NG

Let's Find Your Perfect Dish!



What's inside?

All Day Breakfast (6 am- 6 pm) Soup Salad Starters Main Course Pasta Burger & Sammich Sweets Healthy Choices



Recommended Vegetarian





If you have food allergies or special dietary needs, please notify a member of our crew If you have took allel gles of special and Service Charge are not included in the prices



ALL DAY BREAKFAST



BIG MEAT PLATE

PHP 450

Want a Hot Coffee?

A heavyweight breakfast: bacon, sausage, beans, eggs, hash, and toast—all the hits on one plate



PHP 450

A wholesome lineup: crisp chef's salad, baked beans, eggs, potato hash, earthy mushrooms, and trusty toast



JAPANESE SOUFFLE PANCAKE

PHP 400

Soufflé pancakes with peanut butter crème, raspberry jam, orange segments, Palawan honey, and powdered sugar. Perfect for breakfast or dessert



FRENCH TOAST

PHP 300

Golden toast draped in a buttery robe, then drizzled with enough maple syrup to make pancakes jealous



HASHBROWN AND BEANS

PHP 300

Crispy hash brown, smoky beans, charred veggies, and toast—the breakfast dream team



OMELLETE

PHP 320

Fluffy eggs loaded with fresh veggies and gooey cheese—like a hug in omelette form

ALL DAY BREAKFAST



DAING NA BANGUS

PHP 355

Zesty marinated milkfish, a sunny egg on standby, and pickled veggies bringing the crunch.

PORK TAPA

PHP 350

Savory pork tapa, a sunny-side-up egg shining bright, and pickled veggies bringing the zing





GARLIC LONGGANISA PHP 350

Sweet and savory pork longganisa, a sunshine-bright egg, and veggies tagging along for balance



SAUSAGE AND HASH PHP 385

A golden hash brown, smoky beans, grilled veggies, and a sunny-side-up egg beaming like it owns the plate



BACON AND EGG

PHP 385

Crispy bacon, golden home fries, sunnyside-up eggs, and trusty toast—breakfast, no notes



WARM-UPS & FRESH STARTS



HOUSE BEEF NACHOS PHP 420

Crisp nacho chips topped with seasoned beef, warm cheese sauce, fresh tomatoes, onions, lettuce, and black olives—a bold, savory bite in every layer

BUFFALO WINGS

PHP 390

Juicy chicken wings glazed in a bold, spicytangy sauce for a fiery, flavorful finish



GARLIC PARMESAN WINGS

PHP 390

Crisp wings tossed in a luscious garlicparmesan coating, delivering rich, savory indulgence in every bite



KERUPUK

PHP 120

FISH AND CHIP'S

PHP 480

Light, crisp shrimp-flavored crackers that melt on the tongue, delivering a delicate crunch and a burst of savory ocean essence Crispy golden fish fillet served with classic house-cut fries — a timeless favorite

WARM-UPS & FRESH STARTS



CRISPY CALAMARI PHP 450

Crispy calamari, lightly tossed in seasoned dust and finished with a kick of fresh chilis for bold, zesty flavor

GAMBAS AL AJILO

PHP 480

Succulent white shrimp sautéed in aromatic sofrito with chilis, served atop crisp tostadas for a vibrant, spicy crunch



SIZZLING TOFU

PHP 320

Crispy tofu tossed in a zesty calamansimayo dressing with chilis and onions for a bold, tangy kick



MUSHROOM F CHICHARON

PHP 320

HOUSE FRIES

PHP 380

Crispy, golden fried mushrooms served with cool, creamy ranch for the perfect savory bite

Crispy house-cut fries tossed in signature seasoned dust, served with Garlic Aioli dip

LURP-TASTIC



TOMATO SOL

PHP 250

Sumptous roasted tomatoes, crunchy croutons, and a drizzle of herby magic oil

ROASTED MUSHROOM PHP 250 SOUP

Velvety mushroom cream topped with crispy croutons — comfort in every spoonful



SEAFOOD LAKSA

PHP 460

House laksa swimming with fresh prawns in a warm, zingy ginger broth

CHICKEN NOODLE SOUP

PHP 450

Tender chicken, egg, noodles, cabbage, and leeks all cozying up in a savory hug of broth



LEAFY CRUNCH FEST!



PANZANELLA SALAD PHP 410

Mixed greens tossed with capsicum, red onions, ripe tomatoes, olives, and crunchy croutons, finished with Parmesan and a house balsamic vinaigrette

SHRIMP & POMELO SALAD

Tender shrimp and zesty Davao pomelo mingle with crispy vermicelli and greens, all tossed in a lively nuoc cham splash



PHP 420

PHP 430



CLASSIC CAESAR SALAD

Classic greens get the royal treatment with Caesar dressing, crunchy croutons, and a bacon bit blitz



ROASTED CHICKEN AND EGG

A crisp trio of tomato, lettuce, and cucumber, all dressed to impress in pesto pressing



MANGO & CUCUMBER

A fruity fling: sweet mango and cucumber in Citrus Vinaigrette tossed in apricot vinaigrette over fresh greens—summer's love story in a bowl

PHP 420

MAIN EVENT!



FILIPINO FRIED CHICKEN PHP 550

Half portion of savory Filipino-style chicken, marinated and roasted to perfection with traditional spices

SALISBURY STEAK

PHP 510

Juicy 100% beef patty smothered in rich mushroom gravy, served with a side of seasonal vegetables





FRIED CHICKEN & MASHED POTATO

PHP 485

Crispy golden-fried chicken served with creamy mashed potatoes and a medley of seasonal vegetables





PHP 390

Tender chickpeas simmered in a fragrant, spiced curry sauce



CHICKEN CURRY

PHP 450

Succulent chicken fillet simmered in a luxuriously rich and aromatic curry sauce



CHICKEN PORK ADOBO PHP 580

A classic Filipino favorite — tender chicken and pork braised in a rich, tangu-savouru adobo sauce of soy, vinegar, garlic, and bay leaf

Lub d'S PORK SISIG

PHP 580

A traditional Filipino favorite served sizzling on a hot plate—savory pork bits infused with tangu and subtly spicy flavors that ignite the palate



Lub d'S CRISPY PORK PHP 650 BELLY WITH PINAKBET

Crispy pork belly served atop traditional Pinakbet — a vibrant medley of sautéed vegetables simmered in savory shrimp paste

PHP 550

SINIGANG SA SAMPALOC AT MANGA BEEF CHUCK

PHP 580

PHP 650

A traditional Filipino sour soup featuring tender milkfish belly, simmered with tangy tamarind and ripe mango, complemented by fresh garden vegetables

A hearty traditional Filipino sour soup, enriched with tangy tamarind and sweet mango, tender beef kalitiran, and a vibrant mix of fresh vegetables

A traditional Filipino rich and tangy sour soup, simmered with tamarind and mango, tender pork belly, and a colorful medley of fresh vegetables

STEAK AND FRIES

PHP 990

PAN SEARED NORWEGIAN SALMON PHP 1,190

Pan-seared beef tenderloin served with crisp golden fries, finished with a rich pan jus Diane sauce

Pan-seared salmon seasoned with zesty lemon and cracked black pepper, finished with a silky lemon butter sauce

PASTA FIESTA!



PASTA ALLA CARBONARA

PHP 450

Fettuccine pasta enveloped in a silky carbonara sauce, crowned with a perfectly cooked 62-degree egg, crispy bacon, and freshly grated Parmesan cheese

MUSHROOM & TRUFFLE FETTUCINE

PHP 480

Fettuccine pasta tossed in a luscious, velvety mushroom cream sauce, creating a rich and comforting Italian classic



SHRIMP SCAMPI

PHP 480

Succulent shrimp sautéed in a fragrant garlic sofrito with a hint of chili, enveloped in a creamy sauce and served over tender spaghetti for a perfect balance of zest and indulgence



PHP 380

Spaghetti in a simple yet flavorful garlic, lemon, and parmesan sauce for a light and tasty meal

PASTA AL POMODORO PHP 420

Spaghetti tossed in a vibrant classic pomodoro sauce, infused with fresh basil and topped with freshly grated parmesan. for a timeless, simple, and delicious experience

CHICKEN PESTO PASTA PHP 450

Spaghetti pasta tossed with pan-seared chicken, coated in a vibrant and savory pesto sauce bursting with fresh herbs and pine nuts

PENNE BOLOGNESE

PHP 450

SALMON PASTA

PHP 550

A hearty bolognese sauce made with beef, served over penne and topped with parmesan

Penne pasta paired with tender salmon, bathed in a rich and flavorful sauce that perfectly complements the delicate seafood

BURGER QUEEN!



Lub d'S CHICKEN FILLET BURGER

PHP 455

A crispy chicken fillet with pickled cucumber, spicy mayo and lettuce, served on a soft brioche bun

HOUSE BEEF BURGER PHP 455

A juicy house-made beef patty topped with cucumber, tomato, lettuce, caramelized onion, and served in a brioche bun



TUNA & EGG SAMMICH PHP 390

A satisfying combination of tuna filling, egg roll, tomato, and cucumber

ROASTED VEGGIE PESTO SAMMICH

PHP 390

Roasted seasonal vegetables drizzled with pesto-mayo dressing, served on fresh





SPICY BACON SAMMICH PHP 430

Crispy bacon, spicy mayo, and spring onions between slices of hearty fresh bread

DELIGHTS OF HAPPINESS



BROWNIE ALA MODE PHP 390

Warm, fudgy chocolate brownie crowned with a scoop of luscious, creamy vanilla ice cream

STRAWBERRY CINNAMON PUDDING

A comforting pudding with sweet strawberries and cinnamon, topped with whipped cream and vanilla sauce for a delightful mix of fruity, spiced, and creamy



flavors.

CREPE SUZETTE

PHP 410

Thin crepes with orange caramel sauce, whipped cream, and vanilla ice cream make a light and flavorful French dessert

UNRAVELED BANOFEE PHP 410

A playful twist on Banoffee featuring caramelized bananas, peanut butter soil, chocolate cremeux, and whipped cream for a mix of sweet, nutty, and creamy textures

ICE CREAM SCOOP PHP 100 (VANILLA, CHOCOLATE, STRAWBERRY, UBE)

Choose from classic flavors of vanilla, chocolate, strawberry or UBE ice cream—each scoop a creamy, refreshing end to your meal, perfect for satisfying any sweet tooth.



HEALTHY CHOICES



YOGURT & LEMON CURD

PHP 380

Awaken your taste buds with a delightful combination of silky yogurt and zesty lemon curd, creating a breakfast that's vibrant and exciting—like sunshine in a spoon!

YOGURT & GRANOLA

PHP 380

Yogurt, granola, and ricotta combine in a bowl to create a creamy, crunchy, and wholesome dish that keeps you full and healthy until lunch



MUESL

PHP 380

Oats, fruits, and nuts create a light, nutritious breakfast bowl that's both impressive and energizing, like a personal trainer and stylist for your morning



PHP 380

A delightful mix of seasonal fruits, perfect as a guilt-free snack that promotes positive life choices—light, fresh, and always in season



SOFT DRINKS



Coke	PHP 150
Coke Zero	PHP 150
Sprite	PHP 150
Royal	PHP 150
Soda Water	PHP 150
Tonic Water	PHP 150
Mango	PHP 140
Orange	PHP 140
Cranberry	PHP 140
Guava	PHP 140
Pineapple	PHP 140
Red Bull	PHP 240



COFFEE & TEA

Long Black	PHP 190
Espresso	PHP 190
Latte	PHP 210
Capuccino	PHP 210
Iced Latte	PHP 220
Flavored Lattes	PHP 250
English Breakfast	PHP 140
Pure Chamomile	PHP 140
Earl Grey	PHP 140
Green Tea	PHP 140

MOCKTAILS

Essential Iced Tea

PHP 150

Chilled brewed tea with sugar syrup, calamansi, and pandan

Fresh Lemonade

PHP 160

Sweetened fresh lemonade

served over ice

Mango Calamansi Juice

PHP 160

Chilled mango and calamansi blend with sugar syrup



Orange Calamansi Juice

Drange Calamansi Juice

PHP 160

Chilled orange juice mixed with

calamansi

Banana Shake

PHP 180

Ripe bananas blended with fresh

milk and sugar syrup

Strawberry Shake

PHP 180

Strawberries blended with cold milk and sugar syrup



WINE	GLASS	BOTTLE
Condor Peak Malbec	PHP 400	PHP 1,800
Condor Peak Chard	PHP 400	PHP 1,800
Cerro Nevado Merlot	PHP 400	PHP 1,800
Cerro Nevado Sauc Blanc	PHP 400	PHP 1,800
SPARKLING WINE	GLASS	BOTTLE
Nos Amous	DHD 400	DHD 1 800



LOCAL COCKTAILS

Boracay PHP 350

Famous Philippine island, combination of coffee, chocolate syrup, and milk

Tropical Fiesta PHP 350

Dark rum, triple sec, pineapple, mango, and calamansi juice

Weng-Weng PHP 350

Vodka, tequila, rum, and gin, with orange, pineapple juices, sugar syrup

Gin Pomelo PHP 350

Bitterness of pomelo pairs with gin,

lemon juice. Served over ice

Calamansi Mojito PHP 350



SMB Apple	PHP 170
Red Horse	PHP 180
SMB Light	PHP 200
Pale	PHP 200
Super Dry	PHP 250
Corona	PHP 300
Stella Artois	PHP 300







Show me love PHP 350

Gin with strawberries and lemon juice, sugar syrup while muddled basil

White Sangria PHP 350

White wine and white rum, pineapple, orange juices, sugar syrup

Blue Mai Tai PHP 350

White rum with pineapple, orange juice, blue curaçao

Margarita PHP 350

Tequila and triple sec with lime juice, sugar syrup

Pina Colada PHP 350

Malibu and white rum, blended with pineapple juice, coconut cream

Makati Sunshine PHP 350

Tequila with orange juice and grenadine



Lychee Cosmopolitan PHP 350

Vodka with triple sec, cranberry juice, and lemon

Kamikaze PHP 350

Vodka, triple sec, and lemon juice, shaken

Long Island Ice Tea PHP 350

Tequila, white rum, gin, vodka and triple sec. Lime juice, sugar syrup, and soda

Gin Tonic PHP 350

Gin, topped with tonic water, served over ice

Spicy Cuba Libre PHP 350

Spiced rum mixed with chilled cola and served over ice

Whiskey Sour PHP 350

Whiskey with lemon juice and egg white. Angostura bitters



Jagermeister

Vodka

Red Bull

DRINK FOR YOUR COUNTRY

Every R.I.P. shot will score you points for your country

LUB CI Manila Makati





