



ALL DAY
11 AM ONWARDS





SMALL BITES

  Mushroom and spinach croquette 600
Oyster mushroom, basil, coconut milk, olive tapenade, truffle sauce




  Crispy vegetable roll 530
Golden fried spring roll with Asian vegetables, coriander, spicy caramel sauce

  Beef 'pares' tacos 480
Braised beef, iceberg lettuce, chili tomato salsa, corn tortilla, cheddar

  Carrot wrapped scallop 1100
Seared scallop, sautéed spinach, mushroom, caper butter sauce

  Beer-crisp fish fingers 600
Buttered peas, remoulade sauce


TO SHARE

   Pork 'sisig' nachos 630
Crispy pork 'sisig', green chili, avocado crema, tomato salsa, melted cheddar

  Parmesan crusted calamari 930
Lemon wedge, wasabi aioli

  Spicy chicken bites 500
Cucumber, jicama relish, toasted peanut, spicy caramel sauce

   Garlic chili shrimp 800
Garlic, chili flakes, olive oil, toasted sourdough bites

 Skewer trio 730
Grilled chicken, beef, shrimp skewers, chimichurri, lemon wedge

  Artisan charcuterie plate 1100
Prosciutto, bresaola, ham, grilled vegetables, pickles, sourdough bites

  Cheese board 1300
Handpicked cheeses, dried fruits, nuts, crackers, seasonal jam

 Spicy  Pork  Shellfish  Nuts  Vegetarian  Vegan  Gluten  Dairy  Alcohol

Please inform your server of any food allergies or dietary restrictions

Prices are in Philippine Peso, include VAT and are subject to 6.5% service charge and local tax

SUSHI

🌿 Wagyu teriyaki roll 1450
Wagyu beef, caramelized onion, cucumber, enoki tempura

🦞 Sushi and sashimi selection 880
Chef selection of 6 pieces sushi, 6 pieces sashimi
Tuna, salmon, eel, mackerel, octopus

SALAD

🍴 Asian beef salad 580
Grilled ribeye, mixed local vegetables, chili lime dressing

🥥 Burrata salad 880
Cherry tomato, basil pesto, arugula, sourdough bites, kimchi coulis

🍴 Caesar salad 580
Baby romaine, bacon, parmigiano, lavosh

Chicken 'Inasal' 680
Grilled chicken marinated in lemongrass, annatto oil

Smoked salmon 1100

🦞 Blackened prawn 1100
Grilled prawn coated with Cajun spice

🌿 Tropical quinoa bowl 550
Grilled tofu, fresh mango, pineapple, avocado, cherry tomato, mango vinaigrette

PASTA

Choice of pasta: spaghetti / penne / tagliatelle

🌿 Primavera 520
Roasted vegetables, garlic, olive oil, fresh herbs








🦞 Seafood Alfredo 1100
Shrimp, salmon, squid, scallop, parmesan cream

🌿 Spicy 🐷 Pork 🦞 Shellfish 🥥 Nuts 🌿 Vegetarian 🌿 Vegan 🌿 Gluten 🥛 Dairy 🍷 Alcohol






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PIZZA

-    Prosciutto 1100
Arugula, olives, zucchini, mozzarella, tomato sauce
-   Ocean harvest 980
Shrimp, mussel, salmon, gruyere, mozzarella, tomato sauce
-   Florentine 880
Spinach, mushroom, garlic, ricotta, cheese sauce

SANDWICH / BURGER / WRAP

-   The Lounge club sandwich 900
Grilled chicken, bacon, egg, romaine lettuce, tomato, country bread
-   Wagyu cheeseburger 1500
Wagyu beef patty, aged cheddar, caramelized onion, truffle aioli, brioche bun
-  Ale-battered fish slider 780
Tomato, pickled cucumber, dill cream sauce
- All sandwich and burger come with a choice of house salad or fries*

ASIAN FAVOURITES

-    Pancit guisado 680
Stir-fried noodles, vegetables, shrimp, chicken, pork belly
- Balsamic adobo 690
Slow-braised chicken adobo, cage-free egg, steamed rice
-    Nasi Goreng 690
Indonesian fried rice, shrimp, chicken satay, prawn cracker, peanut sauce

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THE GRILL

 House ribeye 1650
The Lounge's signature 200g ribeye, aromatic herb butter, peppercorn sauce

 Salmon al fresco 1250
Grilled salmon with miso glaze

All grilled dishes come with house salad and choice of mashed potatoes or fries

SIDE DISHES

Mashed potatoes 380

French Fries 380

Steamed rice 120

Seasonal vegetables with garlic, butter 290

DESSERT

Velvet chocolate trio 390
Dark, milk, white chocolate mousse

 Lemon and yuzu cheesecake 390
Lemon, aromatic yuzu

 Pistachio and strawberry craquelin 390
Buttery craquelin, smooth pistachio cream, fresh strawberry compote

Ice Cream 360

Choice of:

Madagascar vanilla

Leche flan

Davao dark chocolate

Salted caramel

Mango

Cake of the Day 310
Must-try chef's recommendation, highlights seasonal flavors and creativity

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