

MENU 728

Bistro

Appetizer



NACHOS 288.00

Crispy tortilla chips loaded with savory toppings and melted cheese for the ultimate shareable snack.

CALAMARI 340.00

Tender, golden-fried squid rings, lightly seasoned and served with tangy dipping sauce.

Soup



HOTOTAY SOUP 276.00

A comforting Chinese-Filipino classic featuring a rich, savory broth loaded with tender meat, fresh vegetables, and a perfectly poached egg.

CHICKEN AND CORN SOUP 322.00

A silky, golden broth brimming with sweet corn kernels and tender shredded chicken, finished with delicate egg drops for a classic, soul-warming starter.

CLAM SOUP (NEW) 265.00

Creamy clam soup with tender clams, potatoes, and herbs in a rich, savory broth.

PUMPKIN SOUP (NEW) 242.00

A creamy blend of roasted pumpkin and warm spices, simmered to a smooth, velvety finish.

SEAWEED TOFU SOUP 242.00

A light, savory dashi broth featuring tender silken tofu and nutrient-rich seaweed.

Salad



MANGO SALAD 276.00

A refreshing, tropical blend of sweet local mangoes, crisp greens, and garden-fresh vegetables tossed in a tangy, zesty dressing

NACHO SALAD 294.00

A vibrant, crunchy fusion of crisp greens and seasoned tortilla chips topped with savory meat, zesty salsa, and a creamy cheese drizzle.

GRILLED CHICKEN CEASAR SALAD 397.00

Tender, flame-grilled chicken breast over crisp romaine lettuce, tossed in a creamy dressing and savory parmesan.

GARDEN SALAD 299.00

A vibrant mix of garden-fresh greens and crisp seasonal vegetables, served with creamy dressing.

TACO SALAD (NEW) 501.00

A refreshing medley of garden-fresh greens and savory spiced beef, topped with shredded cheese and cool sour cream

TUNA SALAD (NEW) 382.00

A refreshing and creamy blend of flaked tuna, crisp celery, and zesty aromatics tossed in a smooth dressing for a versatile, protein-packed classic.

MANGO KANI SALAD (NEW) 449.00

Experience the perfect balance of sweet and savory with this chilled blend of shredded crab, fresh greens, and succulent local mangoes.

CHICKEN MANGO SALAD (NEW) 437.00

Succulent chicken and ripe mango elegantly tossed with fresh garden greens, finished with a delicate, tangy dressing

Vegetable



PAKBET 299.00

A savory medley of local vegetables sautéed with pork and shrimp paste.

CHINESE CHOPSUEY 334.00

A crisp medley of stir-fried vegetables with meat and savory sauce.

VEGETABLE KARE-KARE 501.00

Fresh vegetables simmered in a rich, savory peanut sauce.

CHOPSUEY 368.00

A vibrant mix of stir-fried vegetables and savory sauce.

GARLIC BROCCOLI WITH MUSHROOM 449.00

Tender broccoli and earthy mushrooms sautéed in a savory garlic sauce.

WE TAKE GREAT PRIDE IN OFFERING A MENU THAT IS ENTIRELY FREE OF MSG.

Seafoods



SALT AND PEPPER SQUID 437.00

Crispy, seasoned squid tossed with aromatic salt and pepper.

GRILLED TUNA 455.00

Tender tuna steaks grilled to perfection and lightly seasoned.

BUTTERED SHRIMP IN SWEET CHILI SAUCE 552.00

Succulent shrimp sautéed in butter and tossed in a sweet, spicy sauce.

STEAMED POMPANO 909.00

Tender, flaky pompano steamed with aromatic ginger and savory soy sauce.

GRILLED TUNA BELLY 506.00

Succulent tuna belly grilled to perfection and lightly seasoned.

SHRIMPS HALABOS 633.00

Fresh shrimp steamed in their own juices and lightly seasoned.

SINIGANG NA HIPON 736.00

Fresh shrimp and vegetables in a tangy, savory tamarind broth.

SINIGANG NA POMPANO SA BAYABAS 955.00

Tender pompano and fresh vegetables in a naturally sweet and tangy guava broth.

SIZZLING TUNA BELLY 552.00

Tender tuna belly served on a hot plate with a savory, aromatic glaze.

CREAMY BUTTER GARLIC SHRIMP (NEW) 794.00

Succulent shrimp bathed in a rich, velvety garlic butter sauce.

MUSSELS IN CREAMY WHITE WINE SAUCE (NEW) 230.00

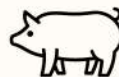
Fresh mussels simmered in a rich, velvety white wine and garlic cream sauce.

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Pork



SIZZLING SISIG 334.00

Crispy, chopped savory meat served on a hot plate with a tangy and spicy kick.

SALT & PEPPER PORK 380.00

Crispy, golden pork cubes tossed with a savory blend of salt, toasted pepper, and aromatic spices.

SIZZLING PORK SINIGANG 570.00

Tender, crispy pork and fresh vegetables served on a hot plate with a rich, tangy tamarind reduction.

BABY BACK RIBS 863.00

Fall-off-the-bone tender ribs smothered in a rich, smoky barbecue glaze.

PORK SINIGANG 667.00

Tender pork and fresh local vegetables simmered in a vibrant, sour tamarind broth.

GRILLED LIEMPO 552.00

Succulent pork belly marinated in a savory blend of soy sauce and spices, grilled to a smoky, golden perfection.

SPICY PORK BELLY (NEW) 771.00

Tender, thin-sliced pork belly tossed in a bold, spicy glaze with a hint of smoky heat.

SWEET AND SOUR PORK (NEW) 782.00

Crispy pork chunks tossed with vibrant bell peppers and onions in a classic, tangy-sweet glaze.

HONEY GLAZED PORK (NEW) 506.00

Succulent pork slices coated in a sticky, sweet honey-garlic glaze and seared to a glossy, caramelized finish.

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Chicken



SOY GARLIC CHICKEN 547.00

Crispy, golden-fried chicken coated in a savory-sweet glaze of rich soy sauce and toasted garlic.

CHINESE STYLE FRIED CHICKEN 558.00

Crispy, golden chicken marinated in traditional oriental spices and served with a savory, aromatic gravy.

BUTTERED CHICKEN 610.00

Golden-fried chicken pieces tossed in a rich, velvety garlic butter glaze for a savory, melt-in-your-mouth finish.

CRISPY BONELESS CHICKEN (NEW) 587.00

Crispy, golden-fried chicken fillets served with savory dipping sauce.

GARLIC PEPPER CHICKEN (NEW) 475.00

Savory pepper-crusted chicken sautéed in a rich garlic butter sauce.

Beef



BEEF WITH MUSHROOM 621.00

Tender, thin-sliced beef stir-fried with earthy mushrooms in a rich, savory gravy.

BEEF KARE-KARE 685.00

Tender beef and fresh local vegetables simmered in a rich, velvety peanut sauce, served with a side of savory sautéed shrimp paste.

BEEF WITH BROCCOLI 713.00

Tender, thin-sliced beef and crisp broccoli florets stir-fried in a rich, savory garlic-soy glaze.

NILAGANG BAKA 485.00

A hearty Filipino beef soup with tender meat and vegetables in a clear, savory broth.

Pasta / Noodles



SEAFOOD AGLIO OLIO 334.00

Al dente pasta tossed with succulent shrimp and shellfish in a fragrant infusion of golden garlic, olive oil, and a hint of chili flakes.

SEAFOOD MARINARA 449.00

A Mediterranean-inspired masterpiece featuring succulent seafood tossed in a thick, savory red sauce with a hint of white wine and fresh basil.

CREAMY PESTO PENNE 501.00

Tender penne tossed in a signature house-made pesto reduction, layered with deep herbal notes and a silky-white finish.

PANCIT CANTON GUISADO 357.00

A timeless Filipino staple featuring wok-tossed noodles and a colorful array of fresh toppings, perfect for sharing and long life.

LINGUINE TUNA PUTTANESCA (NEW) 506.00

Perfectly firm pasta strands coated in a rich, chunky sauce of savory tuna and crisp, salty aromatics for a satisfying bite.

FOUR CHEESE PASTA MARINARA (NEW) 506.00

Experience the ultimate comfort dish featuring a vibrant marinara base layered with a creamy, golden quartet of specialty cheeses.

CREAMY TUNA PESTO PASTA (NEW) 627.00

Perfectly cooked pasta coated in a thick, nutty green glaze that perfectly complements the tender, melt-in-your-mouth tuna.

CHICKEN LOMI (NEW) 368.00

Thick, comforting egg noodles in a rich, savory broth loaded with tender chicken, crisp vegetables, and a silky egg ribbons.

Pizza



HAWAIIAN PIZZA 644.00

Golden crust topped with savory ham, sweet pineapple, and melted mozzarella.

BACON CHEESE PIZZA 828.00

Crispy bacon bits and melted mozzarella on a savory, golden crust.

PIZZA MARGHERITA 667.00

Classic crust topped with fresh basil, creamy mozzarella, and a rich tomato sauce.

SUPREME PIZZA (NEW) 1,380.00

Loaded with savory meats, fresh vegetables, and melted mozzarella on a crisp, golden crust.

CHEESY TUNA PEPPER PIZZA (NEW) 828.00

Savory tuna flakes and zesty peppers smothered in a rich, gooey cheese blend.

AI FUNGHI PIZZA (NEW) 725.00

Earthy button mushrooms and melted mozzarella on a savory, golden crust.

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Burgers and Sandwiches



GRILLED CHEESE SANDWICH

322.00

Golden-brown, buttery toasted bread filled with a gooey, melted cheese blend.

BLT SANDWICH

357.00

Crisp smoky bacon, fresh lettuce, and juicy tomato slices on toasted, buttery bread.

CLUBHOUSE SANDWICH

495.00

A classic triple-decker of toasted bread layered with savory meats, fresh lettuce, tomato, and a creamy egg spread.

CHICKEN SANDWICH

395.00

Golden-fried chicken breast with fresh lettuce, tomato, and creamy mayo on a toasted bun.

MONTE CRISTO SANDWICH

475.00

A savory-sweet ham and cheese sandwich dipped in egg and griddled until golden.

CALIFORNIA BURGER

460.00

Juicy beef patty topped with creamy avocado, fresh sprouts, and melted cheese.

HAWAIIAN CHICKEN BURGER

590.00

Grilled chicken topped with sweet pineapple and savory teriyaki sauce.

Sides

PLAIN RICE

69.00

JAVA RICE

150.00

TINAPA RICE

196.00

YANGCHOW FRIED RICE (PLATTER)

328.00

TAIWANESE FRIED RICE

225.00

Kids Meal

PANCAKE

173.00

PASTA CARBONARA

265.00

SPAGHETTI PASTA

390.00

CHOCOLATE BANANA WAFFLE

370.00

Bicol's Signatures

PINANGAT

207.00

A savory Bicolano delicacy made of shredded taro leaves and succulent meat or seafood simmered in a rich and spicy coconut milk sauce.

LAING

506.00

A classic Filipino dish made of dried taro leaves and chili peppers slowly simmered in a rich and creamy coconut milk sauce.

NATIVE ADOBADONG MANOK

978.00

Flavorful Filipino dish made of free-range chicken simmered in a savory and tangy blend of soy sauce, vinegar, and aromatics until the sauce is reduced and oily.

NATIVE TINUTUNGANG MANOK

978.00

Traditional Bicolano dish featuring free-range chicken simmered in a creamy coconut sauce made from charred coconut meat to create a distinctively smoky and savory flavor.

BICOL EXPRESS

633.00

Creamy and spicy Filipino stew made with succulent pieces of pork, shrimp paste, and bird's eye chilies simmered in a rich coconut milk base.



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Rice Meals ^(NEW)

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Breakfast MENU

CANTONESE BEEF IN OYSTER SAUCE 397.00

Classic stir-fry featuring tender slices of velveted beef and crisp vegetables tossed in a savory and glossy sauce made from oyster extract.

SEARED TUNA WITH LIME BUERRE BLANC 409.00

Perfectly crusted tuna steak served alongside a velvety butter sauce brightened by fresh lime juice and zest.

PAN SEARED CHICKEN WITH HAINANESE SAUCE 368.00

Golden and crispy chicken breast served with a fragrant ginger and scallion oil that mimics the aromatic flavors of traditional Hainanese rice.

HONEY GLAZED PORK 475.00

Tender cuts of meat roasted or seared with a sticky and sweet coating made from honey, garlic, and savory spices.

PAN FRIED CHICKEN WITH CAJUN SAUCE 368.00

Crispy and golden-brown chicken breast smothered in a bold and creamy sauce flavored with spicy Louisiana-style seasonings.

PORK TONKATSU 529.00

A Japanese comfort dish featuring a thick pork cutlet coated in flaky panko breadcrumbs and deep fried until it achieves a shatteringly crisp golden crust.

TUNA STEAK FILIPINO STYLE 506.00

Features a thick cut of tuna marinated in soy sauce and calamansi then seared with plenty of sautéed onions to create a savory and tangy flavor profile.

FRENCH TOAST 202.00

Golden-brown, thick-sliced bread soaked in a sweet cinnamon-egg custard and griddled to buttery perfection.

OMELETTE AND TOAST 219.00

Fluffy, farm-fresh eggs folded to perfection and served alongside crisp, buttery toasted bread.

BEEF TAPA 437.00

Tender, thinly sliced beef cured in a savory-sweet soy and garlic marinade, seared to a smoky finish.

BONELESS BANGUS 437.00

Savory, golden-fried milkfish marinated in garlic and vinegar, served crisp and tender.

BACON 437.00

Thin strips of cured pork belly fried until the fat is rendered and the edges are perfectly crisp, offering a smoky and savory crunch.

PORK TOCINO 334.00

Sweet and savory cured pork, caramelized to a tender, reddish glow with a hint of garlic.

GUINOBATAN LONGGANISA 380.00

A traditional Albayano de recado sausage, recognized by its small, chunky, and intensely garlic-heavy, savory-sweet profile.

CHICKEN TOCINO 294.00

Tender, sweet-marinated chicken caramelized to a juicy, golden-red glaze with a subtle hint of garlic.

CORNERED BEEF 380.00

Savory, slow-cooked beef brisket strands sautéed with garlic, onions, and crisp potato cubes.



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Coffee MENU

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Hot

BREWED COFFEE	127.00
VANILLA LATTE	184.00
CAFE AMERICANO	144.00
CAPPUCCINO	167.00
CAFE MOCHA	184.00
SPANISH LATTE	179.00
CAFE LATTE	167.00
HAZELNUT LATTE	184.00
HOT SALTED MACCHIATO (NEW)	184.00
HAZELNUT MOCHA LATTE	207.00
CARAMEL LATTE	184.00
CARAMEL MACCHIATO	196.00
OREO COFFE LATTE (NEW)	225.00
WHITE CHOCOLATE MOCHA	202.00
FRENCH VANILLA	160.00

Non-caffeinated

ICED MILO DINO	150.00
HOT CHOCOLATE	179.00
TOASTED CHOCO MALLOWS	184.00
CHOCO LAVA (NEW)	225.00
COTARO (NEW)	190.00
OREO COCOA	271.00
HOT MATCHA (NEW)	167.00

Iced

ICED CARAMEL MACCHIATO	196.00
ICED CAFE MOCHA	184.00
ICED CARAMEL LATTE	184.00
ICED SPANISH LATTE	196.00
ICED WHITE CHOCOLATE MOCHA	202.00
ICED HAZELNUT MOCHA	202.00
ICED VANILLA LATTE	184.00
MELBOURNE COFFEE LATTE ICED (NEW)	253.00
ICED SALTED CARAMEL MACCHIATO (NEW)	196.00
ICED MATCHA (NEW)	173.00
ICED STRAWBERRY MOCHA (NEW)	282.00



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BEVERAGES



Fresh Fruit Shakes

WATER MELON SHAKE	196.00
PINEAPPLE SHAKE	173.00
RIPE MANGO SHAKE	219.00
MELON SHAKE	219.00
PILI SHAKE (NEW)	207.00

Milk Shakes

CHOCOLATE MILKSHAKE	173.00
STRAWBERRY MILKSHAKE	150.00
VANILLA MILKSHAKE	173.00
COOKIES & CREAM MILKSHAKE	207.00

Soda

COKE REGULAR	127.00
COKE ZERO	127.00
ROYAL	127.00
SPRITE	127.00
COKE LIGHT	127.00

Signature Juices

HONEY LEMON PASSION FRUIT JUICE	184.00
PINEAPPLE BASIL JUICE	184.00
VELA RED ICED TEA	184.00
BOTTLED WATER	58.00

Tea

EARL GREY TEA	127.00
JASMIN TEA	127.00
CHAMOMILE TEA	127.00

Canned Juice

PINEAPPLE JUICE	127.00
MANGO JUICE	138.00
FOUR SEASONS	138.00

Beer

SAN MIGUEL APPLE	150.00
SAN MIGUEL LEMON	150.00
SAN MIGUEL PALE PILSEN	138.00
SAN MIGUEL LIGHT	150.00
RED HORSE	138.00



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BAR MENU



FUNDADOR LIGHT

1,127.00

HENNESSY VSOP

8,510.00

GLENFIDDICH 12

5,175.00

GLENFIDDICH 15

8,165.00

CARLOS I IMPERIAL

11,155.00

MARTELL VSOP

6,555.00

CHIVAS REGAL 18YRS

6,670.00

JOHNNIE WALKER BLUE LABEL

16,100.00

JOHNNIE WALKER GOLD LABEL

5,635.00

JOHNNIE WALKER DOUBLE BLACK LABEL

4,025.00

JOHNNIE WALKER BLACK LABEL

3,439.00

