

Appetizers & Salad

Classic Caesar Salad 🐾

Romaine lettuce, parmesan cheese, croutons, bacon, anchovy dressing and egg - **390**

with chicken breast - add 40

with grilled garlic prawns - add 70

with shaved parma ham - add 70

Pako Salad 🐾 🌶️

Young fern, boiled egg, shrimps, tomato, onion, minced pork and tuba vinaigrette - **220**

Davao Goat Cheese & Arugula Salad 🌿 🌱

Arugula, Malagos goat cheese, watermelon, cherry tomatoes and pesto - **560**

Lumpia Shanghai 🐾

Pork springroll with sweet chili sauce - **430**

Pork Sisig 🐾 🌶️

Pork mask and belly, pickled onion on the sizzling plate - **450**

Lumpia Ubod 🌿 🌱 🌶️

Fresh local springroll, coconut heart and vegetable with peanut sauce - **300**

Tuna and Pomelo Kinilaw 🌿 🌶️ 🍷

Filipino and Thai: Lemongrass, mint, ginger, red onion, tamarind, tuba, toasted coconut oil and chili - **420**

Mushroom & Truffle Sisig 🌱

Shitake and local mushroom with truffle crème on sizzling plate - **420**

Gambas and Chorizo Al Ajillo 🐾 🌶️

Prawns, chorizo, paprika, garlic paste, olive oil, with lemon wedge and sour dough - **430**

Soup

Salmon Belly Sinigang

Sour broth, salmon belly and local vegetables - **780**

Roasted Pumpkin Soup with Toasted Almond 🌱 🌿

Charcoal roasted pumpkin, cream, toasted almond, grated ginger, white truffle oil and croutons - **420**

Oxtail Soup 🌶️

Asian style slow-cooked oxtail in its broth, vegetable, fried onion and fresh herbs - **620**

Steak (from the grill)

USDA Ribeye Steak (500grams) 🍷

Bloody Mary butter, seasonal vegetables fries and rum & vanilla jus - **5250**

USDA Ribeye Steak (250grams) 🍷

Bloody Mary butter, seasonal vegetables, fries and rum & vanilla jus - **3100**

USDA Beef Tenderloin (300grams)

Truffle mashed potato, butter glazed vegetables and peppercorn sauce - **3450**

USDA Ribeye Steak Tagalog

Bistek sauce (calamansi & soy sauce reduction), roasted onion, leeks served with garlic rice - **2350**

Hot-Smoked Salmon Fillet (A la Minute) 🍷

Green pea purée, dill cream sauce, peach gremolata and lemon wedge - **850**

Main Course

Crispy Pompano 🌶️

Thai-style crispy fried pompano with Kaffir lime and red coconut curry sauce - **1190**

Oxtail Kare-Kare 🌿

Filipino all-time favorite braised oxtail in peanut sauce, banana blossom, bok choy, served with local shrimp paste - **890**

Half Chicken Oven-Roasted Chicken Inasal

Half chicken inasal marinated for 24 hours, annatto oil, soy sauce, chili and calamansi, served with garlic rice - **790**

Lechon Paksiw 🐾

Slow-cooked roasted pork in liver sauce and vinegar - **500**

Chopsuey 🌱

Seasonal Vegetables in oyster sauce - **240**

Butter Glazed Vegetables 🌱

Assorted Vegetables - **380**

Healthy Options

Fattoush ♥️

Middle Eastern mixed garden green salad with pita bread crouton - **450**

Poached Blue Marlin Fillet with Garbanzo & Tomato Relish ♥️

Poached blue marlin fillet with arbanzo and tomato relish - **780**

Vegetable Quesadilla with Tomato Salsa & Guacamole ♥️

Vegetable quesadilla with tomato salsa and guacamole - **580**

Pizza & Pasta

Hawaiian Pizza 🐾

Pineapple, ham, mozzarella and tomato - **495**

Margherita Pizza 🌱

Mozzarella, tomato and basil - **490**

Pepperoni and Mushroom Pizza 🐾

Mozzarella, tomato, oregano - **490**

Penne Pomodoro 🌱

Homemade tomato concasse, oregano, basil and parmesan cheese - **310**

Spaghetti Bolognese 🍷

Homemade ground beef sauce and parmesan cheese - **340**

Spaghetti Carbonara 🐾 🍷

Bacon, egg, black pepper and parmesan cheese - **320**

Seafood Linguini 🍷

Please check availability of seafood with your server, cooked with tomato concasse, white wine and basil - **380**

Sandwiches

D2 Sandwich

Ciabatta bread, bacon, grilled chicken, beef, egg, lettuce, aioli, caramelized onion, Swiss cheese and fries - **430**

USDA Beef Burger (200g) 🐾

Grilled beef burger, caramelized onion, lettuce, streaky bacon, pickles, brie cheese and fries - **790**

Tuna Melt Sandwich

Sourdough, sharp cheddar, Swiss cheese, tomato, brined tuna salad and fries - **440**

Desserts

Chocolate Moist Cake 🌱

Lemon & basil tart, vanilla ice cream - **490**

Red Velvet Cake 🌱

Cream cheese & white chocolate frosting - **490**

D2 Baked Cheesecake 🌱

with mango coulis - **470**

Homemade Ice Cream 🌿 🌱

Choices of: coconut, mango, chocolate, ube & cheese, vanilla, strawberry, salted caramel, durian flavors - **160 per scoop**

Banana Split 🌿 🌱 🌶️

3 scoops of homemade ice-cream of your choice with banana, chocolate sauce, cherry, whipped cream, sprinkle and pinipig - **440**

Brownie A la Mode 🌿 🌱

Warm fudge brownie with salted caramel - **240**

Halo - Halo 🌿 🌱

Shaved ice, red beans, ube jam, flan, langka, nata de coco, macapuno, corn flakes, kaong, ube and cheese ice cream - **380**



Gluten-free



Pork



Vegetarian



Spicy



Alcohol



Nuts



Healthy Options

Rates are inclusive of VAT and local tax, and is subject to 10% service charge.