













Savor the Duo

PASTA VARIATIONS

Salted Egg Singapore Tortellini, curry leaf, chicken, cream cheese 	Thai Red Curry Thailand Spaghetti, lemongrass, chili, tomato, broccoli  <i>Best paired with Tomatotini</i>	Murgh Makhani India Penne, chicken, curry, shallot   <i>Best paired with Tomatotini</i>	Garlic Miso Japan Fusilli, butter, roasted nori, sesame   <i>Best paired with Norimelon</i>
Aligue Philippines Fettucine, crab fat, shrimp, chili, cream  		Squid Ink Indonesia Rissoni, sambal, kecap manis, squid  	

Paired with a choice of
Asian inspired cocktail or mocktail

COCKTAILS

Tomatotini Gin, tomato, basil, lemon	Norimelon Gin, burnt nori, fresh watermelon, lemon
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Lychee-curry
Gin, lychee juice, red curry paste, lemon

MOCKTAILS

Cucumber Peach Tea Peach & pear tea, cucumber, lemon	Apple Jasmin Tea Jasmine tea, green apple, lemon
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Lychee Moonbean
Clarified lychee juice, top with peppermint tea

1,099+



gluten



nuts



seafood



sustainably sourced

Please advise our service team prior to ordering should you have food allergies, intolerances, or special dietary requirements.

All prices are in PHP, VAT-inclusive, and subject to 10% service charge.