



BRUNCH BUREAU

Welcome To The Brunch Food Movement

APPETIZERS

Nori Rice Crisps P320

Bite-sized nori rice crisps served with our edamame hummus, crumbled sausage and roasted pepper sauce

Add-On(s): Nori Rice Chips, 70

Spam & Kimchi Croquettes P320

Creamy and crisp croquettes stuffed with bits of spam and mozzarella cheese. Topped with shredded kimchi, and drizzled with sweet soy glaze. Served with our Asian aioli

Ebi Katsu Balls ^{4PCS} ^{8PCS} P325/P550

Minced shrimp and mixed Asian aromatics formed into flavorful and crunchy mini balls. Served with garlic soy glaze and roasted pepper aioli

Filipino Cheese Fundido w/ Tostadas P395

Molten mixed cheese with marinara & crumbled longganisa. Served with homemade tostadas

Asian Buffalo Poppers P285

Karaage-style chicken poppers with our Asian buffalo sauce

Parmesan Togarashi Poppers P285

Crispy chicken poppers tossed in parmesan and Japanese togarashi seasoning

SOUP & SALAD

Caesar Salad P360

Crisp lettuce, cherry tomatoes, bacon, croutons, and parmesan cheese with Asian caesar dressing.

Add-On(s): Bacon, 70 | Grilled Chicken, 100

Soup of the Day P195

Gourmet soup of the day served with sourdough toast

ALL-DAY BRUNCH

Acai Bowl P420

Blended acai, bananas, mangoes, strawberries, pinipig, fruit macedoine, banana chips, cashews, cottage cheese, rolled oats, and sunflower seeds

Brunch Bureau Benedict P495

Fried tocino, sauteed spinach, eggs and torched hollandaise over moist and butter toasted banana bread. Served with spicy truffle honey

The Breakfast Tray P595

A hearty plate of buttermilk pancakes, scored sausage, bacon, sunny side up and pan-roasted mushrooms. Served with fresh fruits on the side

Grilled Cheese & Tomato Cappuccino P450

A decadent mix of mozzarella, cheddar, emmental, cream cheese and parmesan cheese grilled sandwich oozing with comfort and warmth. Served with tomato cappuccino on the side.

Korean Chicken Burger P440

Korean-style fried chicken fillet, molten cheese, kimchi slaw, roasted pepper aioli, lettuce and tomatoes. Served with fries on the side

The Brunch Burger P550

100% pure beef patty, sunny side up egg, molten cheese, pico de gallo and our special burger dressing. Served with fries on the side

Add-On(s): Parmesan Fries, 70

Triple Egg Sandwich (Set) P420

Cantonese-style omelette, kesong puti, and Asian aioli in Japanese milk bread

Add-On(s): Parmesan Fries, 70

PASTAS

Manila Carbonara P445

Linguine with sausage crumbles, mushrooms, cream sauce, furikake poached egg, and cured egg yolks

Pesto Chicken & Mangoes P395

Homemade moringa and basil pesto tossed in linguine pasta. Topped with marinated grilled chicken thigh fillet, fresh mangoes and parmesan cheese

Prawn & Aligue Pasta P650

Prawns, buckwheat pasta, aligue, chili garlic & coconut cream sauce, nori rice chips, and fried basil

Aglio Olio w/ Chicken Parm P480

Breaded chicken fillet slathered with marinara sauce and molten cheese on a bed of Aglio olio pasta

MAINS

Korean Chicken Chop P420

Chicken thigh fillet drenched in our special seasoned breading, fried until crispy. Glazed with homemade Korean-style sweet soy. Served on top of spam and kimchi egg fried rice, with mixed homemade pickles on the side

Beef Tapa Bowl P590

A Filipino brunch favorite made with USDA beef tenderloin marinated in garlic, vinegar, soy sauce, and pepper. Served with lemon parsley rice and your choice of egg

Salmon with Miso Emulsion P780

Pan-seared salmon fillet, coated with our velvety torched miso emulsion. Topped on spam and kimchi egg fried rice. Served with pico de gallo and nori rice crisps.

Add-On(s): Plain Rice, 70 | Kimchi Rice, 130 | Lemon Parsely Rice, 130

Falafel Bowl P395

Chickpeas, edamame, quinoa & corn falafel, lemon parsley rice, sauteed spinach, mushrooms, garlic yogurt, seared tomato, pickled cucumber and onions.

Add-On(s): Lemon Parsely Rice, 130 | Garlic Yogurt, 25

Steak Rice P895

Beef striploin, seared mushrooms, cherry tomatoes, pickled onions, Japanese-style fried rice, asian chimi, crispy fried onions, and homemade demi glaze

Haciendero Chicken* P395

Negros-Inspired chicken inasal, red pepper aioli, pico de gallo, and lemon parsley rice

Fish & Chips* P650

Battered white fish fillet fried until golden. Served with a mound of french fries, edamame puree, and seasoned aioli

*Allow us 25 mins. serving time

BUILD YO' BRUNCH

Garlic Fried Rice + Egg + Mains + Drink + Complimentary Fruit Cup

Classic Trio P490

A combination of classic Filipino favorites: beef tapa, pork tocino, and chorizo, w/ pico de gallo on the side

Flaked Salmon Melt P490

Flakes of salmon, mixed w/ Japanese Mayo, carrots, celery, onion, topped w/ molten cheese and crispy salmon skin

Loco Moco P540

A classic Hawaiian Dish: a juicy beef patty topped with caramelized onions, served w/ hayashi mushroom gravy, sauteed mushrooms and french beans.

Chicken Krapow P490

Flavorful Thai-style chicken chunks, stir fried w/ french beans, Thai basil and chili

Eggs

Your choice of eggs
• Sunny Side Up
• Scrambled Egg

BYOB Drinks

Choose one:
• Orange Juice
• Hot Tea
• Brewed Coffee (8AM - 1PM)

Upgrades
• Espresso +70
• Latte +100
• Lattes Around The World +125
• Smoothies +125
• Sangria +250

Extras

• Mixed Greens +70
• Soup of the Day +90 (Half Serving)

DESSERTS

Lemon Cheesecake Cup P150

A divine fusion of creamy cheesecake and zesty lemon curd

Nutty French Toast P320

Japanese milk bread filled with peanut butter, delicately coated in egg, then fried and drizzled with salted caramel, chocolate sauce, and whipped kesong puti

Brown Butter Banana Bread P250

A delectable twist on the classic banana bread recipe made with roasted bananas and brown butter. This moist and flavorful bread is served with our special espresso butter

Make It Ala Mode: Nutty French Toast, 370 | Brown Butter Banana Bread, 330

Banana Bread Loaf (To-Go) P400

A delectable twist on a timeless favorite for sharing or to-go

PASTRIES

CAKES

Butter Croissant P130

Chocolate Truffle P250

Pain Au Chocolat P140

Carrot Cheesecake P250

Almond Croissant P170

Ham & Cheese Croissant P200



CLASSICS

Espresso	HOT P145	ICED
Espresso Macchiato	P160	
Piccolo / Cortado	P160	
Long Black	P145	P155
Aerocano ☞		P155
Latte Cappuccino Flat White	P180	P190
Dirty Latte Dirty Mocha (Chilled)		P185
Dark Mocha ☞	P210	P220
Bulletproof	P190	
Espresso Tonic		P220
House Blend Affogato		P240
Matcha Latte ☞	P210	P210
Sipping Chocolate	P190	P190
Bottled Cold Brew		P175

BRUNCH BUREAU TWISTS

Strawberry Espresso Tonic ☞ A cool and fizzy drink made with double espresso and sweet strawberries	HOT P230	ICED P230
Brunch Bureau Latte Double espresso sweetened with strawberries and topped with warm silky textured milk	P220	P230
Orange Pour Over Fresh and tangy orange-infused single origin pour over	P230	P240
Yuzu Ginger Fizz ☞ Fizzy kombucha tea with yuzu honey and ginger juice		P210
Yuzu Matcha Latte Vibrant, earthy flavor of high-quality matcha green tea with bright, citrusy zing of yuzu	P220	P230
Yuzu Matcha Fizz Lush, earthy depth of premium matcha; bright, tangy yuzu; effervescent soda		P210

LATTES AROUND THE WORLD

Java Our Indonesian-inspired latte macchiato mixed with palm sugar, coconut, and pandan	HOT P230	ICED P240
Kanuk Our premium Maple syrup mixed with Kosher salt, adding texture to our coffee	P220	P230
Latina Our Mexican-inspired latte mixed with healthy agave syrup and black pepper	P210	P220
Nippon ☞ Our Okinawa-inspired cappuccino blend mixed with unrefined brown sugar cane	P220	P230
Saigon ☞ Our Vietnamese-inspired latte sweetened with condensed milk	P230	P240

☞ **BEST SELLER**

SMOOTHIES

Almond Lychee	P195
Mango Lychee	P195
Strawberry Lemonade ☞	P195

KOMBUCHA

Berry Dreams	P195
Midnight Lychee	P195

FILTER COFFEE P250

Choose from our selection of filter brews



Drink Upgrades:
Dairy Milk **+40**
Soy Milk **+40**
Almond Milk **+40**

Seven Seeds Golden Gate **FREE**
Oat Milk **+50**
Extra Espresso **+75**
Decaf Blend **+15**

HAPPY HOUR | 5PM ONWARDS

BUY 1 GET THE 2ND DRINK AT 50% OFF ON A LA CARTE ORDERS

CRAFT COCKTAILS

	ALA CARTE	CARAFE
Amaretto Sour ☞	P350	P1,500
Bee's Knees	P320	P1,250
La Paloma	P320	P1,250
Classic Mimosa ☞	P400	
Yuzu Ichigo Mimosa	P420	
Sangria	P350	P1,100
Whiskey Sour	P420	P1,650
Classic Mojito	P420	P1,650
Summer Fling	P380	P1,650

HOUSE WINES

	GLASS	BOTTLE
Red Wine	P345	P1,750
White Wine	P345	P1,750
Rosé	P345	P1,750
Champagne		P4,950
Prosecco		P3,000

INTRODUCTORY PRICING
STARTS AT
P240

SULIT BOX TO-GO

*Tapa Flakes	P300	Triple Egg Sandwich (Solo)	P300
*Mapo Tofu	P300	Longganisa & Egg Wrap	P300
*Parmesan Togarashi Poppers	P300	Chicken Caesar Wrap	P300
*Asian Buffalo Poppers	P300	Veggie Wrap	P300
		Extra Ulam	P110

