

ALL-DAY BREAKFAST

Angus Tapa PhP 535

US Angus beef belly, garlic rice, eggs, pickles

Bacon Tocino PhP 445

Cured pork belly, garlic rice, eggs, pickles

Salmon Sardine Toast PhP 575

House sardine, focaccia, egg, hollandaise, arugula, cherry tomatoes

Chicken Adobo Floss PhP 465

Soy garlic chicken hash, garlic rice, egg, pickles

Shakshuka and Toast PhP 435

Chorizo, tomato ragout, egg, buttered toast

Eggs Florentine PhP 345

Spinach, mushrooms, cream cheese, poached egg, side salad

Dark Chocolate Champorado PhP 325

Adlai, dark chocolate, milk powder, chocolate chips



Filipino Breakfast Choices

Longganisa PhP 485

Tocino PhP 485

Bangus PhP 485

Tapa PhP 535

Served with garlic rice, egg and pickles.

American Breakfast Set PhP 585

Pancake, bacon, hash brown, sausage, egg, toast

Pancakes

Tiramisu PhP 295 

Banana Rhuma PhP 295

Whipped Ube PhP 295

Nutella PhP 295

Classic PhP 295

 House Specialty  Healthy Option  Must Try  Spicy

All prices are inclusive of applicable government taxes and surcharges.

STARTERS

Mussels in Wine PhP 495

New Zealand mussels, cream, dill, wine, toast

Salmon Ceviche PhP 695 🍷

Norwegian salmon, sauce aji, pickles, chicharon

Smoked Fish Hummus PhP 425 🌿

Smoked herring, cream cheese, tostada

Poutine Potato PhP 625

House fries, truffle mushroom gravy, Gruyère cheese

Calamari PhP 385 🍷

Baby squid, black aioli

Fried Mozzarella PhP 365

Mozzarella, marinara-basil sauce

Chili Wings PhP 395

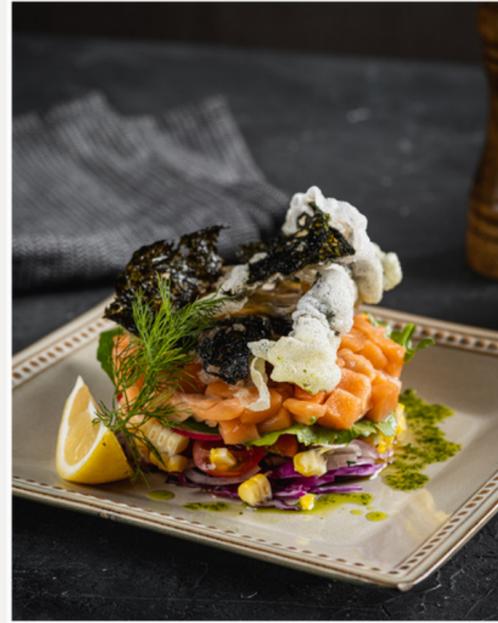
Fried chicken wings, butter, chili

Baked Brie PhP 375 🍳

Brie, almonds, walnuts, dates, truffle

Pulpo PhP 675 🍷

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



SOUP

Mushroom PhP 285

Button mushrooms, shitake mushrooms, cream, truffle oil

Tomato PhP 275 🌿

Roma tomatoes, oregano, rosemary, pesto sauce, cream

Pumpkin PhP 295

Pumpkin, cinnamon, cream, onions

SALAD

Richmonde Salad PhP 475 🍷

Shrimps, grilled chicken, mixed greens, lemon vinaigrette

Greek Quinoa PhP 495 🌿

Tomatoes, cucumber, cherry tomatoes, Kalamata olives, quinoa, feta cheese

Caesar Salad PhP 445

Romaine lettuce, dijon, parmesan, egg

Dapithapon PhP 435 🍷 🌿

Carrots, pumpkin, beans, beets, quinoa, mixed greens

🍳 House Specialty 🌿 Healthy Option 🍷 Must Try 🌶️ Spicy

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ENTRÉES

Served with one side dish of your choice

Rib Eye (250g) PhP 1,895

Sea salt, herb butter, smashed potato, arugula salad, porcini sauce

BBQ Ribs PhP 1,215

Braised pork ribs, smoked BBQ sauce, red & white cabbage

Lamb Chops PhP 815

Grilled rack of lamb, mashed potato, French beans, red wine sauce

Romesco Chicken PhP 625

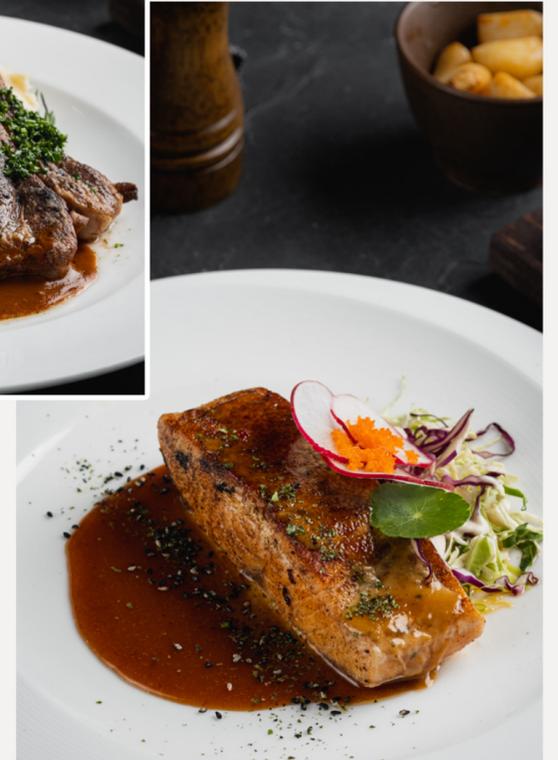
Boneless half chicken leg, sea salt, peppers, tomatoes, bell peppers, aji verde sauce

Baked Miso Salmon PhP 865 👍

Pan-seared Norwegian salmon, Japanese miso, honey sauce, shredded cabbage

Pork Schnitzel PhP 635

Breaded pork, mustard cream sauce, pickled cabbage



BESTSELLERS

Cashew Kare-Kare PhP 595 👍

US short ribs, cashew & shrimp bisque, garden vegetables

Country Fried Chicken PhP 595

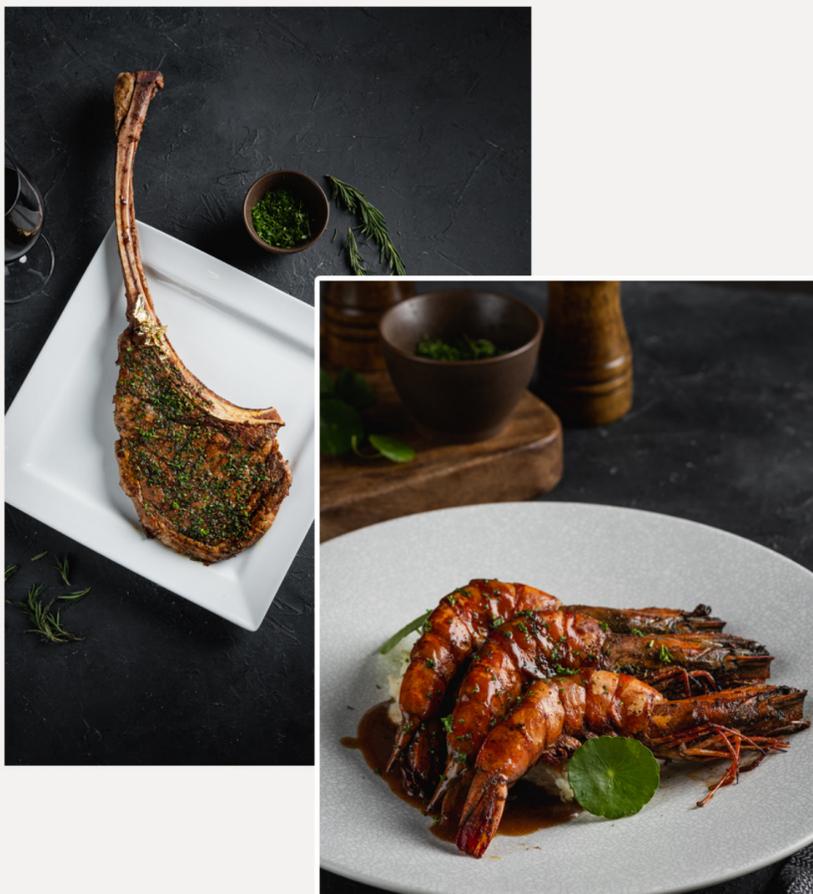
Boneless battered chicken, potato wedges, gravy

Pochero Bulalo PhP 975

US beef shank, 8-hour broth, garden vegetables

Pork Hock Sinigang PhP 595

Braised pork hock, tomato & tamarind broth, spring vegetables



ON THE GRILL

Served with one side dish and one sauce of your choice

Tomahawk Steak (400g) PhP 2,295 🍄

Sea salt, pink peppercorn, white wine cream sauce, pommes Anna, parma ham

Chilean Sea Bass (150g) PhP 1,995 🍄

Grilled sea bass, buttered edamame, pumpkin puree, jamon, cream sauce

Pork Loin (200g) PhP 985

Pan-seared pork, smashed potato, French beans, cherry tomatoes, chimichuri sauce

Tiger Prawns (250g) PhP 1,755

Marinated grilled prawns, mashed potato, garlic oyster sauce

Sauce options

Pink Peppercorn | Hollandaise | Marinara

SIDES

Couscous Php 195

Adlai Php 185

Quinoa Php 225

Baby Potatoes Php 175

Truffle Mashed Potato Php 195

Whipped Cauliflower Php 215

French Fries Php 185

Whipped Potato Php 165

Steamed Rice Php 65

Buttered Pasta Php 135

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PUB GRUB

Sisig Cups PhP 445 🌶️👍

Pork belly, wonton cups, spicy soy sauce

Pigs on Pillows PhP 335 🌶️

Lechon kawali, fried tofu, soy chili sauce

Crispy Pata PhP 875

Crackling pork hock, soy chili sauce

Gambas Skillet PhP 435 🌶️

Thai shrimps, tomato ragout, paprika, finger pepper

Crispy Tadyang PhP 1,325

US short ribs, soy chili sauce

Nachos Scampi PhP 595

Corn chips, chorizo Pamplona, shrimps, bechamel, mozzarella

Tio Pete PhP 625 👍

Tater tots, calamares, breaded shrimp, nacho chips

Café Fries PhP 385

Fried potato wedges, parmesan cheese

Chicharon Bulaklak PhP 375

Crispy pork intestines, garlic vinegar

Nachos PhP 735

Corn chips, meat sauce, cheddar cheese, jalapeno, olives, cilantro

Mixed Nuts PhP 315



KIDS AT HEART BENTO

Bento 1: PhP 365

Fried chicken | Party spaghetti | Brownie

Bento 2: PhP 385

Spam rice | Spring rolls | Cream puff

Bento 3: PhP 395

Swedish meatballs | Waffle | Fruit Pavlova

DESSERT

Chocolate Pavlova PhP 225

Chocolate meringue, chocolate ice cream

Cheese & Berries PhP 365

Cheesecake truffle, fruit compote, mint

Salted Yema PhP 245

Chocolate cake, caramel sauce

Ice Cream PhP 285

Flavors: vanilla, chocolate, ube, sugar snaps

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