



Pulutan



Pulutan

Warek-Warek

PHP 650

Grilled pig's face, crisp lumpia, dinakdakan aioli, cucumber and red onion pickles

♣ *Best paired with: 2021 Jean Leon 3055 Rosé*

Adobo Pâté

PHP 650

Chicken adobo chicken liver pâté, red onion marmalade, toasted cashews, kamote brioche

♣ *Best paired with: 2024 Chateau Roubine Cuvée R*



Gamet Kropek

PHP 550

Ilocos seaweed rice crackers, fermented red pepper aioli

♣ *Best paired with: Champagne Delamotte Brut NV*

Kinilaw na Scallops

PHP 895

Hokkaido scallops, pickled kamias and jalapeno, mango-passionfruit aguachile, cilantro

♣ *Best paired with: 2023 Monte del Fra'ega*

Sinuglaw

PHP 750

Market fish kinilaw, smoked pork belly, coconut- tuba leche de tigre, roasted pineapple, cucumber and red onion pickles

♣ *Best paired with: 2025 Cloudy Bay Sauvignon Blanc*

All prices are subject to 10% Service Charge



Pulutan

Okoy & Pearls

PHP 695

Local baby shrimp and market vegetable fritters, pinakurat sour cream, chives, ikura

♣ *Best paired with: Champagne Delamotte Brut NV*



Chili Cheese Sticks

PHP 695

Kesong puti and jalapeños Mornay, mozzarella, sharp cheddar, fermented banana ketchup mayonnaise

♣ *Best paired with: Champagne Delamotte Brut NV*



Chicken Skin Nachos

PHP 850

Crisp chicken skin, chili con chicken, pickled jalapeños, kinalabasa tomato salsa, cilantro, caviar

♣ *Best paired with: Champagne Delamotte Blanc de Blancs NV*



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Pares Toast

PHP 750

ICON Australian Wagyu picanha MS5 and beef tendon pares, Pan de Kalinga sourdough, roasted garlic aioli, lasuna chimichurri

❖ *Best paired with: 2024
McManis Family Estate
Pinot Noir*



Mushroom Dinakdakan PHP 695 Toast

Mouldy blooms mushrooms, dinakdakan crema, Pan de Kalinga, sourdough, 63° egg.

❖ *Best paired with: 2022 Joseph
Drouhin Macon Lugny*



Smashed Choriburger PHP 750

House-made chorizo Negrense, tocino glaze, caramelized onions, atchara, kamote milk buns

❖ *Best paired with: Champagne
Delamotte Rosé NV*



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Tanghalian/ Hapunan



Tanghalian/Hapunan

Binondo Steak PHP 1200 **Fried Rice**

ICON Australian Wagyu
piacanha MS5, kiampong fried
rice, house-cured lap cheong,
toasted peanuts, 63° egg.

♣ *Best paired with: 2024*

*McManis Family Estate
Pinot Noir*

Beef Short Rib PHP 1300 **Kare Kare**

ICON Australian Wagyu short
rib MS5, cashew kare-kare,
house-made bagoong alamang
fried rice

♣ *Best paired with: 2023*

Cloudy Bay Pinot Noir



Sugpo at Buro PHP 1100

Grilled tiger prawns, smoked
buro and bagoong butter, kaffir
lime leaf oil

♣ *Best paired with: 2023*

Cloudy Bay Pinot Noir

Katipunan PHP 875 **Express**

Grilled pork belly, spicy tocino
glaze, pineapple-jalapeños
salsa, coconut- sweet potato
purée

♣ *Best paired with: 2022*

Joseph Drouhin Macon Lugny

Pansit Negra PHP 950

Hand-made squid ink egg
noodles, grilled prawns, adobo
negra, chicharon, taba ng
talangka aioli

♣ *Best paired with: 2022*

Joseph Drouhin Laporte

All prices are subject to 10% Service Charge

The background of the image features a repeating diamond or checkerboard pattern in shades of brown and tan. A central horizontal band, approximately one-third of the image's height, is filled with a different pattern of irregular, textured squares in various shades of brown, resembling stone or wood. The word "Panghimagas" is centered within this band.

Panghimagas



Panghimagas

Choc Nut Ice Cream PHP 550

House-churned chocolate and toasted peanut ice cream, cacao nibs, salt-fermented seasonal berries, chocolate barquillos



Banana Bread PHP 650 **Pudding**

Caramelized banana bread
French toast, patis caramel fudge,
aged miso ice cream



Strawberry Tahoe PHP 450

Fresh soy milk taho pudding,
tapioca, mulled wine arnibal,
fresh strawberries



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Drinks



Wines by the Glass

SPARKLING WINE

2023 Raventós Blanc De Blancs
Cava Brut, Catalunya ES
*Macabeo, Xarello,
Parellada Monastrell*

PHP 420 / 2,100

NV Champagne E. Duval
Brut d'Eulalie Extra Brut
*Chardonnay, Pinot Noir,
Pinot Meunier*

PHP 1,140 / 5,700

Champagne Delamotte
Blanc de Blancs NV,
Champagne FR
Chardonnay

PHP 1,900 / 7,500

SKIN CONTACT

2024 Chateau Roubine Cuvée R,
Cotes de Provence FR
Syrah, Grenache, Cinsault

PHP 410 / 2,100

2021 Jean Leon 3055 Rosé,
Penedes ES
Pinot Noir

PHP 560 / 2,800

WHITE WINE

2023 Monte del Fra Garganega,
Veneto IT
Garganega

PHP 300 / 1,500

2020 Selbach Piesporter Michelsberg,
Mosel DE
Riesling

PHP 400 / 3,000

♣ *Explore our full wine selection— feel free to ask the server.*



Wines by the Glass

WHITE WINE

2022 Joseph Drouhin Macon Lugny,
Burgundy FR
Chardonnay

PHP 650 / 2,500

2025 Cloudy Bay,
Marlborough NZ
Sauvignon Blanc

PHP 720 / 3,600

RED WINE

2020 E. Guigal Côtes du Rhône Rouge
Côtes du Rhône FR
Syrah, Grenache, Mourvèdre

PHP 400 / 2,000

2022 Joseph Drouhin Laporte,
Bourgogne FR
Pinot Noir

PHP 1,000 / 4,000

2023 Cloudy Bay,
Marlborough NZ
Pinot Noir

PHP 1,050 / 5,300

FORTIFIED WINE

NV Grace Wine Shugoro,
Yamanashi JP
Muscat Bailey A, Koshu

PHP 500 / 3,000

❖ *Explore our full wine selection— feel free to ask the server.*