

CULINARY PHILOSOPHY

With Mindanao being the fruit basket of the country, The Mill aspires to create flavorful dishes from the different regions, ingredients, and produce. While supporting local farmers and suppliers, we discovered many ways to innovate and fuse Thai flavors with Davao de Oro's culinary diversity.



POMELO

The pomelo is the largest citrus fruit, known for its thick rind and sweet, mildly tart flesh. Commonly enjoyed fresh, it is also used in salads and desserts. In Filipino cuisine, pomelo is a key ingredient in refreshing dishes and is often paired with seafood for a delightful contrast of flavors.



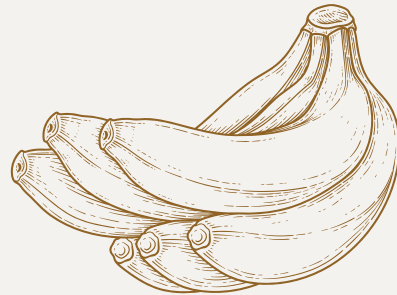
KALAMANSI (PHILIPPINE LIME)

Kalamansi, also called "calamondin" or "Philippine lime," has been a staple in Filipino and Southeast Asian cuisine for generations. Its distinctively tart flavor is a vibrant mix of lemon, lime, and orange.



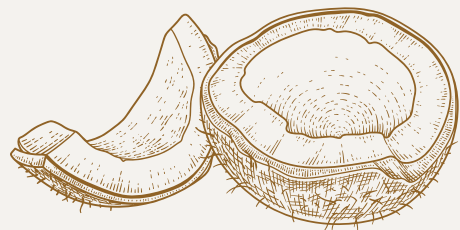
PHILIPPINE MANGO

The Philippine mango is one of the most important fruit crops in the country and has been a primary ingredient in most Thai dishes in restaurants. This fruit has been previously known as one of the sweetest varieties in the world, and one of the country's towns dedicates a festival to the national fruit.



BANANAS

A staple fruit in the Philippines, bananas come in various varieties, each with a unique taste and texture. They are enjoyed fresh, fried, or caramelized in traditional treats like turon and banana cue. Packed with nutrients, bananas are an essential part of both daily meals and festive dishes.



COCONUT

A symbol of tropical abundance, coconut is a versatile ingredient widely used in Filipino cuisine. From its water and meat to its milk and oil, every part of the coconut plays a role in cooking, offering a creamy, nutty flavor that enhances both sweet and savory dishes.



BAY LEAVES

Commonly used in Filipino stews and braised dishes, bay leaves lend a subtle, earthy aroma that enhances the complexity of flavors. Slow-cooked dishes such as adobo and curries benefit from its deep, herbal notes.



LEMONGRASS

Locally known as tanglad, lemongrass is a fragrant herb widely used in Southeast Asian cuisine. Its fragrant, citrusy notes add a refreshing touch to soups, broths, and beverages. In the Philippines, lemongrass is also steeped into a soothing tea known for its calming and digestive benefits.



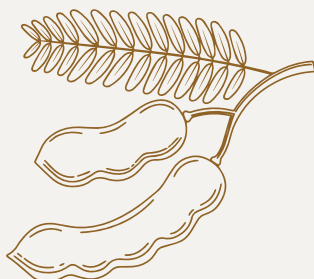
MINT

With its cool and refreshing taste, mint is often used to enhance beverages, salads, and spicy dishes. It balances heat and acidity, making it a popular addition to Thai and Filipino-inspired recipes, including fresh rolls and tropical fruit salads.



BASIL OR CORIANDER

These two herbs bring fresh, aromatic flavors to various Filipino and Southeast Asian dishes. Basil has a slightly sweet, peppery taste, while coriander is bright and citrusy. Both are used to garnish soups, salads, and grilled meats, adding a burst of freshness.



TAMARIND

The tamarind is commonly found in Filipino households as a backyard tree, with its pod-like fruit. Its sweet and sour taste has been used as a distinct flavor for innovative Filipino dishes and fusions with other cuisines. Ripe, tamarind fruits are



TARRAGON

This aromatic herb is valued for its slightly sweet, anise-like flavor. It is often used to enhance the flavors of meats, seafood, and sauces. In fusion cooking, it adds depth to broths and marinades, making it a versatile ingredient for both Filipino and Thai dishes.



FILIPINO CUISINE

Appetizer

LUMPIANG SHANGHAI 🍳🥕🥬

Ground pork, carrot, onion, garlic, celery, sweet chili sauce
460

MALASUGUE & POMELO KINILAW 🥒

Fresh local malasugue, pomelo, radish, red onion, garlic, tomato, ginger, tuba vinegar
520

SISIG 🍳🥕🥬

Red onion, bell pepper, chili, egg, homemade Sisig sauce with choice of:

Pork	750
Tuna	520
Chicken Inasal 🍳	520

SALAD

ENSALADANG TALONG 🥒

Eggplant, tomato, onion, chili, vinegar, ginger
400

ENSALADANG MANGGA 🥒

Green mango, tomato, red onion, calamansi, shrimp paste
400

FIDDLEHEAD FERN SALAD 🍳🥕🥬

Fern (pako) with red onion, garlic and fresh tomato Salted egg.
Infused with tuba vinaigrette
400



Items marked with an asterisk (*) are premium a la carte selections and are **not included** in any meal plan.
Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.
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Prices are in Philippine Pesos and inclusive of 12% VAT and 2.2% local tax, and subject to a 10% service charge.



SOUP

SINIGANG 🍴

Labanos, kangkong, string beans, eggplant, okra, choice of:

Tuna	575
Mixed Seafood 🦐	750
Pork Belly	630

BEEF BULALO 🍴🍴

Beef shank, potato, corn, bamboo shoots, cabbage, beef broth
750

LAW UY 🌿

Vegetables, vegetable broth, mung beans
400

CHICKEN BINAKOL 🍴

Braised chicken in coconut water with sayote, local herbs and spices
630

MAIN COURSE

PORK HUMBA 🍴🍴🍴

Pork belly, sweet soy sauce, black beans, banana blossom
630

CRISPY GARLIC CHICKEN (4 PIECES) 🍴🍴🍴🍴

Chicken, garlic breading, gravy
810

CRISPY PORK KARE-KARE 🦐🍴

Crispy pork belly, peanut sauce, vegetables, shrimp paste
750

BEEF BRISKET KALDERETA 🍴🍴

Beef brisket, tomato sauce, potatoes, carrots
810

STUFFED GRILLED SQUID 🌸🍴

Squid, vegetables, garden herbs and spices
1035



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MAIN COURSE

CHICKEN ADOBO PULA 🍲🥬🥑

Chicken, soy sauce, vinegar, garden herbs, spices

690

PINAKBET 🥬🍤🥑🥑

Sauteed vegetable with seafoods, bagoong

460

LAING DE LUBI 🍲

Taro leaves, coconut milk, garden herbs, spices topping of choice

Lechon Kawali 640

Shrimps 🍤 690

Vegetarian 🥬 460

WHOLE GRILLED POMPARO 🌿🥑🥬

Citrus marination

1495

GARLIC BUTTER SHRIMP 🌿🍤🍷

Shrimps, parsley, butter, garlic, lime soda, lemon

1035

DAING NA BANGUS 🍲🥑🌿

Proudly house farmed Bangus, vinegar, chili, garlic, peppercorn

1035

LECHON KAWALI 🍖🥑

Crispy skin pork belly, spicy vinegar dip, native sauce

645

PANCIT GUISADO 🍲🥑🥑🥑

Pancit canton, Chicken, Chicken Liver, oyster sauce, mixed vegetables

520

BONELESS CHICKEN INASAL 🍲🥬🥑

Boneless chicken, Soy sauce, Calamansi, Garlic, Lemon Grass, Anato, Tuba vinegar

750



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ASIAN MENU AND NOODLE BAR

SALAD & QUICK BITES

VIETNAMESE IMPERIAL ROLLS 🍲🍲🍲

Rice paper, rice vermicelli, ground pork, shrimp, mushroom, carrot, fish sauce, lettuce, mint, chili

520

KOREAN CUCUMBER SALAD ♥♥

Cucumber, onion, spicy sesame oil and gochujang chili paste dressing

325

KONG NAMUL 🍲♥♥

Bean sprouts, garlic, onion, sesame oil, soy sauce, sesame seeds, scallion

325

JAPANESE COLESLAW 🍱

Cabbage, red cabbage, carrot, miso mayonnaise dressing, spring onions

290

SOBA NOODLE SALAD 🍜♥♥♥

Soba noodle, spring onion, sesame seeds, lettuce, Japanese roasted sesame dressing

650



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NOODLE BAR

1-Mild 🍃 2-Spicy 🍃🍃 3-Very Spicy 🍃🍃🍃

FRIED NOODLES 🍴❤️

All noodles come with a special secret homemade noodle sauce 🍲

Rice Noodles

Ramen Noodles 🍲

Udon Noodles

Egg Noodles 🍲

Glass Noodles

DAN DAN NOODLE 🍲🍲

Ground pork, peanuts, chili oil, sesame sauce, soy, vinegar, pepper, cabbage, spring onion, special sauce

640

CHICKEN NOODLE 🍲

Chicken thighs, soy sauce, rice wine, chives, ginger, garlic, bok choy, carrot, special noodle sauce, peanuts

640

VEGGIE NOODLE 🍲🍲

Omelet stripes, cucumber, carrot, Chinese cabbage, peanut, chives, sesame seeds

520

5 SPICES BEEF NOODLE

Braised beef brisket, carrot, 5 spices sauce, chives, soy sauce, bok choy, special sauce

750

SHRIMP NOODLE 🍲

Shrimps, cornstarch, soy sauce, cabbage, carrot, garlic, special sauce, chives

810

TOMATO AND EGG NOODLE 🍲

Tomato, eggs, garlic, ginger, oyster sauce, sugar, special sauce, chives

520



GLUTEN-FREE



GLUTEN



VEGAN



Vegetarian



SESAME SEED



CONTAINS NUT



CRUSTACEAN



FISH



DAIRY



EGG



SPICY



MOLLUSK



CHEF RECOMMENDATION



LUPIN



SOY



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NOODLE SOUP 🍲❤️

All noodles come with a Light Chicken Seaweed and Vegetable Broth and Secret special sauce 🍲

Rice Noodles

Ramen Noodles 🥚

Udon Noodles

Egg Noodles 🥚

Glass Noodles

DAN DAN NOODLE 🌶️🌶️

Ground pork, peanuts, chili oil, sesame sauce, soy, vinegar, pepper, cabbage, spring onion, special sauce

750

SPICY BEEF NOODLE 🌶️

Braised beef brisket, carrot, 5 spices sauce, chives, soy sauce, bok choy, special sauce

870

CHICKEN NOODLE 🌶️

Chicken thighs, soy sauce, rice wine, chives, ginger, garlic, bok choy, carrot, special noodle sauce, peanuts

750

SHRIMP NOODLE 🍤

Shrimps, cornstarch, soy sauce, cabbage, carrot, garlic, special sauce, chives

810



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PORK BELLY RAMEN 🍜🥚🥑

Chicken broth, crispy pork belly, ramen noodles, Bok choy, ginger, soy sauce, sesame oil, egg, scallions, garden herbs

640

JJAMPPONG 🥘🥬🥚

(SPICY KOREAN SEAFOOD SOUP)

Dried fish, scallions, leeks, Bok choy, white cabbage, onion, carrot, shrimps, squid, mussels, noodles, chili flakes, red chili paste, garlic, sesame oil, fish sauce

750

KIDS MENU

PORK BBQ 🍖

Served with steamed rice

400

HOT DOGS 🍔

Served with steamed rice

310

FILIPINO SPAGHETTI 🍝

370

CHEESE STICKS WITH BANANA KETCHUP 🍌🍌🍌

400

CRISPY GARLIC CHICKEN (2 PIECES) 🍗🥑🍌

Chicken, garlic breading, gravy

520



GLUTEN-FREE



GLUTEN



VEGAN



Vegetarian



SESAME SEED



CONTAINS NUT



CRUSTACEAN



FISH



DAIRY



EGG



SPICY



MOLLUSK



CHEF RECOMMENDATION



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DESSERT

LUBI HALO-HALO 	400
UBE ENSAYMADA 	290
LUBI PIE 	400
LUBI GRAND SUNDAE  	520
GELATO (2 SCOOPS)  	290
MANGO CHEESE CAKE   	290
FRESH FRUIT PLATE 	320



GLUTEN-FREE



GLUTEN



VEGAN



Vegetarian



SESAME SEED



CONTAINS NUT



CRUSTACEAN



FISH



DAIRY



EGG



SPICY



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