



BRUNCH MENU



STARTERS

Lumpia

Filipino Staple Fried Pork Egg Rolls with Ada Boom Sauce – 12

Popcorn Chicken

Deep Fried Chicken Bits with Choice of Flavor: Adobo Glaze, Sambal BBQ (Spicy) or Tamarind Dry Rub – 10

Calamari

Deep Fried Squid Tossed in Tamarind Dry Rub with Ada Boom Sauce – 15

TASTY TEMPTATIONS

Milo French Toast

Tres Leches Ube Swirl French Toast, Milo Chocolate Sauce, Milk Sauce, Marshmallow and Corn Flakes – 16

Mango Banana French Toast

Tres Leches Ube Swirl French Toast Sprinkled with Cinnamon Sugar, Mango Compote and Fresh Banana – 16

Calamansi Strawberry Cheesecake French Toast

Tres Leches Ube Swirl French Toast, Calamansi Cheesecake, Strawberry Compote, Bread Crumble – 16

Ube Brulee French Toast

Ube Swirl French Toast Topped with Caramelized Sugar Crust, Ube Pastry Cream and Chewy Tapioca Pearls. A Decadent Twist on a Beloved Filipino Street-side Classic – 16

PanPancakes

Pandan Infused Pancakes with Pandan Chantilly, Nata de Coco and Toasted Desiccated Coconut – 12

ENTRÉES

Short Ribs Tapsilog*

Short Ribs Tapa marinated in-house. Served with Garlic Rice, Pinakurat Salad, Egg your way – 29

Iberico Tocilog Flank Pork Steak*

Iberico Pork Flank Steak marinated for 3 days to capture the authentic Filipino tocino flavor. Served with Egg your way, Pinakurat Salad and Garlic Rice – 28

Breakfast Lechon Kawali*

Deep Fried Pork Belly, Pinakurat Salad, Egg your way. Served with Garlic Rice – 23
Allow 15 minutes cooking time

CHEF'S SPECIAL

Cebu Lechon

Pork Belly Slow-Roasted for 3 Hours Marinated in a Secret Blend of Herbs, Spices and Aromatics – 24

Available 11 AM onwards, Limited Availability Available Saturdays and Sundays only

Breakfast Chicken Inasal*

Grilled boneless chicken thighs marinated in a blend of Filipino spices, vinegar, and herbs. Served with Garlic Rice, egg your way and Pinakurat Salad – 20

Ube Waffles and Chicken

Fried Popcorn Chicken with Tamarind Rub, Ube Waffles, Buttercream, drizzled with Ada Boom Sauce (Mayo, Sriracha, Sweet Chili) – 15

Chicken Adobo Chilaquiles*

Adobo Boneless Chicken Thigh, Tortilla Chips cooked in Tomatillo Sinigang Sauce (Shellfish), Pico de Gallo, Cotija Cheese, Avocado and Sunny Side Up Egg – 20

Breakfast Longganisa*

Pan-Fried Homemade Pork Longganisa. Served with Garlic Rice, Pinakurat Salad, Egg your way – 20

Sizzling Tofu

Stir Fried Tofu with Garlic, Green Onion, Carrots and Mushrooms served in a piping hot sizzling plate (Mild) – 14

SANDWICH AND BREAKFAST BURRITO

Ube Chorizo Sandwich

Filipino Style Chorizo Patty (Pork and Beef), Hashbrown, Egg Soufflé, American Cheese and Garlic Aioli in Ube Brioche Buns – 13

Egg Souffle Sandwich

Egg Souffle, Hashbrown, American Cheese and Garlic Aioli in Calamansi-Enriched Brioche Buns – 11

Tapa Breakfast Burrito*

Beef Tapa Taco Meat, Tater Tots, Scrambled Egg, Pico de Gallo and Cheese – 18

Tocino Breakfast Burrito*

Pork Tocino Taco Meat, Tater Tots, Scrambled Egg, Pico de Gallo and Cheese – 16

SIDES

Egg Your Way - 2.50
+1.50 for Scrambled Egg

Garlic Rice - 3

White Rice - 2

Pinakurat Salad - 4
Tomato, Red Onion, Cucumber and Pinakurat Vinaigrette

Tamarind Fries - 6

Ube Swirl Toast with Buttercream - 3

Extra Sauces - 2

- Ada Boom Sauce (Mayo, Sriracha, Sweet Chili, Banana Ketchup)
- Sinigang Tomatillo Sauce (Shellfish)
- Pinakurat (Spiced Coconut Vinegar)
- SVC (Soy Sauce, Calamansi, Vinegar)

**Consuming raw or undercooked Meat, Poultry, Seafood, Shellfish, or Eggs may increase the risk of foodborne illnesses, especially if you have medical conditions.
-Notify Servers of food allergies. Anything fried is cross contaminated with soy, shellfish, dairy, and sesame-
-Foods have cross contact with GLUTEN-
-A 20% Automatic Gratuity will be applied to tables with 5 or more people-
-Prices are subject to change without prior notice-*



BRUNCH MENU



BREADS AND PASTRIES

Sold Per Piece/Rotating Availability

Ube Cream Cheese Pan de Sal - 3

Classic Ensaymada - 6

Ube Ensaymada - 7

Matcha Ensaymada with Black Sesame Filling - 7

Dulce Banana Ensaymada - 7

Mango Float Ice Cream Popsicle - 6.50

Ube Crinkle Cookie - 3.50

Ube Rice Crispies - 3.50

Ube Tiramisu - 15

Cebu Flan - 7.50

Cookies - 4 (See Display Case for Availability)

Cupcakes - 6 (See Display Case for Availability)

**There may be more breads and pastries on the display case not listed on the menu*

CRAFTED DRINKS

Cebu Sunset - 4.50

Calamansi Juice with Butterfly Pea Tea

Ube Virgin Painkiller - 6

Ube-infused drink with Orange Juice, Coconut Syrup and Pineapple Juice

Cebu Pop - 5

Sprite, Calamansi Juice and Butterfly Pea Tea

Ube or Pandan Latte (Caffeine-Free) - 6

Honey Ginger Calamansi - 5

Milo Dinosaur Smores (Iced Chocolate Drink) - 6.50

Iced Banana Latte - 6.50

COFFEES AND DRINKS

Hot/Iced if Applicable

Brewed Coffee - 4.50

Espresso

Single Shot – 2.00

Double Shot – 3.50

Cold Brew Foam - 7

Ube Foam, Pandan Foam

Americano - 4.50

Latte - 6.50

Café, Matcha, Hochija

Chai Latte - 5.50

Fruity Matcha Latte - 7.50

Mango, Strawberry, Banana Cream

Cappuccino - 6.50

Affogato - 5.50

Yema (Caramel) Ice Cream or Ube Ice Cream

Milk Options

Whole Milk, Oat Milk, Almond Milk

Juice - 4.50

Calamansi, Orange, Pineapple

Softdrinks - 4.50

Coke, Diet Coke, Sprite, Coke Zero

Milk by the Glass - 3

Iced Tea (Unsweetened) - 4.50

San Pellegrino - 4

Extra Foam - 2

Ube Foam, Pandan Foam

Extra Syrup - 1

Ube, Pandan, Vanilla, Latik (Brown Sugar Coconut)

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BRUNCH COCKTAILS

Bottomless Mimosa - 28

Choice of:
Orange, Lychee, or Pineapple
Sharing Strictly Prohibited
90-minute Limit

Mimosa - 10

Choice of:
Orange, Lychee, or Pineapple

Sorbet Mimosa - 12

Passionfruit, Strawberry

Ube Painkiller - 13

White Rum, Coconut, Pineapple Juice,
Orange Juice and Calamansi Juice

Sampaguita - 16

Vodka, Elderflower Liqueur, Calamansi,
Simple Syrup

Espresso Martini Foam - 14

Vodka, Espresso Liqueur, Simple Syrup,
Espresso Shot with Choice of Ube Foam or
Pandan Foam

Banana Q - 16

Toki Whiskey, Banana Liqueur, Nonino
L'aperitivo

S'mores Carajillo - 16

Licor 43, Crema de Cacao, Averna Amaro,
Burnt Swiss Meringue

Enchanted River - 16

Charanda Uruapan Rum, Bitter Bianco,
Pandan Syrup, Calamansi, Butterfly Tea

Feisty Anna's Frozen Marg - 16

Fiero Habanero Tequila, Luxardo Triple
Sec, Mango, Lime

Spritz - 13

Choice of Liqueur with Sparkling Wine and
Sparkling Water

Liqueur Choices:

Aperol

Limoncillo

Lillet (French Aperitif Wine)

St. Germain (Elderflower)

Italicus (Bergamot Orange)

Filipino Beers

Red Horse - 10

San Miguel Light - 8

Seltzers - 6.50

196 Vodka Seltzer

Lemon or Grapefruit

Cebuano Handshake - 14

San Miguel Beer and a shot of Tanduay
Rum

NON-ALCOHOLIC BEVERAGES

Thomson & Scott Sparkling Chardonnay

Thomson & Scott Sparkling Rosé

Glass — 10

Bottle — 30

NA Spritz - 12

Choice of Sparkling
Chardonnay or Rosé with
Seasonal Fruits

BYOB

Corkage Fee - \$15

WHITE WINES AND SPARKLERS

Served by the Glass

Man Vinters Chardonnay - 10

South Africa

Nortico Alvarinho - 12

Portugal

Tohu Sauvignon Blanc - 13

Malborough, New Zealand

Raig De Raim Garnatxa

Blanco - 14

Terra Alta, Spain

Campo Viejo Cava Brut - 8

Cava, Spain

Valdo Sparkling Wine - 9

Valdobbiadene, Italy

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