

ALL DAY BRUNCH

BANANA CARAMEL TOAST | P355

Brioche toast with bananas, caramel sauce, whipped butter, ice cream, and streusel

HALO-HALO FRENCH TOAST | P415

Brioche toast, whipped ube, crème caramel, ice cream, and streusel

ARROATS CALDO | P255

A healthier take on the classic arroz caldo using whole rolled oats

BREAKFAST BURGER | P585

House signature burger made with chori patty, angus beef tapa, and pickled onions

STEAK & EGGS | P645

Tapa-style beef short plate, fried eggs, French beans, grilled mushroom, blistered cherry tomato and balsamic reduction with Café de Paris

BACON STEAK | P525

House bacon, fried egg, grains of choice, picked vegetables

SPANISH SALMON | P995

Poached Norwegian salmon in Olive Oil, grains of choice, fried egg and pickled vegetables

STARTERS

CEVICHOW | P395

GenSan tuna ceviche with grilled scallops and local squid served with cracklings

FRESH LUMPIA | P295

Cavite-style egg crepes with chiffonade vegetables served with peanut sauce, sweet soy, and topped with crushed cashews

MAINS

CHICKEN INASAL | P575

llonggo-inspired grilled Chicken skewers with house made chicken oil and pickled vegetables. Served with garlic rice

LAING | P595

A special version of the classic dish from Bicol. Dried Taro leaves braised in freshly pressed coconut milk for 3 hours. Enhanced with scallop and prawn paste. Topped with prawns and lechon kawali

PORK HUMBA | P735

Humba Ronda from Cebu, slow braised pork belly with black beans, soy and vinegar, topped with breaded boiled egg





STARTERS

PULPO | PhP 435

Sous vide pulpo, fondant potato, crispy garlic, squid ink aioli, chimichurri sauce

DAPITHAPON | PhP 425

Healthy salad with carrot hummus, quinoa, kidney beans, olives, roasted bellpeppers, feta cheese

SALPICAO | PhP 595

New Zealand beef tenderloin, garlic, butter, olive oil

SOUP

SINIGANG SA BATUAN | Php 515

Batuan-based sour soup, pork ribs

CAPIZ | PhP 325

Pureed local cassava, sauteed clams, turmeric pearls, anori powder

MONGGO MUSHROOM | PhP 315

Local mung bean soup, beef broth, button & straw mushrooms

ENTRÉES

KARE-KARE | Php 765

Beef short ribs, peanut stew, steamed garden vegetables

CALDEROBO | PhP 625

Beef stew that's a combination of caldereta and adobo

POMPANO | Php 1,235

Deep-fried whole pampano fish, cherry tomato sarciado

NILATIKAN NA SUGPO | PhP 1.225

Large shrimps, coconut cream, garlic, onions, shrimp paste, string beans, chicharon

LECHON BAKA | Php 685

Roast beef belly, garlic, lemongrass, pandan, leeks

PASTA

SHRIMP CHORIZO | PhP 515

Spaghetti pasta, shrimp, chorizo pamplona, and creamy pomodoro sauce

BACON ALFREDO | Php 505

Smoked bacon, fresh mushrooms, cream, and parmesan

SANDWICH

CLUB SANDWICH | PhP 535

Bacon, lettuce, and tomato (BLT), chicken sandwich, egg salad, ham and cheese, and potato wedges

RICHMONDE BURGER | PhP 695

100% Angus beef, brioche bun, Gruyère cheese, and potato wedges

DESSERT

TURON | Php 325

Sweetened banana and jackfruit topped with crack wrap and ice cream

EGG PIE | PhP 245

Chunky slice of egg custard in flaky croissant crust

TORIJA HYBRID | PhP 295

Pan-grilled milk-soaked brioche cube with custard brûlée topping and tangy mixed beries and peach slice on the side

SIDES

EGGPLANT | PhP 185

Sautéed eggplant and bell pepper in garlic and oyster sauce

OKRA | PhP 145

Sautéed okra in garlic and butter

BOK CHOY | PhP 245

Sautéed bok choy in garlic and butter

FRENCH BEANS | PhP 185

Sautéed French beans in garlic and butter, with almond slivers

GRAINS

STEAMED RICE | Php 55

40 CLOVE GARLIC | Php 75

Buttered fried rice with aromatic cloves of garlic

QUINOA | PhP 215

Healthy quinoa fried rice with minced carrots and broccoli

ADLAI | PhP 185

Gluten-free rice grain pilaf in turmeric aroma

BEVERAGE

BREWED COFFEE | Php 125

INFUSED ICED TEA | Php 115

HOT TEA | PhP 115

COKE IN CAN | Php 135

SPRITE IN CAN | Php 135

BOTTLED WATER | PhP 115