

• BISTRO & BAKERY •
flour pot

Breakfast

7-10 am

TURKISH EGGS 450

Garlic Yoghurt | Soft Boiled Eggs | Chili Oil

Allergen: Dairy, Eggs

COCONUT WAFFLES 450

Dehydrated Coconuts | Fruits in Season | Local Ricotta Whipped Cream

Allergen: Dairy, Eggs, Wheat

CHICKEN AND COCONUT WAFFLE 525

Dehydrated Coconuts | Buttermilk Chicken | Honey

Allergen: Dairy, Eggs, Poultry, Wheat

SHAKSHOUKA 400

Spiced Tomato Sauce | Chickpeas | Eggs

Allergen: Eggs

FULL DAY AHEAD 850

House Smoked Bacon | Toast | Eggs | English Bangers | Roasted Tomato | Stewed Beans

Allergen: Pork, Eggs, Dairy

MEDITERRANEAN TOAST 595

Whipped Ricotta | Dates | Orange Blossom Oil | Figs | Roasted Pistachios

Allergen: Nuts, Dairy, Wheat

ROASTED CAULIFLOWER SOUP 350

Benguet Cauliflower | Japanese Miso | Thyme

CLAM CHOWDER 375

Manila Clams | House Bacon | Oyster Crackers

Allergen: Seafood, Pork, Alcohol

KALE CAESAR SALAD 480

Tuscan Kale | Anchovy | Borracho

Allergen: Eggs, Anchovy

BURRATINA PANZANELLA 980

Casa del Formaggio Burratina | House Bread | Tomatoes | Vinaigrette

Allergen: Dairy, Wheat

SMOKED DUCK SALAD 590

House Smoked EDL Farms Duck | Fruits in Season | Assorted Greens | Bignay Vinaigrette

Allergen: Poultry

RICOTTA TOAST 450

Whipped Ricotta | Chili Oil | Broccoli | Chili Flakes

Allergen: Nuts, Dairy, Wheat

OVERNIGHTS OATS 300

Steel Cut Oats | Warm Spices | Apple | Golden Raisins

Allergen: Dairy

GRANOLA BOWL 395

Signature Trail Mix | Shredded Coconut | Milk

Allergen: Nuts, Milk

STEAK AND EGGS 1,450

Rangers Valley Angus Rump MS 3+, Eggs, Roasted Potatoes

Allergen: Eggs

PRAWNS BENEDICT 695

English Muffins | Poached Eggs | Hollandaise | Mindanaw Sustainable Shrimps

Supplement: Kaviar Caviar + 450

Allergen: Eggs, Dairy, Seafood, Wheat

Appetizers

OCTOPUS ROMESCO 695

Grilled Pulpo | Potato Puree | Romesco Sauce

Allergen: Seafood, Nuts

CHICKEN LIVER PARFAIT 550

Liver Pate | Strawberry Jam | Nuts | Seeds

Allergen: Nuts, Poultry, Alcohol

MUSSEL POT 885

Palawan Green Mussels | White Wine | Chorizo

Allergen: Seafood, Dairy, Alcohol, Pork

CALAMARETTI 700

Baby Squid | Olive Oil | Garlic | House Bread

Allergen: Seafood

VLT 650

Veal Tenderloin | Tonnato Sauce | Capers | Ciabatta

Allergen: Seafood, Wheat

CHICKEN SANDWICH 695

Buttermilk Chicken | Brioche Bun | Provolone

Allergen: Poultry, Dairy, Wheat

Prices are VAT-inclusive and exclusive of service charge



Pasta and Mains

LAMBSAGNE 895

Slow Roasted Australian Marga Lamb |
Pomodoro | Cream Sauce | Monterey Jack
Cheese

Allergen: Dairy, Eggs, Wheat

DUCK RAGU PASTA 795

EDL Farms Duck | Sofrito | Parmesan |
Casarecce Pasta

Allergen: Poultry, Dairy, Alcohol, Wheat

SHRIMP AND IKURA PASTA 850

River Prawns (When in Season) | Mindanaw
Shrimps | Miso Butter | Ikura | Spaghetti

Allergen: Seafood, Dairy, Wheat

MIXED MUSHROOM PASTA 650

Porcini Mushrooms | Fresh Mushrooms in Season |
Truffle Cheese | Tagliatelle

Allergen: Wheat, Dairy, Alcohol

BAKED MACARONI AND CHEESE 450

Cheese Sauce | Macaroni Noodles

Allergen: Dairy, Wheat

STEAK FRITES 1,250 per 100 grams

Black Onyx Rib-Eye Steak MS 3+ | French Fries

BAKED SEABASS 1,950

7 Hectares Seabass | Heirloom Kaniing |
Sweet Peas | Vegetables in Season

Allergen: Seafood, Pork, Dairy

TURKISH SALMON 850

Garlic Yoghurt | Grilled Salmon | Chili Oil

Allergen: Seafood, Dairy

CHICKEN AND BISCUITS 695

Buttermilk Fried Chicken | Freshly Baked Honey
Biscuits | Honey

Allergen: Poultry, Dairy, Wheat

ROAST CHICKEN CURRY 925

Half Roast Chicken | Signature Curry Sauce |
Lychee

Allergen: Poultry, Seafood (Anchovy)

STICKY RIBS 1,350

Biohogs Organic Pork | Sticky Ribs Glaze |
Grilled Corn

Allergen: Pork



Cakes

Proudly Using Free Range Eggs

STRAWBERRY SHORTCAKE 2,750 | 425

Kibungan Benguet Strawberries | Inipit Icing

Allergen: Dairy | Eggs | Wheat

AMADEO ESPRESSO 2,500 | 350

Amadeo Liqueur | Espresso Buttercream | Honeycomb

Allergen: Dairy | Eggs | Wheat

SIGNATURE BUTTER RUM 1,950 | 350

Small Batch Rum | Local Butter

Allergen: Dairy | Eggs | Wheat

UBE KINAMPAY 2,750 | 425

Bohol Kinampay Halaya | Ube Ice Cream Frosting

Allergen: Dairy | Eggs | Nuts | Wheat

CARROT CAKE WITH BOURBON, BURNT BUTTER CREAM CHEESE 4,200 | 595

Pili | Benguet Carrots | Kentucky Bourbon

Allergen: Alcohol | Dairy | Eggs | Wheat

TABLEYA CHOCOLATE 2,500 | 350 CAKE

Single Origin Mindanao Chocolate Fudge | Dark Chocolate Cake

Allergen: Dairy | Eggs | Wheat

ALF CAKE 2,750 | 425

Candied Oranges | Espresso Cake

Allergen: Dairy | Eggs | Nuts

HUMMINGBIRD 2,950 | 450

Vanilla Buttercream | Pineapples | Evergreen Bananas

Allergen: Dairy | Eggs | Nuts | Wheat

EARL GREY, ORANGE AND WHITE CHOCOLATE 3,750 | 495

Earl Grey Tea | White Chocolate | Oranges

Allergen: Dairy | Eggs | Wheat

ROSA 2,500 | 350

Rose | Lychee Cream

Allergen: Dairy | Eggs | Nuts | Wheat

CORRETO 2,500 | 350

Glenmorangie Whisky | Chocolate | Cream

Allergen: Alcohol | Dairy | Eggs | Wheat

EMELIE 2,750 | 425

Mangoes | Sampinit (Local Wild Raspberry) Jam

Allergen: Dairy | Eggs | Wheat

BANANA FROMAGE 3,750 | 495

Bananas | Cream | Espresso

Bananas | Cream | Espresso
Allergen: Dairy | Eggs | Wheat

MAZAPAN DE PILI 3750 | 495 CHEESECAKE

Mazapan de Pili Crust | Caramel Cheesecake

Allergen: Dairy | Eggs | Wheat | Nuts

TRES LECHES 2,250 | 325

Carabao's Milk Soak | Strawberries

Allergen: Dairy | Eggs | Wheat



Pastries

OVER THE FENCE BROWNIES	180	PECAN CINNAMON ROLLS	195
SINGLE ORIGIN CHOCOLATE CHIP COOKIES	180	DINNER ROLLS	150
STRAWBERRY DONUTS	220	PAN DE SAL	150
CRINKLES	180	BANANA SLICE	120
CINNAMON ROLLS	150	MINI RUM	225
MUFFINS AND CUPCAKES	180	SIGNATURE BOULE BREAD	220

Pantry Staples

BENGUET STRAWBERRY & BOURBON VANILLA JAM	495
FLOUR POT HOUSE ESPRESSO BLEND	600
Medium-Dark Roast Dark Chocolate Tree Nuts and Caramel notes	
HOMEMADE GRANOLA	500

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Beverage

Signature Cocktails

The Garden and Orchard

MANILA MIST 500

Coconut Rum, Pandan, Calamansi, Prosecco
Bright and Tropical, Gently Sweet

BASIL & BLOOM 550

Gin, Basil, Lavender
Fragrant and Botanical- Perfect Aperitif

GOLDEN CARABAO 500

Bourbon, Toasted Rice Water, Egg White
Creamy nutty with Honeyed Citrus Notes

AMIHAN MOJITO 400

Blanco Rum, Tarragon, Lime, Mango
Refreshing, Aromatic, and Tropical

GUAVA SOL 450

Gin, Pink Guava, Pink Himalayan Salt
Softly Tart, Lightly Tropical and Refreshing

LUNA LYCHEE SPRITZ 500

Soju Lychee, Ginger, Lemongrass, Prosecco
Perfect Brunch Cocktail, Elegant and Light

Nostalgia and Heritage

QUEZO ROYAL FLIP 400

Rum, Cream Cheese Syrup, Coco Dust
Rich, Indulgent, and Nostalgic

PANADERYA OLD FASHIONED 450

Spiced Rum, Pandesal Syrup, Vanilla
Warm and Toasty

MANTECADO 400

Brown Butter Washed Bourbon, Vermouth
Rich, Nutty, Sophisticated

HIBISCUS ROSE MARGARITA 400

Tequila, Hibiscus, Rose, Lime
Tart, Floral Elegant

RUSTIC NEGRONI 450

Gin, Orange Bitter, Cacao Vermouth
Bittersweet, Earthy and Aromatic

FLOUR POT SIGNATURE FIZZ 550

Gin, Elderflower, Vanilla, Lavender, Prosecco
Light, Celebratory and Floral

***Classic cocktails are available upon request, please inform our servers

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Wines

White	Glass	Bottle	Red	Glass	Bottle
DR. LOOSEN BLUE SLATE RIESLING Germany		3,000	LAPOSTELLE APALTA Chile		4,000
VILLA WOLF GEWUTRZTRAMINER Germany	600	2,000	THREE CAPES LADIES South Africa	700	3,000
BLANCO NIEVA VERDEJO Spain	550	2,100	GINEPRONE CHIANTI Italy		2,700
BLANCO NIEVA SAUVIGNON BLANC Spain	550	2,100	RIBERAL ROBLE Spain		2,500
MONTECAMPO PINOT GRIGIO Italy		1,800	DOMAINE LES SALICES Pinot Noir France	550	2,200
OYSTERMAN France	550	2,000	ORIGINE ROUGE France	450	2,000
LOU VITIS LUBERON France	450	1,800			
Rosé	Glass	Bottle	Sparkling	Glass	Bottle
R DE ROUBINE France	700	2,500	INFINITY BODEGAS AESSIR Spain		2,800
ORIGINE LANGUEDOC France	550	2,000	DE CHANCENY ROSÉ CRÉMANT France	700	2,800
			PIZZOLATO SPUMANTE Italy	600	2,200
			PIZZOLATO PROSECCO Italy	450	1,800

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