

201

brunch+bistro

KATIPUNAN

STARTERS | SOUP | SALAD

Burrata | Greens

Italian Burrata Cheese. Prosciutto. Dried Figs.
Mixed greens. Caramelized Mushrooms.
Pistachio. Citrus house dressing.
Balsamic Crema | 1180

Signature Steak Salpicao ²/₀₁

Butter-aged Ribeye steak bites. Fresh Shimeji
Mushrooms. Umami glaze. Blistered Tomatoes.
Roasted Garlic. Toasts | 1280

House Caesar Salad

Fresh Romaine. Crispy Smoked Bacon. Anchovy-
Miso Aioli. Parmigiano Reggiano. Crispy Shitake.
Sourdough Croutons. Blistered Capers | 640

Wild Mushroom Salad ²/₀₁

Caramelized Mushrooms. Candied Walnuts.
Truffle-Maple glaze. Honey Miso-Lime dressing.
Feta Crumbs. Sourdough Croutons. Fresh Herbs.
Soft-boiled Eggs. Mixed greens | 590

Roasted Tomato Cream Soup

House made slow roasted Tomato cream.
Sourdough toast. Bacon crisps. Sourdough
Croutons. Herb Oil | 380

Our Inspiration | UMAMI

Sweet you know. Salty you expect.
Bitter you forgive. Sour you brace for.
Then there's the fifth — umami. The one that
makes you put your fork down just to sit with it.

Umami doesn't announce itself. It lingers. A depth
that settles in the back of the palate and stays —
found in the slow things: aged cheese, cured meat, a
broth that's been patient all morning.

Our kitchen knows where to find it.
This menu is where we share it.

SHARING PLATES

Prime Ribeye | Fries ²/₀₁

Pan Crusted 14oz Double R Ranch USDA Ribeye.
House Fries. Anchovy Aioli. Roasted Vegetables.
Black Pepper Crema. Pickled Japanese
cucumber. Side Salad | 4490

Aged Ribeye Steak ²/₀₁

Seared 11oz Butter-Aged Ribeye. House
Fries. Black Pepper Crema. Roast
Vegetables. House Fries. Anchovy Aioli.
Side greens | 2490

Oven-Roast Chicken ²/₀₁

1/2 Umami brined Bone in Chicken. Roast
Vegetables. Rosemary Oil. Signature
Umami Gravy | 960

Charcuterie

Manchego. Gouda. Feta. Brie. Olives.
Parmigiano Reggiano. Prosciutto. Roasted
Nuts. Fruits in season. Blue Berries. Truffle
Maple Glaze | 1290

ALL DAY BRUNCH

Steak Tapa | Eggs ²/₀₁

House-marinated Ribeye Steak bites. Fresh
mushrooms Fried egg. Pickled Japanese cucumbers.
Roasted Garlic-herb Fried Rice. Side Salad | 780

Shakshuka ²/₀₁

House made slow-roasted tomato. Olives.
Feta crumbs. Fresh Herbs. Olive Oil. Egg.
Salad Greens. Chili Flakes. Toasts | 540

Umami Fried Chicken | French Toast

Crispy Umami-Brined Boneless Chicken.
Tres Leches French Toast. Truffle Maple Glaze.
Side Salad. Signature Umami Gravy | 740



A good meal takes time to prepare.
Kindly allow us 15-25 mins of cooking time.

Prices are inclusive of 12% VAT | Subject to 10% service charge
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SUNSET SESSIONS

Roasted Tomato | Pesto Flat bread 
Slow Roasted Tomatoes. Umami whipped
Cream cheese. Basil pesto. Pistachio. Mozzarella.
Grana Padano. Truffle Maple Glaze | **760**

Prosciutto | Fig Flatbread
Prosciutto. Roasted tomato Marinara.
Mozzarella. Dried Figs. Balsamic crema.
Arugula. Grana Padano.
Truffle Maple Glaze | **960**

Grilled Four Cheese Sandwich
Sourdough. Mozzarella. Brie. Parmigiano. Gouda.
Roasted Tomato Dip. Bacon crisps. Salad Greens.
Truffle Maple Glaze | **690**

Two Cheese Angus Burger 
6oz Angus Beef Burger Patty. Toasted
Brioche Bun. Fresh Mozzarella. Brie. Signature
umami dressing. Pickled Jerkin. House Fries.
Salad greens | **890**

DESSERT

Tres Leches French Toast |
Ala Mode | **640** 

Faux Twix with Sea Salt | **390** 

Chocnut Cheesecake | **440**

Calamansi Tart | **290** 

Fruit+Nut Vanilla Ice Cream | **390**

SIDES

Whipped Cheese | Crostinis | **440** 

Roasted Garlic-Herb Rice | **140**

White Rice | **80**

Roasted Vegetables | **190**

Sourdough Toasts | **160**

Roasted Pearl Potatoes | **155**

House Fries | **190**

SIGNATURE MAINS

Umami Glazed Salmon 
Baked Salmon. Signature umami glaze.
Roast Vegetables. Citrus-Brown Butter Jus.
Blistered Capers. Dill | **980**

Herbed Pork Medallion 
House Brined Pork Tenderloin. Umami Herb
glaze. Pickled Cucumbers. Black pepper
crema. Roast Vegetables. Side Greens | **680**

Sea Salt Grilled Chicken
Grilled Umami-Brined boneless Chicken
thigh fillet. Herb Glaze. Flaky Sea Salt.
Roasted Vegetables. Umami BBQ Sauce.
Herb Oil | **590**

Grilled Chicken | Vodka Pasta
Grilled Boneless Chicken. Signature tomato
cream sauce. Penne. Parmigiano Reggiano.
Fresh Basil. Sourdough Toast | **780**

Miso | Truffle Cream 
Truffle-Miso Brown Butter Cream sauce.
Caramelized Mushrooms. Bacon Crisps.
Penne. Parmigiano Reggiano.
Sourdough toast | **680**

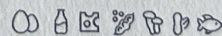
Add Grilled Chicken | 390
Add Seared Salmon bites | 480
Add Prosciutto | 290

Signature Bolognese

Ground Angus Beef. Caramelized
mushrooms. Black Olives. Roasted tomato
Marinara. Parmigiano Reggiano. Sourdough
toast | **690**

KIDS

Chicken Fingers | Fries
House Brined Crispy Chicken Tenders.
House Fries. Umami Gravy | **480**



Our menu contains ingredients like eggs, dairy, soy,
mushrooms, nuts and tree nuts. We cannot guarantee an
allergen free kitchen. Kindly inform our team of any dietary
restrictions.



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KATIPUNAN

CLASSICS

Americano | 160 | 180
Latte | Cappuccino | 180 | 200
Caramel | Hazelnut | Spanish Latte | 200 | 220
Dark Mocha | Hot Chocolate | 200 | 220

SIGNATURE ICED BEVERAGE | 260

Iced Cocoa Oat Latte
Espresso, Cocoa Syrup, Oat Milk, Salt, Whipping Cream

Iced Miso Spanish Latte 
Espresso, Condensed Milk, Fresh Milk, Miso Foam

Iced Shiro Caramel Latte 
Espresso, Caramel Syrup, Milk, Miso Foam

Iced Black Sesame Latte
Espresso, Sesame Syrup, Fresh Milk, Whipping Cream, Toasted Sesame

BREWED ICED TEA

Orange Mango Lemonade | 220
Raspberry-Earl Grey Lemonade | 220 
Signature brewed Iced Tea | 190

ICE BLENDED BEVERAGE

Fresh Mango Smoothie | 290
Strawberry-Raspberry Cream | 290
Watermelon Shake | 280
Frozen Black Sesame | 290

TEA served by the pot

Earl grey tea | English Breakfast | 200



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DEPTH IN THE GLASS

CLASSIC COCKTAILS

Margarita | Whisky Sour | Gin Tonic
Aperol Spritz | Old Fashioned | 450

SIGNATURE COCKTAILS | 490

Sesame Espresso Martini
Fat-washed Vodka, Espresso, Sesame Syrup, Coffee Liquor, Coffee Beans

Umami Negroni
Gin, Sweet Vermouth, Campari Bitters, Tomato Water, Saline

Tamari Old Fashioned 
Bourbon Whiskey, Rosemary, Earl Grey Syrup, Coffee Liquor, Tamari, and Angostura Bitters

Raspberry Highball
Gin, Raspberry Puree, Lemon Juice, Soda Water, Saline, Miso Cordial

Miso Paloma 
Tequila, Grapefruit Juice, Lemon Juice, Agave, Soda Water, Miso Cordial, Grapefruit slice

Tomato-Basil Spritz
Campari Bitters, Tomato Water, Lemon Juice, Prosecco, Soda Water, Basil Leaf, and Saline

201 Red Sangria 
Red Wine, Brandy, Gin, Pineapple Juice, Simple Syrup, Lemon Juice, Cinnamon Sticks

OTHERS

Coke Regular | Coke Zero | Sprite |
Ginger Ale | 100

San Pellegrino Sparkling |
Acqua Panna Still | 280

Schweppes Tonic Water | Soda
Water | Sinngaha Soda Water | 95

Mineral Water | 80

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