



## STARTER

### **Gambas Al Ajillo** PHP 1,100

Garlic shrimp with olive oil, herbs, and a hint of spice

### **Green Peppercorn-Marinated Feta** PHP 700

Cubed feta cheese marinated with crushed green peppercorn

### **Beer Butter Fish & Chips with Salad** PHP 700

Crispy fried fish coated with beer batter served with chips and green salad

### **Lebanese Hummus with Pita Bread** PHP 450

Chickpea paste infused with tahini, lemon, olive oil, and paprika

### **Spiced Beet Dip with Goat Cheese & Hazelnuts and Pita Bread** PHP 700

Spiced beet dip incorporates goat cheese and hazelnuts

### **Halloumi & Vegetable Skewer with Pomegranate Tahini Sauce** PHP 550

Crisp bell peppers, succulent cherry tomato, and tender zucchini in a skewer with pomegranate tahini sauce

## SOUP

### **Roasted Butternut Squash Soup with Pumpkin Seeds & Pesto Oil** PHP 480

Purée infused with herbs and spices with a hint of cinnamon and sprinkled with toasted pumpkin seeds

### **Mинestrone Soup** PHP 500

Classic Italian soup with chunks of vegetables, beans, and herbs

### **Mediterranean Lentil Soup** PHP 400

Made from green lentils, aromatic vegetables, and fragrant herbs and spices

### **Chicken and White Bean Soup** PHP 500

Comforting flavors of savory chicken, creamy white beans, vegetables, and aromatic herbs

### **Vegetable Barley Soup** PHP 500

Earthy flavors of vegetables – carrot, celery, onion, and tomato with nutritious barley grain

## SALAD

### **Mediterranean Quinoa Salad** PHP 600

Fluffy quinoa grains with fresh cucumber, tomato, bell pepper, onion, olive, and feta cheese tossed in lemon vinaigrette

### **Caprese Salad** PHP 750

Layers of ripe juicy tomato with mozzarella cheese slices and fresh basil drizzled with olive oil and glazed with balsamic

### **Greek Salad** PHP 500

Crisp lettuce with cucumber, cherry tomato, bell pepper, red onion, olive, and feta cheese drizzled with olive oil and a splash of red wine vinegar

### **Superfood Salad** PHP 600

Colorful salad featuring a variety of nutrient-dense foods like kale, spinach, avocado, quinoa, berries, nuts, and seeds with lemon dressing

### **Lebanese Fattoush Salad** PHP 500

A refreshing dish that combines crisp lettuce, tomato, cucumber, radish, and herbs with lemon vinaigrette topped with toasted pita bread

## SANDWICH, PIZZA AND PASTA

### **Smoked Salmon Croissant** PHP 550

Layers of thinly-sliced smoked salmon, lettuce, onion, tomato, and cream cheese

### **Mediterranean Falafel Wrap** PHP 500

A blend of savory, crunchy, and creamy elements of falafel patties in a soft tortilla wrap with fresh lettuce, tomato, cucumber, onion, and creamy hummus drizzled with tahini sauce and sprinkled with herbs and spices

### **Chicken Sliders with Tahini Sauce & Salad** PHP 800

Chicken patty between soft buns with creamy tahini sauce, crispy lettuce, tomato, and cucumber

### **Chicken Avocado Pita Sandwich** PHP 700

A combination of tender grilled chicken, creamy avocado slices, cucumber, and onions in a soft and fluffy pita bread drizzled with tangy yogurt and salsa

*All of the above are subject to 10% Service Charge and 12% VAT.*



## SANDWICH, PIZZA AND PASTA

### **Pizza with Artichoke Hearts, Pineapples and Jalapenos** PHP 750

A combination of savory, sweet, and spicy flavors with artichoke heart, pineapple, jalapeno, and tomato sauce topped with melted cheese

### **Truffle Oil & Mushroom Pizza** PHP 700

Crispy pizza crust topped with truffle oil-infused sauce, mushroom, and mozzarella cheese

### **Chicken Pesto Pizza** PHP 700

Crispy pizza crust topped with vibrant pesto sauce, cherry tomato, and parmesan cheese sprinkled with mozzarella cheese

### **Spaghetti with Kalamata Olives, Tomatoes, Feta Cheese and Mint** PHP 600

Spaghetti noodles tossed in savory sauce with tomato, feta cheese, and refreshing, aromatic mint leaves

### **Salmon in Tomato-Basil Cream Sauce Pasta** PHP 800

Penne pasta with creamy tomato basil sauce, chunks of salmon and parmesan cheese

### **Truffle Mushroom Chicken Pasta** PHP 900

Pasta and tender pieces of chicken breast tossed in creamy mushroom sauce infused with truffle oil

### **Angel Hair Aglio E Olio Pasta** PHP 600

Angel hair pasta tossed in olive oil, garlic, fresh chili, parsley leaves, and parmesan cheese

## MAIN

### **Salt Crusted Sea Bass** PHP 2,500

Whole sea bass in a thick layer of salt mixed with egg whites and herbs

### **Italian Baked Salmon with Herb Crust** PHP 1,400

Freshly baked salmon fillet coated with a mix of herbs, garlic, bread crumbs, and parmesan cheese

### **Lemon Herb Roast Chicken** PHP 1,400

Roast chicken infused with citrus flavors and aromatic herbs

### **Chicken Kibbeh with Hummus & Tabbouleh** PHP 850

Ground chicken mixed with bulgur wheat, onions, and spices served with chickpea hummus and tabbouleh salad

### **Roasted Eggplant Moussaka with Chicken** PHP 700

Layered roasted eggplant slices with ground chicken meat in creamy bechamel sauce

### **Potato Spinach Cheese Balls with Apple Cranberry Compote** PHP 700

Mashed potato balls filled with cheese and spinach and apple cranberry compote

### **Shakshuka** PHP 650

Poached eggs in a vibrant tomato and pepper sauce with fresh herbs

## SIDES

### **White Rice** - PHP 150

### **Brown Rice** - PHP 200

### **Red Rice** - PHP 250

### **Sweet Potato Fries** - PHP 350

### **Sour Dough Bread** - PHP 300

### **Steamed Vegetables** - PHP 250

### **Buttered Vegetables** - PHP 400

### **Chicken Liver Pâté with Toasted Baguette Slices** - PHP 500

## DESSERT

### **Banoffee Pie** PHP 700

Biscuit cracker crust with creamy caramel sauce and fresh bananas

### **Basque Burnt Cheesecake** PHP 800

Slightly burnt caramelized cheesecake

### **Homemade Cookie Ice Cream Sandwich** PHP 600

Homemade chocolate chip cookies with a scoop of ice cream flavor of choice: vanilla, ube, mango, avocado, pistachio, chocolate, or cheese

### **Orange Cardamon Olive Oil Cake** PHP 700

Fragrant cake with a subtle hint of olive oil, cardamon and orange zest

### **Grilled Peach Sundaes with Rum Sauce** PHP 400

Caramelized grilled peaches with a scoop of vanilla ice cream and drizzle on topped with the rum sauce

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## FILIPINO SIGNATURE DISHES

### **Fresh Lumpia**

**PHP 700**

Sautéed vegetables wrapped in crêpes or thin pancakes topped with crushed peanuts and served with a sweet garlic soy-based sauce

### **Vegetable Okoy**

**PHP 600**

Thin and crispy mixed vegetable fritters with sweet chili vinegar dipping sauce

### **Bangus Sisig**

**PHP 800**

Milk fish meat with onion, chili, mayonnaise and egg

### **Chicken Tinola**

**PHP 600**

Chicken soup with chayote, ginger and malunggay leaves

### **Chicken Adobo**

**PHP 800**

Chicken cooked with vinegar, soy sauce, black pepper and bay leaf

### **Buko Pie**

**PHP 500**

Coconut pie made of fresh, tender young coconut meat combined with a creamy filling and enclosed in a flaky pie crust

### **Halo-Halo Deluxe**

**PHP 600**

Shaved ice with layer of caramelized banana, sweet potato, jackfruit, nata de coco, white beans, tapioca top with leche flan and ube ice cream drizzle with fresh milk

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## DRINKS

### FRESH JUICES

Mango	PHP 200
Orange	PHP 200
Pineapple	PHP 200
Watermelon	PHP 200
Young Coconut	PHP 150

### HEALTHY CONCOCTION

Farmer's Colada	PHP 300
Coconut milk and pineapple	
Herbacious Citrus	PHP 300
Infused pandan, mint, tarragon, and calamansi	
Iced Ginger Lime Tea	PHP 300
Coconut water and honey	
Pineapple Parasol	PHP 300
Cucumber and simple syrup	
True Cleanser	PHP 300
Lime juice, coconut water, and cayenne pepper	
The Farm's Brewed Iced Tea	PHP 180
Infused fresh green tea leaves, citrus, and simple syrup	

### STILL & SPARKLING

Evian Still, 750ml	PHP 280
Perrier® Sparkling, 750ml	PHP 250
Sanpelligrino Sparkling, 750ml	PHP 250
Summit Still, 1000ml	PHP 150

### LONG COCKTAIL

Mojito Ala Farm (Specialty)	PHP 380
Fruity Daiquiry	PHP 380
Gin Basil Smash	PHP 380
Gin & Tonic	PHP 380
PinaColada	PHP 380
Screwdriver	PHP 380
Tequila Sunrise	PHP 380
Frozen Margarita	PHP 380
Classic Margarita	PHP 380
Whisky Sour	PHP 380
Tom Collins	PHP 380
Blue Lagoon	PHP 380
Martini	PHP 380
Old Fashioned	PHP 380
Black Russian	PHP 380
White Russian	PHP 380
Bloody Mary	PHP 380

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## BEER

### Local

San Mig Light	PHP 350
San Mig Premium	PHP 350
San Mig Pale Pilsen	PHP 350

### Imported

Hoegaarden Witbier	PHP 350
Stella Artois Belgian Pilsner	PHP 350
Heineken	PHP 350
Heineken Silver	PHP 350
Tiger Black	PHP 350
Tiger Crystal	PHP 350
Brew Kettle	PHP 350
Brew Kettle Radler Lemon	PHP 350
Asahi	PHP 350

### Draught

Heineken 1 glass	PHP 350
Heineken 2 glasses	PHP 500

## SPIRIT (PER SHOT)

Macallan Double Cask 12yo Whiskey	PHP 800
Glenlivet 12yo French Oak Reserve Whiskey	PHP 500
Hendrick's Gin	PHP 450
Johnnie Walker Double Black Whiskey	PHP 300
Jameson Irish Whiskey	PHP 280
Ketel One Vodka	PHP 250
Tanqueray Gin	PHP 250
Tito's Gluten-Free Vodka	PHP 250
Jose Cuervo Reposado	PHP 250

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