



ALL-DAY BREAKFAST

Beef Belly Tapa

P400.00

Tender, thinly sliced beef belly cured in a savory-sweet marinade and quickly pan-fried. Served with rice, egg, and crisp pickled papaya relish.

Aklan Boneless Bangus

P350.00

Pan-fried boneless bangus served with pickled papaya, rice and egg.

Twice-Cooked Chicken Pork Adobo

P400.00

Filipino classic dish simmered in a soy sauce-vinegar mixture, and twice-cooked in special spices. Served with rice, egg and pickled papaya on the side.

Hungarian Sausage with Egg

P350.00

Savory and smoky Hungarian sausage, served alongside an egg, rice and pickled papaya relish.

Mix Berries Pancake

P300.00

Fluffy buttermilk pancakes topped with a generous medley of fresh mixed berries

Plain Pancake

P250.00



APPETIZERS

Buffalo Wings

P350.00

Authentically Awesome New York-Style wing, Spun Fresh in your Chosen Homemade Sauce

- Classic BBQ sauce
- Adobo Hot Chili Sauce

Chicken Fingers with Homemade Potato Chips

P400.00

Select Chicken Breast, Breaded in Cornflakes and Fried till Golden Brown

Served with a side Good Ol' Crispy Homemade Rock Salt Potato Chips

Tuna Ceviche

P530.00

Yummy Tuna Cured in Lime Juice and Wasabi, Served on Crispy Corn Tortilla Bed

Shrimp Ceviche

P500.00

Delectable Shrimp Cured in Lime Juice Served on Crispy Corn Tortilla Bed and Topped with Mango Cilantro Sauce

Calamari Fritto

P420.00

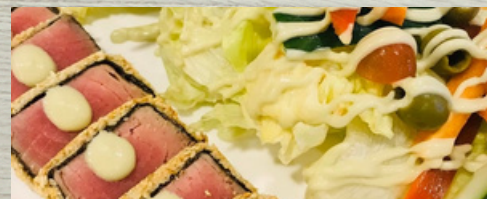
Light & Crispy Calamari Served with Our Homemade Garlic Aioli and Sweet Chili Sauce

Homemade Potato Chips or Fries

P290.00

Good Ol' Crispy Homemade Rock Salt Potato Chips

SALAD



Wasabi Tataki Salad

P580.00

Nori Wrapped Tuna Rolled in Sesame Seeds Combined with Carrots, Cucumber with Wasabi Mayo Dressing

Classic Chicken Caesar Salad

P500.00

Freshly Cut mixed Greens Topped with Parmesan Cheese, Grilled Chicken and Homemade Caesar Dressing

Shrimp & Citrus Herbs

P520.00

Succulent Shrimp Combined with Cherry Tomatoes, Cucumber, and Oranges in Tangy Honey & Lime Vinaigrette

TEXMEX



Shrimp Mango Taco

P580.00

Shrimp Taco with Mangoes on a Crispy Tortilla Wrap Served with Homemade Salsa and Sour Cream on the Side

BBQ Chicken Taco

P430.00

Grilled Breast of Chicken on a Crispy Tortilla Wrap Served with Homemade Salsa and Sour cream on the Side.

Beef Quesadilla

P410.00

Homemade Tortilla Wrap Filled with ground beef, Sour Cream, Salsa and Cheddar Cheese.

Shrimp Quesadilla

P480.00

Homemade Tortilla Wrap filled with Locally Sourced Shrimp, Sour Cream, Salsa and Cheddar Cheese

Chili Con Carne Nachos

P540.00

Oven Baked Corn Chips, Ground Beef, Melted Cheese, Sour Cream and Salsa Topped Cilantro

Grilled Chicken Nachos

P560.00

Oven Baked Corn Chips, Grilled Chicken Breast, Melted Cheese, Sour Cream and Salsa Topped Cilantro

PASTA & NOODLES

Spaghetti Carbonara w/ a Twist

P460.00

We Top Our Creamy Carbonara with Beef Meatballs and Button Mushroom - Give it a Try

Spaghetti Bolognese

P390.00

Classic Italian Spaghetti Served with a Sauce of Ground Beef, Tomato, Onion and Herbs.

Seafood Linguine

P370.00

Linguine Pasta Tossed in Olive oil with Roasted Garlic, Fresh Chopped Parsley, Shrimp, Fish and Squid

Pancit Bihon Guisado

P300.00

Thin rice noodles stir-fried with fresh vegetables and your choice of pork, shrimp or chicken. Topped with a squeeze of fresh calamansi for a bright, tangy finish.

SANDWICH

Haven Club Sandwich

P480.00

Sliced Chicken Breast, Crunchy Bacon, Scrambled Egg, Crisp lettuces, Juicy Tomatoes and Cheese Flavored with creamy Mayo Served with your Choice of Homemade Potato Chips or Fries on the Side

Jaime's Italian Burger

P660.00

Chuck Eye Beef Patty Charcoal Grilled Burger Served with your Choice of Homemade Potato Chips or Fries on the Side

Pulled Pork Sandwich

P340.00

Slow Cooked Pork Flaked and Lathered in our Homemade BBQ Sauce with your Choice of Homemade Potato Chips or Fries on the Side.

SOUP

Hangover Noodle Soup

P400.00

A Wonderful Spicy Pick me Up Dish of Beef, Pork and Chicken Cutlets, Capellini Pasta with Mushroom, Ginger, Carrots, Onions and Garlic.

Bacolod Beef Kansil

P680.00

A Pride Dish from Bacolod, Enjoy the Tangy and Flavorful Taste and The Aroma of Lemon Grass of this Beef Broth Based Soup.



Creamy Vegetarian Soup

P400.00

A Medley of Potato, Bell Pepper, Celery, Carrot, Cabbage and Olives in Lovely Creamy Soup

Shrimp Sinigang

P440.00

Snapper Fish Sinigang

P640.00

Pork Sinigang

P590.00

MAIN COURSE



Lechon Kawali **P490.00**

Crispy Pork Belly Served with Sweet and Spicy Liver (Lechon) Sauce, pickled papaya on the side, and Rice.

Sizzling Chicken Teriyaki **P390.00**

Sizzling Chicken Thigh Glazed in Homemade Teriyaki Sauce. Served with sautéed vegetables on the side, and Rice.

Grilled Baby Back Ribs **P660.00**

Succulent Grilled Baby Back Ribs Topped with Homemade BBQ Sauce. Served with Rice and coleslaw on the side.

Country Fried Chicken **P520.00**

Classic Fried Chicken Served with Rice and Homemade Gravy

Chili Garlic Shrimp **P410.00**

Juicy Shrimp Laced with Garlic and Chili Sauce served with Rice

Grilled Tuna Belly **P365.00**

Succulent portion of freshly grilled tuna belly, served alongside a colorful medley of crisp, tender vegetables sautéed to perfection.

Chopsuey **P380.00**

A vibrant medley of fresh, crisp vegetables stir-fried in a light, savory, and aromatic sauce. Available with: Pork or Shrimp.

Pinakbet **P410.00**

Sauteed Mixed Vegetables Namely Eggplant, Tomato, Okra, String Beans and Squash Spiced with Ginger, Onions, Garlic and Shrimp Paste Flavoured with Pork Cutlets

RICE CORNER

Plain Rice **P75.00**

FLAVORED RICE

Garlic Fried Rice **P85.00**

Yangchow Fried Rice **P180.00**

Adobo Fried Rice **P190.00**

PLATTER FEAST



Seafood Platter **P2,900.00**

A stunning selection of the sea's best, featuring Grilled Tuna Belly, snapper, prawns, shrimp and squid.

Meat Platter **P2,500.00**

An indulgent platter of Grilled Baby Back Ribs, crispy Lechon Kawali, and classic Fried Chicken, alongside Hungarian Sausage and Beef Patty.

BAR CHOW



Sizzling Pork Sisig **P340.00**

Sizzling Hotdog **P190.00**

Sizzling Tofu **P240.00**

PIZZA



Pork Sisig Pizza **P640.00**

This Sinful Indulgence's Main Star is the Chopped Pork and Liver Seasoned with Lime and Chili Peppers and Is Topped with Pork Cracklings. Perfect with a beer in Hand!

Bistro I Meat You **P630.00**

Topped with Ham, Hungarian and Chinese Sausage, Red Onions, Bell Peppers, Olives and Chili Con Carne. This Pizza is Heaven for All The Meat Lovers Out There.

Kani Surprise **P510.00**

We Love Our Salad So Why not Put it on A Pizza? This Pizza is Topped with Crabmeat, Mangoes, Peaches, Bell Peppers and Onions

Old Fashioned Margherita **P410.00**

For Those Who Like to Keep it Simple, This Thin Crust Pizza is Topped with Mozzarella, Cherry Tomatoes, Local Tomatoes and Basil. Yum!



Veggie Delight **P470.00**

A Pizza Topped with Mushrooms, Bell Peppers, Onions, Tofu, Olives and cauliflower to keep that Beach Body in Good Form.

Hawaiian Pizza **P410.00**

A classic for a reason! Savory ham and sweet pineapple on our delicious crust with melted mozzarella

Seafood Overload **P700.00**

This Pizza is Topped with Squid, Shrimp, Crabmeat and Tuna to Satisfy That Seafood Craving.

DESSERT

Mango Sago w/ Vanilla Ice Cream **P150.00**

A Refreshment Dessert or Ripe Guimaras Mangoes Mixed with Mango Juice, Milk, Sugar, and Tapioca Pearls Served with One Scoop of Vanilla Ice Cream on top.

Cheese Cake In Haven **P200.00**

Nothing Beats Cream Cheese on Graham Crackers Topped with Your Choice of Strawberry, Blueberry or Mango Sauce



Chocolate Bavarois **P200.00**

Airy Bavarian Cream on a rich brownie, finished with chocolate mirror glaze.



LIQUORS

	SHOT	BOTTLE
RUM		
Captain Morgan	100	1,250
GIN		
Tanqueray	165	2,300
Bombay Sapphire	230	3,200
VODKA		
Smirnoff Red	125	1,800
Absolut Blue	125	2,000
Absolut Raspberry	150	2,800
Stolichnaya	150	2,200
Grey Goose	280	4,880
TEQUILA		
Jose Cuervo	160	3,000
Casa Noble		
Reposado	560	8,000
Anejo	600	8,500
BRANDY		
Fundador Solera	150	2,000
Carlos 1	200	3,350
Hennessy VSOP	620	
WHISKEY		
Jim Beam	150	2,300
William Lawson	150	2,300
Jameson	200	3,500
Chivas Regal	210	4,000
Jack Daniels	210	4,000
J. Walker Red	150	2,500
J. Walker Black	200	3,800
J. Walker D. Black	260	5,490
J. Walker Blue	800	15,000
LIQUEUR		
Kahlua	160	2,450
Bailey's	150	2,450
Jagermeister	150	2,600
Tequila Rose	200	2,800

WINE

Hardy's Merlot	1,500
Bistro Red Wine	1,500

COCKTAILS

MOJITO

Classic	PHP 130
Mango	PHP 180
Lychee	PHP 160
Watermelon	PHP 160
Pineapple	PHP 160
Dragonfruit Mojito	PHP 160



MARGARITA

Classic	PHP 130
Mango	PHP 190
Lychee	PHP 170
Pineapple	PHP 170
Watermelon	PHP 170
Blueternate	PHP 140
Spiced	PHP 140

DAIQUIRI

Classic	PHP 130
Mango	PHP 180
Lychee	PHP 160
Pineapple	PHP 160
Watermelon	PHP 160
Spiced	PHP 130

COCKTAIL CARAFE

MOJITO	PHP 450
DAIQUIRI	PHP 450
MARGARITA	PHP 550



CUBA LIBRE	PHP 130
BLUETERNATE VODKA	PHP 130
VODKA SPRITE	PHP 130
GIN TONIC	PHP 130
AMARETTO SOUR	PHP 150
MAI TAI	PHP 160
BLUEBERRY FREEZY	PHP 160
LONG ISLAND ICED TEA	PHP 200
WENG-WENG	PHP 200
PINACOLADA	PHP 200

BEERS

San Miguel Light	PHP 100
Red Horse	PHP 100
San Miguel Pale	PHP 100
San Miguel Apple	PHP 100
Smirnoff Mule	PHP 130
San Mig Bucket	PHP 480
Mule Bucket	PHP 550



FRUITSHAKES & JUICE

Watermelon	PHP 140
Pineapple	PHP 140
Pineapple Cucumber	PHP 140
Pineapple Carrot	PHP 140
P.A. Malunggay Ginger	PHP 140
Cucumber Basil	PHP 140
Banana	PHP 140
Calamansi Mint	PHP 140
Mango	PHP 160
Four Seasons	PHP 160
Frozen iced Tea	PHP 160
Pineapple Basil	PHP 160
Pineapple Mint	PHP 160
Mango Cilantro	PHP 160
Strawberry Banana	PHP 160



SODAS & MORE

Coke regular	PHP 95
Coke zero	PHP 95
Sprite	PHP 95
Bottled water	PHP 40
Hot tea	PHP 60
Minute maid	PHP 65
Tonic water	PHP 150
Fresh milk	PHP 175



COFFEE

Espresso (Single)	P70.00
Espresso (Double)	P85.00
Americano	P85.00
Cafe Latte	P95.00
Cappuccino	P95.00
Cafe Mocha	P120.00
Iced Americano	P105.00
Iced Cafe Latte	P115.00
Iced Cappuccino	P115.00
Iced Cafe Mocha	P140.00

