

FOOD

APPETIZERS

Breaded Calamari	A- Mollusks, Gluten	Php 360
<i>Deep-fried Battered Squid Ring with Dynamite Sauce</i>		
Shrimp Croquettes	A- Crustacean, Egg, Gluten	Php 280
<i>Panko Coated with Zesty Aioli</i>		
Spicy Chicken Wings	S,A- Sesame Seeds, Egg	Php 290
<i>Tossed with Spicy Tomato Sauce served with Sweet Chili Sauce</i>		
Pork Sisig Tartare	P,S,A- Egg	Php 300
<i>Savory Pork Chunks Drizzled with Adobo Mayo, Topped with Poached Egg and Pickled Shallots</i>		
Steamed Pork Dumplings	P,A- Peanut, Gluten	Php 265
<i>Served with Spicy Chili Peanut Sauce</i>		
Kinilaw Carpaccio	S, A- Sesame Seeds, Fish	Php 290
<i>Thinly Sliced Raw Fish Loins with Julienne of Tomato, Ginger, Onion, Cucumber and Milky Coconut Dressing</i>		
Shanghai Rolls	P, A- Gluten, Egg	Php 210
<i>Stuffed with Pork and Vegetables, Sweet Chili Sauce</i>		
Callos		Php 280
<i>Beef Ox tripe Stewed in Tomato Sauce</i>		
Camote Chips	V, A- Egg	Php 140
<i>Deep fried Sweet Potato Drizzled with Garlic Mayonnaise</i>		
Garlic Toast	A- Milk, Gluten	Php 180
<i>Broiled with Garlic and Cheese</i>		

SOUP

Beef Shank	S, A- Soya	Php 980
<i>Visayan Pochero Style Hearty Beef Broth with Corn and Local Vegetables</i>		
Sinigang sa Ube		
<i>Tamarind Broth with Local Vegetable with your choice of:</i>		
• Pork	P	Php 580
• Shrimps	A- Crustacean	Php 650
Lemongrass Seafood	A- Crustacean, Fish	Php 695
<i>Tangy Soup with Fresh Bounty from the Sea</i>		
Chicken Noodle	A- Gluten, Soy	Php 320
<i>Ginger Soy Broth with Vegetables, Black Fungus and Glass Noodles</i>		
Sweet Corn Egg-drop	A- Egg	Php 290
<i>Sweet Corn-rich Flavor Kind of Egg Drop Soup</i>		
Pork Wonton Mi Soup	P, A- Gluten	Php 310
<i>with Egg Noodle and Aromatic Broth</i>		
Curried Pumpkin Soup	V, A- Milk	Php 250
<i>Creamy and Mild Spiced Pureed Pumpkin</i>		
Tomato & Basil	V, A- Milk, Gluten	Php 260
<i>Rich and Fragrant Topped Herbed Croutons</i>		

SALAD

Smoked Chicken Salad	P, A- Egg, Gluten	Php 390
<i>Home-smoked Chicken Breast, Mixed Lettuce, Bacon Bits, Croutons, Signature Dressing</i>		
Saang Nicoise	S, A- Crustacean, Egg	Php 390
<i>Boiled Local Star Conch Meat, Mixed Lettuce, Boiled Egg, Potato, Green Beans</i>		
Modala Chef's Salad	P, A- Egg, Gluten	Php 380
<i>Mixed Lettuce, Poached Chicken, Pickled Vegetables, Smoked Ham, Egg</i>		
Asian Grilled Shrimps Salad	S, A- Crustacean, peanuts, sesame seeds	Php 395
<i>Grilled Shrimps, Mixed Lettuce, Asian Vegetables, Sesame Seeds and Toasted Peanuts</i>		
Mixed Green Salad	V, A- Sulphites	Php 295
<i>Mixed Lettuce, Cucumber, Tomato, Tropical Fruits, Dried Grapes</i>		

PIZZA

Margherita	V, A- Milk, Gluten	Php 340
<i>Pizza Sauce, Basil, Mozzarella, Parmesan, Olive Oil</i>		
Spicy Chicken	A- Milk, Gluten	Php 370
<i>Pizza Sauce, Mozzarella, Poached Chicken and Chili Flakes</i>		
Cheesy	V, A- Milk, Gluten	Php 410
<i>Pizza Sauce, Mozzarella, Parmesan, Cheddar, and Cream Cheese</i>		
Aloha	P, A- Milk, Gluten	Php 410
<i>Pizza Sauce, Mozzarella, Sliced Ham and Pineapple</i>		
Carne	P, A- Milk, Gluten	Php 440
<i>Pizza Sauce, Mozzarella Cheese, Bacon, Sausage, Ham and Pepperoni</i>		
Cordon Bleu	P, A- Milk, Gluten	Php 410
<i>Pizza Sauce, Mozzarella Cheese, Chicken and Ham</i>		
Seafood	A- Milk, Gluten, Crustacean, Mollusks	Php 535
<i>Pizza Sauce, Mozzarella Cheese, Shrimp, Calamari and Mussels</i>		

LOCAL TREAT

Crispy Pata	S, P	Php 1100
<i>Deep-fried Pork Front Leg Served with Native Sauce and Spiced Vinegar</i>		
Chicken Hinalang		Php 690
<i>Native Chicken Casserole with Spiced Coconut Gravy</i>		
Isda Nilabog	A- Fish	Php 510
<i>Fried Fish Fillet with Coconut Curry</i>		
Modala Lechon Baka	S	Php 880
<i>Roasted Beef Slices Served with Spiced Vinegar</i>		
Calderetang Kanding	A- Milk	Php 680
<i>Stewed Goat Meat in Creamy Tomato Sauce with Root Vegetables</i>		

S: Signature Dish **A:** Allergen **P:** Pork **V:** Vegetarian

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FOOD

PASTA

- Meat Ragu** **A-** *Gluten, Milk* Php 455
Spaghetti Pasta, Slow Cooked Beef Blended in Herby Tomato Sauce, Parmesan Cheese
- Seafood Pesto** **S, A-** *Gluten, Crustacean, Mollusks, Nuts, Milk* Php 510
Linguine Pasta, Green Pesto, Shrimp, Mussel, Squid, Parmesan Cheese
- Penne con Pollo** **A-** *Gluten, Milk* Php 420
Penne Pasta, Chicken, Cream, Herbs, Mushrooms, Parmesan Cheese
- Asian Spicy Garlic Shrimp** Php 435
A- *Gluten, Crustacean, Milk*
Linguine Pasta, Shrimp, Butter, Herbs, Parmesan Cheese
- Arabiata** **A-** *Gluten, Milk* Php 360
Spaghetti Pasta, Spicy Tomato Sauce, Parmesan Cheese
- Mushroom Alfredo** **A-** *Gluten, Milk* Php 370
Linguine Pasta, Cream, Mixed Mushrooms, Herbs, Parmesan Cheese

NOODLES

- Modala Bam-I** **S, A-** *Gluten, Egg, Crustacean, Mollusks, Sulphite, Soy* Php 395
Mixed Noodles, Vegetables, Mixed Seafood
- Vegetarian Vermicelli** **V, A-** *Soy* Php 335
Glass Noodles, Napa Cabbage, Mixed Mushrooms, and Soy Sauce
- Vegetarian Lo Mein** **A-** *Gluten, Soy, Egg* Php 335
Egg Noodles, Asian Vegetables, Mushrooms
- Sotanghon Guisado** **A-** *Soy* Php 375
Glass Noodles, Chicken, Vegetables
- Pancit Canton** **A-** *Gluten, Soy, Crustacean, Egg* Php 395
Egg Noodles, Shrimp, Smoked Sausage, Chicken, Vegetables and Soy Sauce
- Hoisin Beef** **A-** *Gluten, Soy, Egg* Php 400
Egg Noodles, Beef Slices, Hoisin Sauce
- Spicy Kung Pao Seafoods** Php 440
A- *Gluten, Crustacean, Fish, Mollusks, Peanut, Soy, Egg*
Egg Noodles, Mixed Seafoods, Chili, Peanut

SANDWICHES

- Modala Beef Burger** **P, A-** *Milk, Gluten, Egg, Soy* Php 720
US Angus Beef Patty, Cheese, Bacon, Lettuce, Tomato, Pickled Gherkin, Caramelized Onion, Adobo Mayo in Brioche Bun, French Fries
- Crispy Chicken Burger** **A-** *Gluten, Milk, Egg* Php 480
Breaded Chicken Cutlet, Lettuce, Tomato, Katsu Sauce, Cheddar Cheese in Brioche Bun, French Fries
- Dojo Club** **P, A-** *Gluten, Milk, Egg* Php 480
White Loaf, Poached Chicken, Cheese, Fried Egg, Ham, Lettuce, Tomato, French Fries
- Spicy Chicken Wrap** **A-** *Milk, Egg, Gluten* Php 280
Chicken, Barbeque Sauce, Cheese, Lettuce, Chopped Chili with French Fries
- Egg Mayonnaise** **A-** *Egg, Gluten* Php 310
with Light Mayonnaise, in White or Brown Toast Served with Green Salad
- Chicken Mayonnaise** **A-** *Egg, Gluten* Php 330
Shredded Chicken Pieces in Mayonnaise with White or Brown Toast Served with Green Salad
- Bistek and Cheese Panini** **A-** *Milk, Soy, Gluten* Php 440
Grilled Sandwich with Savory Beef Slices and Melted Cheese Served with French Fries

CHEF'S SPECIALS

- Grilled Blue Marlin** **A-** *Milk, Fish* Php 560
Pan Grilled Blue Marlin Fillet served with Sautéed Vegetables, Citrus Butter Cream
- Soy Fried Chicken** **S, A-** *Soy* Php 580
Soy Sauce and Aromatic Infused Chicken Deep-fried to Perfection
- Pork Rack of Ribs** **S, P, A-** *Milk* Php 990
Lacquered with Orange Teriyaki Glazed Served with Buttered Sweetcorn Kernels
- Shrimp Pumpkin Curry** Php 620
A- *Crustacean, Gluten*
Peeled Shrimps, Pumpkin Coconut Gravy, Lemongrass, Ginger
- Orange Chicken** **A-** *Gluten* Php 580
Deep Fried Boneless Chicken with Orange Aromatic Glaze
- Sous Vide Beef Medallions** **A-** *Milk* Php 1200
Grass-fed Beef Tenderloin Served with Buttered Vegetables, Mashed Potato and Mushroom Jus
- Surf and Turf** **A-** *Crustacean, Milk* Php 1220
Grilled Beef Tenderloin and Prawn with Mashed Potato and Sautéed Vegetables

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FROM THE WOK

- Chicken with Sweet Chili Sauce** Php 490
Tossed with Onion, Carrots, Green Cabbage, Spring Onions, and Red Bell Pepper
- Chili Eggplant and Mushroom** v Php 330
Fried Eggplant, Chili Garlic Paste, Onions, Forest Mushroom
- Chopsuey**
- **Vegetarian** v, A- Sesame Oil Php 290
Mixed Local Vegetables, Young Corn, Mushroom
 - **Seafood** A- Crustacean, Mollusks Php 370
Mixed Seafood, Local Vegetables, Young Corn, Mushroom
- Asian Vegetables with Soy Sauce** Php 285
A- Mollusks, Sesame Oil, Soy
Market Vegetables, Chinese Cabbage, Oyster Sauce, Soy Sauce
- Pork with Sweet and Sour Sauce** Php 430
P, A- Soy
Tossed with Onion, Pineapple Chunks, Bell Pepper
- Sesame Shrimps and Broccoli** Php 630
A- Crustacean, Sesame
Shrimps Stir-fried with Broccoli Florets Asian Style
- Beef with Pepper Sauce** A- Soy Php 580
Thin Slices of Beef Tossed with Different Peppers
- Garlic & Butter Shrimps** A- Crustacean, Milk Php 520
Tossed in Wok with Garlic and Butter
- Garlic Fried Chicken** A- Gluten, Milk Php 560
Deep-Fried Chicken in Garlic Batter Served with Homemade Gravy
- Egg Fried Rice** A- Egg Php 290
- Vegetable Fried Rice** v Php 280
- Pineapple & Shrimp Fried Rice** Php 320
A- Crustacean
- Curried Fried Rice** Php 280
- Chicken Fried Rice** Php 300
- Chili Minced Beef Fried Rice** Php 320

FROM THE GRILL

- Mixed Seafood** A- Mollusks, Crustacean, Fish, Milk Php 850
Grilled Fish, Shrimp, Squid, Clams with Garlic Butter Sauce
- Citrus Soy Marinated Chicken** A- Soy Php 500
Calamansi and Soy Sauce Marinated Grilled Chicken Served with Market Vegetables and Soy Sauce Dip
- Smoked Pork Belly** P, A- Soy Php 590
Chargrilled Served with Toyomansi
- Mixed Meat** P, A- Soy Php 950
Grilled Pork Belly, and Citrus Soy Chicken Soy Sauce Dip
- Royal Platter** P, A- Crustacean, Mollusks, Fish, Soy Php 1640
Grilled Mixed Seafood, Pork Belly, Citrus Soy Chicken, with Soy Sauce Dip

STARCH

- White Rice Cup** v Php 70
Steamed White Rice
- Red Rice Cup** v Php 70
Steamed Red Rice
- Garlic Rice Cup** v Php 80
Sauteed with Garlic Flakes
- White Rice Platter** v Php 200
Steamed White Rice
- Garlic Rice Platter** v Php 210
Sauteed with Garlic Flakes
- Garlic Herbs Potato Wedges** v Php 180
Oven Roasted with Garlic and Herbs
- French Fries** v Php 180
Served with Tomato Ketchup

DESSERTS

- Ube Tart** A- Gluten, Milk, Egg Php 290
Baked Pastry Shell with Ube Custard Filling
- Chocolate Supreme** A- Gluten, Milk Php 370
Rich Dark Chocolate, Vanilla, Coffee Liqueur
- Seasonal Fresh Fruits Slices** v Php 210
Fresh Fruit Slices of the Season
- Ice Cream Sandwich** A- Gluten, Milk, Egg Php 250
Brownie Filled with Vanilla Ice Cream
- Banana Toffee Pudding** A- Milk, Nut, Gluten Php 250
Sliced Banana Loaf Drizzled with Nutty Sweet Sauce
- Creme Caramel** A- Milk, Egg Php 170
Baked Custard with Caramelized Sugar Top
- Halo-halo** A- Milk, Egg Php 230
Frozen Milk, with Mixed Candied Fruits, Steamed Custard and Ube Ice Cream
- Cheese Platter** A- Milk, Peanut, Sulphite Php 410
Mixed Cheeses with Dried Grapes, Peanut, Crackers

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