

ALL-DAY BRUNCH

BANANA CARAMEL TOAST | P425

Brioche toast with lakatan, caramel sauce, whipped butter, ice cream and streusel

HALO-HALO FRENCH TOAST | P445

Brioche toast, whipped ube, jack fruit, crème caramel, ice cream and streusel

ARROATS CALDO | P395

A healthier take on the classic arroz caldo using whole rolled oats

BREAKFAST BURGER | P575

House signature burger made with chori patty, angus beef tapa and pickled onions

STEAK & EGGS |

Beef, fried eggs, French beans, grilled mushroom, blistered cherry tomato and balsamic reduction with Cafe de Paris

RIB EYE STEAK | P1,850

SHORT PLATE | P1,100

BACON STEAK | P450

House bacon, fried egg, grains of choice, pickled vegetable

SPANISH SALMON | P820

House sardines of Norwegian salmon, choice of grains, fried egg and pickled vegetables

STARTERS

CEVICHOW | P420

GenSan tuna ceviche with grilled scallops and local squid served with cracklings.

FRESH LUMPIA | P400

Cavite style egg crepes with chiffonade vegetables served with peanut sauce, sweet soy and topped with crushed cashews

MAINS

CHICKEN INASAL | P520

Ilonggo-inspired grilled Chicken skewers with house made chicken oil and pickled vegetables. Served with garlic rice

LAING | P595

A special version of the classic dish from Bicol. Taro leaves braised in freshly pressed coconut milk for 3 hours. Enhanced with scallop and prawn paste it is crowned with prawns and lechon kawali

PORK HUMBA | P620

Humba Ronda from Cebu, slow braised pork belly with black beans, soy and vinegar, topped with breaded boiled egg

OUR MODERN FILIPINO TABLE

Ilonggo Heritage Cuisine and Flavors of Home

Rich, Complex and Comforting.

Our modern Filipino table is an ode to our roots and the future of our heritage.
May our Ilonggo kitchen tease your tastebuds and bring you the comfort of home. Namit gid!



all day

FILIPINO BREAKFAST

*All Filipino breakfast choices are served with two eggs cooked your way with pickled papaya; comes with a choice of coffee, tea or chilled juice.

CHICKEN LONGGANISA	560	FRIED BONELESS BANGUS	560
PORK LONGGANISA	560	CHORIZO HUBAD	560
BEEF TAPA	595	PORK TOCINO	595

AMERICAN BREAKFAST | 625 Baked beans, two eggs cooked your way, hash brown, house-made sausage, bacon and toast; comes with a choice of coffee, tea or chilled juice.

POWER BREAKFAST | 425 House granola mix, yogurt, fruits and brioche.

EGGS BENEDICT | Poached eggs, English muffin, spinach duxelle, hollandaise

TURKEY-STYLE BRINED CHICKEN FILLET	495
HOUSE BACON	525

appetizers

CRABMEAT SUSHI WITH ALIGUE DRESSING | 525 Buttered crabmeat, sushi rice, nori, furikake seasoning, adobong aligue, burnt cheese, Sriracha-sesame dressing.

BAKED TALABA BOMBS | 525 Fresh oysters, milk butter, garlic confit.

PANCIT MOLO XIAO LONG BAO | 525 Pancit Molo gelee, house-made wonton skins, diced pork and shrimp, spring onion confit and chili sauce.

PORK SISIG BALLS | 575 Grilled pork mask, pork leg gelatin, Sriracha mayo, citrus rings, chocolate sauce.

BEEF SALPICAO | 605 Beef tenderloin, smoked paprika, garlic chips, red wine.

LENGUA SALPICAO | 795 Ox tongue cubes, red wine, peppercorn sauce, medley of mushrooms.

soup

LASWA AT SUGPO | 675 Medley of market vegetables, vegetable broth, sea prawns, dried squid, dried dilis and dried shrimp.

SINIGANG SA BATUAN | Choice of:

SHRIMP	695	SALMON	695	LECHON KAWALI	750	TADYANG	725
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- LINAGPANG NA ILONGGO INASAL** | 550 Grilled chicken & pork roulade, blistered vegetables, charred meat broth
- BATCHOY RAMEN** | 595 Meat broth, lechon kawali, grilled pork liver, egg noodles, black pepper oil, spring onion nori, furikake seasoning, seasoned seven-minute egg.
- BEEF PARES NOODLE SOUP** | 450 Beef pares tadyang, house-made chili sauce, egg noodles, 12 hr. beef broth, crispy shallots, seasoned seven-minute egg.

fresh and healthy

- ENSALADA TRIO** | 395 Pickled ampalaya, atcharang langka with gata, talong na ensalada with mangga
- TUYO CAESAR SALAD** | 495 Mesclun greens, house-made gourmet tuyo, biscocho ends, tuyo Caesar dressing.



pasta/noodles

- SPICY TUYO PASTA** | 450 House-made gourmet tuyo, grated queso de bola, olives, garlic butter baguette.
- PANCIT GUISADO** | 425 Stir fried noodles, shrimp, chicken strips, pork fillets, and market vegetables. Served with a garlic butter baguette.
- RICHMONDE PANCIT GUISADO** | 475 Stir-fried noodles, assorted meat and seafood, salted egg slices, house-made seasoned peanuts. Served with freshly made pandesal.
- PALABOK CON ALIGUE** | 525 Crispy vermicelli, aligue-infused palabok sauce, shrimps and garlic chips.

share

- GREEN CURRY SEAFOOD ADOBADO** | 820 Flash-fried sea prawns, butterflied squid, market fish fillet, mussels Ilonggo green curry.
- L3 (LATIK, LIEMPO, LUKON)** | 720 Purée of kalabasa, coconut milk, lechon kawali, sea prawns and market vegetables.
- MONGGO'T POMPARNO** | 725 Braised monggo beans, coconut milk, beer-battered pompano fillet, camaron rebosado and lupog vegetables.
- GRILLED CHICKEN ESTOFADO** | 525 Frenched chicken breast, native vinegar, sweet soy, shallot confit, banana fritters, burnt pineapple.
- DINAGYANG ADOBO ILONGGO** | 650 Roulade of grilled chicken and pork, Adobo Ilonggo sauce, crispy shallot headaddress, diced cucumbers and seasoned seven-minute egg.
- CRISPY BINAGOONGAN** | 720 Crispy lechon kawali, house-made shrimp paste, fried eggplant, cherry tomatoes. Served with a side of pickled mangoes.
- LENGUA KARE-KARE** | 850 Cubed ox tongue, peanut sauce, house-made shrimp paste, market vegetables, crushed nuts.
- SALT & PEPPER BEEF TADYANG** | 950 Deep-fried beef tadyang, salt and pepper sauce. Served with a side of spiced vinegar.
- BEAST STEAK TAGALOG** | 950 Braised beef short plate, citrus-onion gravy, shallot confit, sweet potato mash.

dessert

MACARON TRIO | 295 Batuan, Tablea, Guimaras mango

BATUAN & GUIMARAS MANGO PAVLOVA | 350 Pavlova, Batuan compote, goat's cheese, fresh Guimaras mango, meringue shards.

HOUSE-MADE ICE CREAM | 300 Muscovado ice cream, tempered chocolate tuile, burnt latik sauce.

WHITE CHOCOLATE CHAMPORADO | 295 Rolled oats, grated white chocolate, dried mango, house-made biscocho.

CALAMANSI CHEESECAKE | 295 Biscuit crumble, calamansi curd, pastry cream, calamansi cheesecake

Cafe Menu

soup

WILD MUSHROOM SOUP | 350 Medley of wild mushrooms, white wine, white truffle.
Served with garlic butter baguette.

FRENCH ONION SOUP | 425 Caramelized onions, 12-hr. beef stock, topped with toasted ciabatta and gruyere cheese.

salad

RICHMONDE SALAD WITH SEASONED SEVEN-MINUTE EGG | 560 chicken, shrimp, mangoes, mesclun greens, honey mustard vinaigrette, red onion slivers.

CLASSIC CAESAR SALAD | 495 Mesclun greens, anchovy Caesar dressing, croutons, minced bacon, salad tomatoes.

TUNA POKE SALAD | 575 Mesclun greens, dressed tuna sashimi, Guimaras mango, cucumber rondelle.
Roasted sesame dressing.



bread/sandwiches

THE RICHMONDE CLUB | 495 Layers of ham, cheese, chicken salad, egg and bacon. Served with potato wedges.

SPINACH & ONION TOAST | 450 House-made spinach cream, caramelized onions, mushrooms, and edible greens.

FISH BURGER | 575 Breaded market fish fillet, pretzel bun, garlic confit spread. Served with a side of potato wedges.

RICHMONDE BURGER | 595 Certified Angus beef patty, gruyere cheese, Japanese mayo in a pretzel bun.
Served with a side of potato wedges.

GRILLED CHEESE SANDWICH WITH TRUFFLE FRIES | 575 Sharp cheddar, pepper jack cheese, mozzarella, white cheddar cheese, caramelized onions. Served with tomato dip.

pasta

AGLIO E OLIO | 520 Sautéed shrimps, olive oil, grated parmesan cheese, garlic chips.

PASTA CARBONARA | 570 Crème sauce, rendered bacon bits, parmesan cheese, egg yolk.

BOLOGNESE | 520 Tomato concasse, meat sauce, and parmesan cheese.

BURGER MAC AND CHEESE | 650 Beef patty and house-made cheese sauce, Tex-Mex seasoning, garlic butter baguette.

entree

- GRATINATED FISH FILLET** | 750 Pan-seared fish fillet, vino blanco , signature crème sauce, beetroot potato mash, buttered peas.
- PAN-SEARED SALMON** | 820 Pan-seared Norwegian salmon fillet, potato mash, buttered greens, beurre blanc sauce.
- RICHMONDE FRIED CHICKEN** | 595 Deep-fried boneless chicken, smoked paprika, potato wedges, mushroom gravy. Served with a side of coleslaw.
- SALISBURY STEAK** | 720 Certified Angus beef patty, mushroom bordelaise, potato mash, caramelized onions , buttered greens.
- OX TONGUE IN RED WINE REDUCTION** | 695 Ox tongue simmered in red wine reduction, flambéed olives, spiced beef au jus, buttered greens. Served with a side of garlic butter baguette.

paella

- PAELLA SEVILLANA** | 720 Chicken, Spanish chorizo, shrimp, squid, tomato concasse.
- PAELLA NEGRA** | 750 Squid ink, garlic sauce, seafood medley.

sides and sweets

- STEAMED RICE** | 110
- GARLIC RICE** | 120
- DIRTY FRIED RICE** | 150
- ALIGUE RICE** | 120
- POTATO FRIES** | 160
- POTATO WEDGES** | 160
- GARLIC-POTATO MASH** | 175
- BREAD BASKET** | 325
- FRESH FRUIT PLATE** | 195
- FRESH FRUIT PLATTER** | 295
- EGGS COOKED YOUR WAY** | 120
- BACON STRIPS** | 305

drinks

HOUSE WINE

ERNEST & JULIO GALLO,
MERLOT-CALIFORNIA
GLASS | 450 BOTTLE | 1,640

ERNEST & JULIO GALLO,
CHARDONNAY
GLASS | 450 BOTTLE | 1,640

CALIFORNIAN WINES

BAREFOOT MOSCATO
BOTTLE | 1,850

BAREFOOT
CABERNET SAUVIGNON
BOTTLE | 1,950

BAREFOOT MERLOT
BOTTLE | 1,995

CHILEAN WINES

STA. LUZ MERLOT
BOTTLE | 1,650

STA. LUZ
SAUVIGNON BLANC
BOTTLE | 1,650

AUSTRALIAN WINES

HARDY'S VR, SHIRAZ
BOTTLE | 1,750

HARDY'S VR, CHARDONNAY
BOTTLE | 1,550

SOFTDRINKS | 140

COKE, COKE LIGHT, COKE ZERO,
SPRITE, ROYAL TRU-ORANGE

TEA (PLEASE ASK YOUR SERVER FOR FLAVOR SELECTIONS) | 165

WATER

SUMMIT BOTTLED WATER
STILL | 165
SPARKLING | 165

PERRIER | 280
SPARKLING WATER
SODA WATER | 160

JUICES

FRESH JUICES / SHAKES | 265
MANGO (RIPE / GREEN)
PINEAPPLE, WATERMELON
FRESH ORANGE | 390

LEMONADE | 265

CHILLED JUICES | 210
MANGO, ORANGE, APPLE
PINEAPPLE, DALANDAN

BEERS

SAN MIGUEL BEER
PALE PILSEN, LIGHT | 190
FLAVORED, SUPER DRY, CERVEZA | 240
PREMIUM | 170

SMIRNOFF MULE | 240

CORONA | 410

HEINEKEN

BOTTLE (330 ML) | 340
DRAFT (250 ML / 500 ML) | 250 / 420

COFFEE

BREWED, AMERICANO, DECAFFEINATED | 155
CAPPUCCINO, CAFE MOCHA, LATTE | 170
ESPRESSO | 160 DOUBLE ESPRESSO | 240
HOT CHOCOLATE | 185 MILK (HOT /COLD) | 150

FROZEN ICED TEA | 225

LEMON ICED TEA | 165

off the grill

- FLAME-GRILLED PORKCHOP** 975
- BBQ RACK OF RIBS** 820
- FILET MIGNON (250G)** 2,250
- USDA STRIPLOIN (180G)** 2,250
- USDA RIBEYE (250G)** 2,650
- USDA T-BONE (350G)** 3,350

*choice of either rice or mashed potato and creamed spinach or buttered corn.

