

THE
Fatted Calf

FARMHOUSE KITCHEN

The start of the rainy season 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 while light drizzles welcome the afternoon. Seasonal produce graces our menu together with staples from our partner farms. Have coffee or tea together with our signature desserts at the garden and listen to birdsongs. Welcome to our farmhouse kitchen. Welcome to The Fatted Calf.

stirrings

CHICKEN LIVER PATE

Free-Range Chicken Liver, Spices,
Raisin Relish, Rustic Bread
410.00

GRILLED OCTOPUS

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

EDAMAME HUMMUS WITH FETA

Edamame, Olive Oil, Local Feta Cheese,
Housemade Ciabbata
450.00

SEARED KESONG PUTI

Tagaytay Dairy Kesong Puti, Calamansi Liqueur,
Rustic Bread, Honey Garlic
375.00

CRACKLING FISH SKIN

Fish Skin, Fish Mousse, Pickled Red Onion Puree,
Tarragon
490.00

POTATO AND CRAB

Potato Pave, Crab, Aligue, Lump Fish Caviar, Aioli
595.00

GRILLED BEEF HEART

Beef, Tortilla, Onion, Pepper, Garlic Sauce
495.00

3-ONION SOUP

Red and White Onion, Onion Leeks,
Vegetable broth, Baguette, Kesong Puti
340.00

ROASTED MUSHROOM SOUP

Oyster & Shiitake Mushrooms, Aromatics,
Oregano Oil
300.00

SQUASH AND CHICKPEA

Squash, Chickpeas, Chinese Chorizo
295.00

THE
Fatted Calf
FARMHOUSE KITCHEN

signature salads

SMOKED DUCK SALAD

Local Pekin Duck, Sakurab Kimchi, Dried Mango,
Lucciole Tatsoi, Mizuna, Five Spice Vinaigrette
695.00

BURRATA SALAD

Casa Del Formaggio Fresh Local Burrattina,
Tagaytay Mixed Greens, Cherry Tomato, Carrots,
Moringa Pesto, Honey Garlic Vinaigrette
695.00

CHICKEN TERIYAKI SALAD

Locally Grown Tagaytay Mixed Greens, Chicken Thigh,
Edamame, Jicama, Purple Cabbage, Carrots, Spinach,
Shiso, Roasted Sesame Dressing, Sesame Seeds,
Teriyaki Sauce
590.00

**SMOKED SALMON AND FRIED GOAT'S
CHEESE**

Malagos Chevre Cheese, House Smoked
Salmon, Cashews, Farm Fresh Salad Greens,
Strawberry Vinaigrette
690.00

THREE MUSHROOM SALAD

Naturally-Farmed Tagaytay Mixed Greens,
Pickled Shimeji Mushrooms, Candied Shiitake,
Seared Oyster Mushrooms, Honey Garlic Vinaigrette
550.00

PICKLED RED BEET SALAD

Naturally Grown Tagaytay Mixed Greens, Zucchini,
Asparagus, Raisins, Grapes, Oranges, Pickled Red
Beets, Squash Seeds, Adlai, Maple Sesame Black
Vinaigrette
525.00

progression

WAGYU GALBI JIM BAO

Australian Wagyu, Ssam Sauce, Radish, Carrots,
House-made Mantou
595.00

THE FATTED CALF CHEESEBURGER 2.0

Umalag Farms Kitayama Wagyu, Housemade Buns,
Cheese, Lettuce, Tomatoes, Onions,
Fatted Calf Dressing
850.00

DUCK CONFIT BAO

Local Duck Confit, Hoisin, Cucumber, Leeks,
House-made Mantou
595.00

STEAK SANDWICH

Malagos Borracho Cheese, Black Onyx
Angus Flank, Grilled Mushroom Teriyaki,
Housemade Ciabatta
810.00

THE
Fatted Calf

FARMHOUSE KITCHEN

IMUS LONGGANISA PASTA

Roasted Capsicum, Longganisa Bits,
Kinamias in Oil
525.00

DUCK RAGU

EDL Farms Duck, Tomatoes, Red Wine,
Fresh Papardelle
695.00

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

UNI CREAM PASTA

Fresh Uni, Farm Fresh Milk, Parmesan
695.00

GNOCCHI WITH KUROBOTA PORK CUTLET

Sweet Potato Gnocchi, Esguerra Farms
Kurobota Pork Loin, Housemade
Japanese Curry, Slaw
1,390.00

RED CURRY BEEF POT ROAST

Black Angus BlackTyde Rump Steak, Red Curry
Paste, Fresh Coconut Milk, Benguet Potatoes,
Eggplant
1,150.00

BRAISED PORK BELLY

Naturally-Farmed Pork, Tablea, Soy Sauce, Bok
Choy, Salted Red Egg and Roasted Garlic Puree,
725.00

OSSO BUCO

Sous Vide Local Grass Fed Beef Shank, Farm
Fresh Tomato Sauce, White Wine, Fresh Herbs,
Sweet Potato Puree, Gremolata
995.00

FISH AND CHIPS

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

HALF ROAST CHICKEN

Sous Vide Free Range Chicken, Fresh Herbs,
Mashed Potato, Roasted Carrots, Au Jus
895.00

GRILLED DRY-AGED BARRAMUNDI

"PINAKBET" STYLE VEGETABLES
7-Hectares Dry Aged Barramundi, Squash Puree,
Pinakbet Vegetables, Bagoong Oil
1,350.00

ROASTED MAGRA LAMB

with a choice of

ADOBO SA GATA SAUCE

Pork Bones, Coconut Milk, Fish Sauce, Chili Oil,
Aromatics, Bokchoy

or

CALDERETA SAUCE

Beef, Tomatoes, Liver, Aromatics, Potato, Carrots
1,450.00

THE
Fatted Calf

FARMHOUSE KITCHEN

steaks | roasts | chops

**SIGNATURE WAGYU
WHOLE ROASTED LEG OF BEEF**

10-Hour Roasted Wagyu Beef Shank, Aromatic Spices, Herbs, Roasted Vegetables, Rum Jus
(Limited availability, please order in advance)

4,750.00

BLACK TYDE ANGUS PORTERHOUSE STEAK

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

990.00 per 100grams

(Check With Our Server For Available Weights)

BLACK ONYX ANGUS STRIPLOIN STEAK

Pure Australian Ranger's Valley Angus Marbling Score 3+
sides: Fresh Jicama Puree, Roasted Carrots & Demi glace

1,185.00 per 100 grams

(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

990.00 per 100grams

(Check With Our Server For Available Weights)

MINIMUM WEIGHT OF STEAKS IS AT 400 GRAMS.

GRILLED PICANHA

Australian Angus Picanha, Squash and Coconut Puree, Lemongrass Chimichuri,
Squash Seeds, Pickled Red Onion

1,650.00

THICK CUT PORKCHOP

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

1,475.00

An additional 10% service charge will be added to your final bill. Prices are inclusive of VAT and local taxes. Senior Citizen/ PWD discount only applies to the cardholder. Packaging fee will apply to all take-away orders.

PLEASE INFORM YOUR SERVER FOR ANY ALLERGIES.

MENU ALTERATIONS AND ADJUSTMENTS BASED ON PERSONAL PREFERENCES ARE RESPECTFULLY DECLINED.

THE
Fatted Calf

FARMHOUSE KITCHEN

culmination

TIRAMISU TRES LECHES

Chocolate Cake, Housemade Lady
Fingers, Mascarpone, Coffee, Coffee
Liqueur
395.00 slice
2,350.00 whole

TABLEYA CHOCOLATE CAKE

Decadent Chocolate Cake, Davao
Cacao Fudge
350.00 slice
2,500.00 whole

"THE" BUKO PIE

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

PEANUT BUTTER TORTE

Walnut Meringue, Peanut Butter Cream
Roasted Peanuts, Buy-o
375.00 slice
2950.00 whole

MAZAPAN DE PILI CHEESECAKE

Homemade Mazapande Pili, Caramel
Cheesecake, Roasted Pili
400.00 slice
3500.00 whole

STRAWBERRY SHORTCAKE

Vanilla Sponge Cake, Inipit Custard,
Benguet Berries, Whipped Cream
395.00
2950.00

kid's menu

HOISIN CHICKEN SLIDERS

Batangas Free Range Chicken, House Rolls, Potato Wedges, Hoisin Sauce
395.00

AVA'S MAC AND CHEESE

Macaroni, Cheese & Our Secret Ingredient!
395.00

BEEF BURGER SLIDERS

Batangas Grass Fed Beef, House Rolls, Potato Wedges
395.00

CHICKEN PARMIGIANA

Breaded and Fried Batangas Free Range Chicken, Pasta Pomodoro, Local Cheese
395.00

An additional 10% service charge will be added to your final bill. Prices are inclusive of VAT and local taxes. Senior Citizen/
PWD discount only applies to the cardholder. Packaging fee will apply to all take-away orders.

PLEASE INFORM YOUR SERVER FOR ANY ALLERGIES.

MENU ALTERATIONS AND ADJUSTMENTS BASED ON PERSONAL PREFERENCES ARE RESPECTFULLY DECLINED.

Fatted Calf

FARMHOUSE KITCHEN

coffee

AMERICANO
(Hot or Iced)
Espresso, Water
150.00

ESPRESSO
Single 100.00
Double 130.00

CAPUCCINO
(Hot or Iced)
Espresso, Milk, Foam
170.00

CAFE VIENNA
Espresso, Whipped Cream
220.00

LATTE
(Hot or Iced)
Espresso, Milk
170.00

SPANISH LATTE
(Hot or Iced)
Espresso, Milk
195.00

chocolate

HOT CHOCOLATE
Tableya, Whipped Cream
220.00

ICED CHOCOLATE
Tableya Over Ice, Whipped Cream
250.00

hydrate

TARRAGON ICED TEA
Ceylon Black Tea, Calamansi, Muscovado
175.00

TEA BAGS
Chamomile, Green, English Breakfast
170.00

STANFORDSHAW
Ginger Ale
250.00

FRESH LOOSE LEAF TEA
Tarragon
130.00

SUMMIT
Sparkling Water
270.00

CANNED SODAS
Pepsi Products
125.00

SAN PELLEGRINO
Sparkling Water
350.00

An additional 10% service charge will be added to your final bill. Prices are inclusive of VAT and local taxes. Senior Citizen/
PWD discount only applies to the cardholder. Packaging fee will apply to all take-away orders.

PLEASE INFORM YOUR SERVER FOR ANY ALLERGIES.

MENU ALTERATIONS AND ADJUSTMENTS BASED ON PERSONAL PREFERENCES ARE RESPECTFULLY DECLINED.



Fatted Calf

FARMHOUSE KITCHEN

fresh juices

Our signature shakes and juices were thoughtfully curated by our bartenders. Our sustainable beverages uses seasonal fruits, fresh herbs and natural syrups from Saint C.

ENERGY BOOSTER

Mango, Carrot, Orange, Lemon Juice, Sugar
Syrup, Thyme
300.00

WATERMELON KIWI

kiwi, Lime, Watermelon
350.00

GREEN GOODNESS

Green Apple, Cucumber, Celery
300.00

fresh fruit shakes

GREEN APPLE & MANGO MINT

325.00

STRAWBERRY, BANANA, & WILD RASPBERRIES

375.00

fresh fruit shake

MANGO/STRAWBERRY/BANANA/WATERMELON

300.00

An additional 10% service charge will be added to your final bill. Prices are inclusive of VAT and local taxes. Senior Citizen/
PWD discount only applies to the cardholder. Packaging fee will apply to all take-away orders.

**PLEASE INFORM YOUR SERVER FOR ANY ALLERGIES.
MENU ALTERATIONS AND ADJUSTMENTS BASED ON PERSONAL PREFERENCES ARE RESPECTFULLY DECLINED.**

THE
Fatted Calf

FARMHOUSE KITCHEN

liddle

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)

1834 Gin, Amaretto, Tamarind Syrup
350.00

GARDEN FRESH DAIQUIRI

Infused Don Tikyo Silver Rum, from
Patnongon, Antique. Saint-C Calamansi
Juice.
290.00

SAVORY MATCHA AND HAZELNUT TONIC

Bombay Sapphire, Frangelico,
Japanese Matcha, Togarashi
395.00

THE TANG AND STORMY

Don Tikyo Spiced Rum, from Patnongon,
Antique. House-made Red Wine Vinegar,
Ginger beer
450.00

PEACH BE WITH YOU

Bacardi Coconut Rum, Peach Liqueur,
Ginger Ale
375.00

ROAST AND RUM MARTINI

Flor de Caña - 7 Year Old, Intramuros -
Liqueur de Cacao, Cascara Tea.
290.00

INSEPERABLE

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

PEACH AND VINE

1834 Premium Distilled Gin, Peach
schnapps, Pizzolato - Organic Prosecco.
490.00

BLUSH

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

MANGO MAJIKA

Paradise Mango Rum, Intramuros - Liqueur
de Cacao, Saint-C Calamansi Juice.
375.00

RUM COLA

Don Tikyo Spiced Rum, from Patnongon,
Antique. Small-batch, derived from the
finest Philippine sugarcane and molasses.
Cola
325.00

GREENHOUSE GIMLET

Bonifacio Philippine Pure Pot Still White Rum,
Dry Vermouth, Smoked Tultul salt from
Guimaras.
290.00

KINAMPAY COLADA

Flor De Caña - 4 Year Old Extra Seco,
Coconut cream, Ube kinampay.
390.00

An additional 10% service charge will be added to your final bill. Prices are inclusive of VAT and local taxes. Senior Citizen/ PWD discount only applies to the cardholder. Packaging fee will apply to all take-away orders.