
THE

Fatted Calf

FARMHOUSE KITCHEN

THE MENU

The end of summer has a unique feel here at The Fatted Calf. The bright shades of blossoms speak to a sense of imminent activity as each blossom bears the promise of fresh fruit and vegetables. As we were preparing for our re-opening, we have worked with Grandfarmer's Farm and explored the possibility of growing carrots in Cavite which is a staple highland crop up north. We were successful and now, you'll be able to taste Cavite Carrots.

Our head chef, Jayjay, preserves leaves by drying them, before adding the leaf powders to several of our meals.

Not only is this powder a superb way to practice zero waste, but in our menu it adds further layers to the flavour.

Our Sakurab, grown by Lucciole Farms, are cleaned and pickled in dried chilies; we look forward to seeing them ferment in our glass jars until ready for use. These tiny pearl bulbs are used to add and lift the flavors of our salads.

Our red cabbage from Benguet, braised in Coco Amino from Saint C, perfect accompaniment for our sweet organic pork from Jodini Organic Farms in Tarlac. Sample our sumptuous meals with our premium ingredients as our highlight, prepared in a range of ways, including fresh, deep-fried, sautéed and everything in between! And while Liberica Coffee Fruits herald the onset of a new season, the recent rains yield the blessing of fresh mushrooms.

stirrings

TERRINE SAMPLER

Ham Hock Terrine, Smoked Fish Terrine, Sisig
Terrine served with Pickled Wild Pipinito, Raisin
Relish, House Rustic Bread
450.00

CURED FISH

Cured Cod, House Creme Fraiche,
Kaffir Oil, Lemon Puree, Red Radish
395.00

VIETNAMESE SHRIMP BALLS

Wild Sea Caught Shrimps, Housemade Fish
Floss, Mayonnaise, Tonkatsu Sauce
450.00

CHICKEN LIVER PATE

Free-Range Chicken Liver, Spices, Raisin
Relish, Rustic Bread
335.00

TUNA TARTARE

Big-eye Mindanao Tuna, Roasted Sesame
Dressing, Leeks, Celery, Togarashi, House
Rustic Bread
375.00

SEARED KESONG PUTI

Tagaytay Dairy Kesong Puti, Manille
Calamansi Liqueur, Rustic Bread, Honey Garlic
355.00

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CRAB DIP

Fresh Crabmeat, Guagua Pampanga
Crabfat, Brined Kesong Puti, Local
Parmesan, House Rustic Bread
395.00

GRILLED OCTOPUS

Slow Cooked Octopus, Gojuchang, Herbs,
Sesame Seeds, House Slaw
465.00

CHRISTMAS SOUP

Ham Broth, Edam Cheese, Roasted
Chestnuts
290.00

SMOKED TOMATO SOUP

Smoked Farm Fresh Tomato, Herbs, Chinese
Chorizo, Moringga Pesto
295.00

ROASTED MUSHROOM SOUP

Oyster & Shiitake Mushrooms, Aromatics,
Oregano Oil
275.00

SQUASH AND CHICKPEA

Squash, Chickpeas, Chinese Chorizo
285.00

FARMER'S SOUP

Local Grass Fed Beef, Farmers Market
Vegetables, Cerveza Negra
325.00

FISH CHOWDER

Fish Broth, Highland Potatoes, Alfonso Carrots,
Corn, Red Bell Pepper
355.00

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SIGNATURE SALADS: A PRIMER

The Fatted Calf Farmhouse Kitchen takes pride in its salads. Our greens are grown in soil. Basking in the sun and nutrients the land offers, our salads are vibrant, flavorful and crisp, just how you should enjoy.

From Lucciole Farms in Amadeo and Grandfarmer's Farm in Alfonso, Cavite, these farms follow the natural way of farming methods.

SMOKED DUCK SALAD

Local Pekin Duck, Sakurab Kimchi, Dried Mango,
Lucciole Tatsoi, Mizuna, Five Spice Vinaigrette
595.00

VEGAN GLOW SALAD

Naturally-Farmed Tagaytay Mixed Greens,
Zucchini, Asparagus, Raisins, Grapes, Oranges,
Spiced-Roasted Squash, Pumpkin Seeds, Quinoa,
Maple Sesame Black Vinaigrette
475.00

THAI ROAST BEEF SALAD

Local Grass Fed Beef, Naturally-Farmed Tagaytay
Mixed Greens, Mint, Onion,
2-Color Bell Pepper, Cucumber, Cilantro, Toasted
Rice, Thai Vinaigrette
525.00

BURRATA SALAD

Casa Del Formaggio Fresh Local Burrata,
Tagaytay Mixed Greens, Cherry Tomato, Carrots,
Moringa Pesto, Honey Garlic Vinaigrette
585.00

THREE MUSHROOM SALAD

Naturally-Farmed Tagaytay Mixed Greens, Pickled
Shimeji Mushrooms, Candied Shiitake,
Seared Oyster Mushrooms, Honey Garlic
Vinaigrette
480.00

FRUIT AND NUTS SALAD

Tagaytay Mixed Greens, Parsley, Dried Blueberries,
Dried Cranberries, Cashews, Walnuts, Candied Pili
Nuts, Fresh Formosa Pineapples, Fresh Berries in
Season, Mount Matutum Espresso Vinaigrette
585.00

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progression

SRIRACHA CHICKEN SANDWICH

Free-Range Chicken Fillet in Spiced Batter, Coleslaw, House-Made Buns, Crispy Potato Wedges
455.00

WAGYU GALBI JIM BAO

Australian Wagyu, Ssam Sauce, Radish, Carrots, House-made Mantou
495.00

THAI BEEF BURGER

Fresh Cut Local Grass-Fed Beef with Homemade Thai Yellow Curry, Kesong Puti, Housemade Brioche Buns
545.00

HAND CRANKED TUNA BURGER

Local Tuna Loin, Herbs and spices, Miso Aioli
575.00

PORK BELLY BAO

Pork belly, Hoisin-Peanut Sauce, Asian Coleslaw, Cucumber, House-made Mantou
395.00

THE FATTED CALF CHEESEBURGER

Hand Cranked Fresh Cut Local Grass-Fed Beef, Housemade Buns, Cheese, Lettuce, Tomatoes, Onion, Thousand Island Dressing
520.00

DUCK CONFIT BAO

Local Duck Confit, Hoisin, Cucumber, Leeks, House-made Mantou
495.00

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THE FATTED CALF'S CRAB CARBONARA

Our Version of the Traditional Carbonara, Free Range Eggs, Organic Butter, Fresh Crab Meat, Herbs, Ikura, Nori
550.00

SHRIMP SPAGHETTI

Spiced Infused Oil, Wild Caught Shrimps, Kaffir, Curry Leaves, Spaghetti, Brined Kesong Puti
575.00

IMUS LONGGANISA PASTA

Roasted Capsicum, Longganisa Bits, Kinamias in Oil
495.00

BEEF BOLOGNESE

Slow Cooked Local Ground Beef, Farm-Fresh Tomatoes, Local Parmesan
475.00

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SIGNATURE WHOLE ROASTED LEG OF BEEF

10-Hour Roasted Local Grass-Fed Beef Shank, Aromatic Spices, Herbs, Roasted Vegetables, Rum Jus
(Limited availability, please order in advance.)
3,450.00

BLACK ONYX ANGUS STRIPLOIN STEAK

Pure Australian Ranger's Valley Angus with Marbling Score 3+
Sides: Fresh Jicama Puree, Roasted Carrots, Demi Glace

1,085.00 per 100grams
(Check With Our Server For Available Weights)

BLACK TYDE ANGUS PORTERHOUSE STEAK

Pure Australian Ranger's Valley Angus with Marbling Score 2+
Potato Wedges, Asparagus, Olive Tapenade, Wholegrain Mustard

890.00 per 100grams
(Check With Our Server For Available Weights)

BLACK TYDE ANGUS T-BONE STEAK

Pure Australian Ranger's Valley Angus with Marbling Score 2+
Potato Wedges, Asparagus, Olive Tapenade, Wholegrain Mustard

890.00 per 100grams
(Check With Our Server For Available Weights)

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progression

FRESH CATCH OF THE DAY

Sustainably Caught Fish Handpicked from the Seaport
Choice of:

Corn Puree, Spanish Chorizo, Patani Bean (seasonal) and Calamansi
Vinaigrette

or

Seasonal Vegetable Stew and Housemade Wholegrain Mustard Sauce
720.00

RED CURRY BEEF POT ROAST

Local Grass Fed Batangas Beef, Red Curry Paste, Fresh Coconut Milk,
Benguet Potatoes, Eggplant
895.00

CRACKLING PORK BELLY

Naturally-Farmed Pork, Smoked Radish Puree, Caramelized Sweet Potato,
Black Garlic, Maple Syrup
695.00

HALF ROAST CHICKEN

Sous Vide Free Range Chicken, Fresh Herbs, Mashed Potato, Roasted
Carrots, Au Jus
850.00

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progression

THICK CUT PORKCHOP

Jodini Farms Organic Pork, Braised Red Cabbage, Cebu Corn Grits,
Apple Sauce, Corn Ribs
1,475.00

OSSO BUCO

Sous Vide Local Grass Fed Beef Shank, Farm Fresh Tomato Sauce, White
Wine, Fresh Herbs, Sweet Potato Puree, Gremolata
850.00

BRAISED PORK BELLY

Naturally-Farmed Pork, Tablea, Soy Sauce, Bok Choy, Salted Red Egg
and Roasted Garlic Puree, Longganisa Bits
625.00

FISH AND CHIPS

Pilsner Batter, Catfish Fillet, Crispy Potato Wedges, Chinese Black
Vinegar, Tartar Sauce
850.00

THAI PORK SKEWERS

Naturally-Farmed Pork, Coconut Milk, Cilantro, Palm Sugar, Nam Pla,
Bangkok Side Salad
605.00

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culmination

"THE" BUKO PIE

Thick layers of Coconut Meat encased in our Salted Egg Flaky Crust
225.00 slice
850.00 7-inch pie
1,800.00 10-inch pie

MAZAPAN DE PILI CHEESECAKE

Homemade Mazapande Pili, Caramel Cheesecake, Roasted Pili
400.00 slice
3,375.00 whole

PISTACHIO CAKE

Sponge Cake Layers, Mediterranean Orange Blossom Water, Whipped Cream
395.00 slice
3,350.00 whole

UBI KINAMPAY CAKE

Ube Sponge Cake, House Ube Jam, Whipped Cream
350.00 slice
2,950.00 whole

TABLEYA CHOCOLATE CAKE

Decadent Chocolate Cake, Davao Cacao Fudge
350.00 slice
2,950.00 whole

STRAWBERRY SHORTCAKE

Vanilla Sponge Cake, Inipit Custard, Benguet Berries, Whipped Cream
395.00 slice
3,350.00 whole

AMADEO MOCHA CAKE

Espresso Sponge, Coffee Buttercream, Burnt Honeycomb
295.00 slice
2,500.00 whole

TRES LECHEs

Butter Pound Cake, Three Milk Soak, Whipped Cream, Strawberries
300.00 slice
1,950.00 whole

CHECK OUR BAKERY DISPLAY AT THE GARDEN LEVEL FOR OTHER CAKES AVAILABLE TODAY

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tipple

Our signature cocktails were thoughtfully curated by master Mixologist Lennon Aguilar. Our sustainable cocktails uses seasonal fruits, fresh herbs and natural syrups from Saint C.

T&T (TAMARINDO TONIC)

Bombay Sapphire, Amaretto, Tamarind Syrup
350.00

SAVORY MATCHA AND HAZELNUT TONIC

Bombay Sapphire, Frangelico, Japanese Matcha, Togarashi
395.00

INSEPERABLE

Dewar's 12, Muscovado, Saint-C Calamansi Juice
395.00

PEACH BE WITH YOU

Bacardi Coconut Rum, Peach Liqueur, Ginger Ale
375.00

SAN PABLO

Bacardi Limon Rum, Sampinit Jam, Curry Leaves
375.00

BLUSH

Tequila, Aperol, Grapefruit Juice, Sampinit Syrup, Saint-C Coco Mansi
395.00

CHIA MIA

Bacardi Limon, Saint-C Calamansi Juice, Jalapeno, Chia Seeds
395.00

AMADEO

Tequila, Passionfruit, Cold Brew Coffee
395.00

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coffee

We partnered with Tropical Brew a local and trusted roaster in Amadeo, Cavite for our signature roast using 100% single origin, premium local beans. Specialty Liberica Coffee gathered from our gardens are roasted in small batches by Echo Farms also from our neighboring town, Amadeo.

AMERICANO

(Hot or Iced)
Espresso, Water
150.00

ESPRESSO

Single 100.00
Double 130.00

CAPUCCINO

(Hot or Iced)
Espresso, Milk, Foam
170.00

MOCHA

(Hot or Iced)
Espresso, Milk, Chocolate
220.00

CAFE VIENNA

Espresso, Whipped Cream
220.00

LATTE

(Hot or Iced)
Espresso, Milk
170.00

AFFOGATO

Espresso, Vanilla Ice Cream
240.00

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hydrate

TARRAGON ICED TEA

Ceylon Black Tea, Calamansi, Muscuvado
175.00

CANNED SODAS

Pepsi Products
125.00

BUNDABERG

250.00

FRESH LOOSE LEAF TEA

Tarragon
95.00

GINGER ALE

Canada Dry
175.00

TEA BAGS

Chamomile, Green, English Breakfast
170.00

SAN PELLEGRINO

Sparkling Water
195.00

DISTILLED WATER

Wilkins
60.00

EVIAN

Still Water
180.00

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