

## ALL DAY BRUNCH

### **BANANA CARAMEL TOAST | P325**

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

### **HALO-HALO FRENCH TOAST | P375**

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

### **ARROATS CALDO | P235**

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

### **BREAKFAST BURGER | P535**

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

### **STEAK & EGGS | P585**

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

### **BACON STEAK | P475**

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

### **SPANISH SALMON | P895**

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

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## STARTERS

### **CEVICHOW | P355**

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

### **FRESH LUMPIA | P265**

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

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## MAINS

### **CHICKEN INASAL | P525**

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

### **LAING | P525**

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 | P665**

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

## STARTERS

### **PULPO | PhP 395**

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

### **DAPITHAPON | PhP 385**

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

### **SALPICAO | PhP 545**

New Zealand beef tenderloin, garlic, butter, olive oil

## SOUP

### **SINIGANG SA BATUAN | PhP 465**

Batuan-based sour soup, pork ribs

### **CAPIZ | PhP 295**

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

### **MONGGO MUSHROOM | PhP 275**

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

## ENTRÉES

### **KARE-KARE | PhP 695**

Beef short ribs, peanut stew, steamed garden vegetables

### **CALDEROBO | PhP 565**

Beef stew that's a combination of caldereta and adobo

### **POMPANO | PhP 1,125**

Deep-fried whole pompano fish, cherry tomato sarciado

### **NILATIKAN NA SUGPO | PhP 1,115**

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

### **LECHON BAKA | PhP 625**

Roast beef belly, garlic, lemongrass, pandan, leeks

## DESSERT

### **TURON | PhP 295**

Sweetened banana and jackfruit topped with crack wrap and ice cream

### **EGG PIE | PhP 225**

Chunky slice of egg custard in flaky croissant crust

### **TORIJA HYBRID | PhP 265**

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

## SIDES

### **EGGPLANT | PhP 165**

Sautéed eggplant and bell pepper in garlic and oyster sauce

### **OKRA | PhP 135**

Sautéed okra in garlic and butter

### **BOK CHOY | PhP 225**

Sautéed bok choy in garlic and butter

### **FRENCH BEANS | PhP 165**

Sautéed French beans in garlic and butter, with almond slivers

## GRAINS

### **STEAMED RICE | PhP 45**

### **40 CLOVE GARLIC | PhP 65**

Buttered fried rice with aromatic cloves of garlic

### **QUINOA | PhP 195**

Healthy quinoa fried rice with minced carrots and broccoli

### **ADLAI | PhP 165**

Gluten-free rice grain pilaf in turmeric aroma

## SALADS

### **RICHMONDE SALAD | PhP 465**

Mesclun mix, grilled chicken, Cajun shrimps, diced mangoes, and lemon vinaigrette

### **GREEK SALAD | PhP 325**

Mixed greens, red raddish, grapes, Korean cucumber, apple, walnut, and balsamic vinaigrette

### **NICOISE SALAD | PhP 315**

Romaine lettuce, fresh tuna loin, boiled egg, olives, onion, cucumber, and balsamic vinaigrette

## GRILL

### **GRILLED BEEF TENDERLOIN | PhP 2,465**

Tenderloin steak, Cafe de Paris sauce, and baked potato

### **GRILLED PRAWNS | PhP 1,455**

Grilled jumbo prawns, oyster garlic sauce, and mashed potato

### **GRILLED SALMON | PhP 895**

Grilled Norwegian Salmon Head, lemon caper sauce, and twice-baked potato wedges

### **PORK BARBECUE RIBS | PhP 1,365**

Smoked pork barbecue ribs, French beans, corn cob, and mashed potato

### **GRILLED CHICKEN | PhP 645**

Boneless half chicken, putanesca sauce, and brown rice

## PASTA

### **SMOKED SALMON | PhP 545**

Creamy smoked salmon pasta, orange ikura

### **SHRIMP CHORIZO | PhP 465**

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

**BACON ALFREDO | PhP 455**

Smoked bacon, fresh mushrooms, cream, and parmesan

**SPAGHETTI BOLOGNESE | PhP 375**

4-hour beef ragout, wild mushrooms, and vegetables

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**SANDWICH**

**CLUB SANDWICH | PhP 485**

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

**RICHMONDE BURGER | PhP 665**

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

**CHICKEN BURGER | PhP 465**

Crispy boneless chicken, pretzel bun, Japanese mayo, shredded lettuce, and potato wedges

**PLANT-BASED BURGER | PhP 585**

Healthy vegan burger, lettuce, tomato, onion rings, hummus, roasted eggplant, roasted bell pepper, foccacia bread, and PikNik shoestring potatoes

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**DESSERTS**

**RICHMONDE CHOCOLATE CAKE | PhP 235**

All-time favorite chocolate moist cake with rich chocolate ganache frosting

**CREPE | PhP 195**

Rolled flat cake with fresh mango filling with vanilla sauce, and whip topping

**ICE CREAM | PhP 165**

Two scoops of vanilla ice cream