NOODLES

面条

Char Kway Teow
(Stir-Fried Singaporean
Rice Noodles)
炒贵条



Pad Thai
(Thai Stir-Fried Noodles)
泰式炒河粉



Noodles

Pad Thai 泰式炒河粉

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

Pad See Ew 泰式炒河粉

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

- Gai (Chicken) 鸡肉 | P420
- Goong (Shrimp) 虾 | P380

Char Kway Teow 炒粿条

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

| P350

Beef Hofan 干炒牛河

| P395

Birthday Noodles 长寿面

| P335

Misua Guisado 炒面线

| P350

Seafood Noodles 海鲜炒面

| P380

Seafood Bihon 海鲜米粉

| P350

Pork Leg Bihon 猪脚米粉

| P395

Hokkien Mee 福建炒面

| P320

Classic Palabok 经典帕拉博克

| P280



KITCHEN

NOODLE SOUP 面条汤

SOUTHEAST ASIAN
SIGNATURE



Vietnamese Pho
越南河粉



Laksa
叻沙

Southeast Asian Signature
Noodle Soup

Laksa 叻沙

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

| P490

Vietnamese Pho 越南牛肉粉

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

| P420

Chinese Noodle Soup

Beef Brisket Noodle Soup 牛腩面汤

| P420

Wonton Noodle Soup 云吞面汤

| P350

Lomi 卤面

| P390



KITCHEN

ASIAN INSPIRED PASTA

亚洲风味意大利面

Penne Pesto
Green Curry Pasta
青咖喱香蒜笔管面



Seafood Laksa
Fettuccine
海鲜叻沙宽面

Asian Inspired Pasta

Seafood Laksa Fettuccine | P480

海鲜叻沙意大利宽面

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

Oriental Pasta with Char Siu | P350

叉烧东方意面

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

Penne Pesto Green Curry Pasta | P450

青咖喱香蒜长通粉

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

Spaghetti Kee Mow Talay | P335

泰式海鲜辣味意大利面

(Thai style spaghetti, mixed seafood, basil, and chili)

XyZ Tacloban Express Pasta | P360

叉烧东方意面

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



KITCHEN

SULBING

雪冰

Mango with Cheesecake
芒果芝士雪冰



Oreo
奥利奥



Sulbing

	<i>Solo</i>	<i>Sharing</i>
Mango with Cheesecake 芒果芝士	P250	P250
Oreo 奥利奥	P180	P180
Banana Caramel 香蕉焦糖	P180	P180
Matcha 抹茶	P200	P200
Mocha Cereal 摩卡麦片	P150	P150
Injeolmi 黄豆粉年糕	P180	P180
Real Choco 真巧克力	P180	P180



KITCHEN

DESSERT

甜品

Kluay Por Pia
(Banana Spring Rolls)
香蕉炸春卷



Mango Crepe
芒果可丽饼



Dessert

Kluay Por Pia 香蕉春卷 | 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.

Banana Crepe 香蕉可丽饼 | P195

An all-time favorite dessert to have! A semi-sweet taste with a fine egg flavored 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.

Mango Crepe 芒果可丽饼 | P195

An all-time favorite dessert! A lightly sweet, egg-flavored crepe wrapped around fresh mango slices, topped with a scoop of vanilla ice cream and drizzled with dark chocolate syrup.

Mango Float 芒果千层蛋糕 | P250

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

Muelleox Au Chocolat (Chocolate Lava Cake) | P230

巧克力熔岩蛋糕

A molten chocolate cake that blends the richness of a chocolate cake with the lightness of a soufflé. Indulge as you break into its gooey, liquid chocolate center, served with a scoop of vanilla ice cream.



KITCHEN

DESSERT

甜品

Ube Moron Brazo de Mercedez
紫薯糯米糕 玛莉赛兹蛋卷



Fancy Binagol Delight
精致椰香米糕



Dessert

Khao Neow Ma Muang *(Mango Sticky Rice)* | P195

泰式芒果糯米饭

A signature Thai dessert made with glutinous rice cooked in a creamy Thai coconut sauce. Served with sweet, ripe mangoes and homemade creamy coconut milk.

Barako Macchiato 巴拉科玛奇朵 | P350

Barako-infused dessert with a layer of caramel, molded in a chocolate coffee cup. And yes—everything is edible. Enjoy the goodness!

Fancy Binagol Delight 精致椰香芋头糕 | P350

A signature mini recreation of one of Leyte's classics—dome-shaped chocolate molded like a coconut shell, filled with nutty caramel sauce and binagol-infused mousse.

Ube Moron Brazo de Mercedez | P290

紫薯糯米糕 玛莉塞兹蛋卷

Feast your palate on a signature dessert inspired by one of the region's prized delicacies—'Moron'. Layers of soft ube meringue-like buns, moron, and blue buttercream, rolled in crunchy pinipig

Pili Chocnut Rocher 椒仁巧克力酥球 | P370

A classic indulgence of Chocnut-infused mousse and moist chocolate sponge cake, served with vanilla ice cream on a bed of crushed Oreo crumbles.



KITCHEN

DESSERT

甜品

Banana Split
香蕉船



XyZ Special Ube Halo-halo
特制紫薯哈罗哈罗

Dessert

Banana Split 香蕉船

| P195

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

XyZ Special Ube Halo-halo 特制紫薯哈罗哈罗

| P350

A famous Filipino cold dessert made with crushed flavored ice, evaporated and condensed milk, and various mix-ins. Topped with a scoop of ube ice cream.

Churroz 吉事果

| P150

Inspired by a classic Spanish and Portuguese favorite, this snack is made from homemade choux pastry dough, deep-fried until golden, coated in cinnamon sugar, and served with chocolate sauce.

Beverage

XyZ Specials

Sea Salt Latte 海盐拿铁	P245
Coconut Latte 椰子拿铁	P185
Black Sesame Cloud 黑芝麻云	P240
Pistachio Latte 开心果拿铁	P240
Mocha Oat 摩卡燕麦	P220
Moron Affogato (<i>Coffee + Gelato</i>) 糯米糕阿芙佳	P175

Black

Espresso (<i>Hot</i>) 浓缩咖啡	P125
Iced Coffee 冰咖啡	P130
20 hr-Cold Brew (<i>Iced</i>) 小时冷萃咖啡	P185
Espresso Fizz (<i>Iced</i>) 浓缩气泡饮	P185
Americano (<i>Iced or Hot</i>) 美式咖啡	P130
Fresh Orange Fizz (<i>Iced</i>) 鲜橙气泡饮	P250
Espresso Sangria (<i>Iced</i>) 浓缩水果特饮	P185
Rose Lemonade Espresso 玫瑰柠檬浓缩咖啡	P220

White

Latte (<i>Iced or Hot</i>) 拿铁	P185
Cappuccino (<i>Iced or Hot</i>) 卡布奇诺	P185
Tiramisu Latte (<i>Iced</i>) 提拉米苏拿铁	P250
Honey Oat Latte (<i>Iced or Hot</i>) 蜂蜜燕麦拿铁	P185
Spanish (<i>Iced or Hot</i>) 西班牙拿铁	P195
Mocha (<i>Iced or Hot</i>) 摩卡	P195
20 hr-Cold White Brew (<i>Iced</i>) 小时冷萃白咖啡	P200

Matcha Bar

Premium Matcha Latte 精品抹茶拿铁 | P290

Coconut Matcha 椰香抹茶 | P290

Non Coffee

Ube Shake 椰香抹茶 | P195

Cookies and Cream 椰香抹茶 | P195

Choco Fudge 椰香抹茶 | P195

Thai Iced Milk Tea 椰香抹茶 | P185

Iced or Hot Chocolate 椰香抹茶 | P130

Houseblend Iced Tea 椰香抹茶 | P95

Cucumber Lemonade 椰香抹茶 | P95

Hot Tea

Dilmah Regular 椰香抹茶 | P75

Dilmah Exclusive 椰香抹茶 | P85

Extra

Oat Milk 燕麦奶 | P40

Rock Salt and Cheese 岩盐芝士 | P45

1 Shot Espresso 份浓缩咖啡 | P125

Fresh Fruit Juice/Shake

Fresh Apple 鲜苹果汁	P150
Fresh Buko 鲜椰子汁	P150
Fresh Pineapple 鲜菠萝汁	P150
Fresh Watermelon 鲜西瓜汁	P150
Fresh Tropical 鲜热带果汁	P150
Fresh Lemon (Hot or Cold) 鲜柠檬汁	P150
Fresh Calamansi (Hot or Cold) 鲜金桔汁	P150
Fresh Green Mango (Seasonal) 鲜青芒果汁	P170
Fresh Mango 鲜芒果汁	P170
Fresh Four Season 鲜四季果汁	P170
Fresh Orange 鲜橙汁	P210
Fresh Dragon Fruit (Seasonal) 鲜火龙果汁	P210

Thick Shake

Chocolate Thick Shake 浓巧克力奶昔	P185
Strawberry Thick Shake 浓草莓奶昔	P185

Soda In Can

Coke (Regular, Light or Zero) 可口可乐	P95
Royal 皇家橙汽水	P95
Sprite 雪碧	P95

Beer

San Mig Apple 生力苹果啤酒	P105
San Mig Light 生力淡啤酒	P135
San Mig Pilsen 生力啤酒	P135

Refresh

Bottled Water 生力苹果啤酒	P50
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