

Ilonggo Heritage Cuisine and Flavors of Home

Rich, Complex and Comforting. Our modern Filipino table is an ode to our roots and the future of our heritage. May our Ilonggo kitchen tease your tastebuds and bring you the comfort of home. Namit gid!



all day

FILIPINO BREAKFAST

*All Filipino breakfast choices are served with two eggs cooked your way and pickled papaya; comes with a choice of coffee, tea or chilled juice.

FRIED BONELESS BANGUS	560	PORK LONGGANISA	575	BEEF TAPA	595
CHICKEN TOCINO	560	PORK TOCINO	595		
CHICKEN LONGGANISA	560	CHORIZO HUBAD	575		

AMERICAN BREAKFAST | 650 Baked beans, two eggs cooked your way, potato hash, pan gravy, house-made sausage, bacon and toast; comes with a choice of coffee, tea or chilled juice.

POWER BREAKFAST | 450 House granola mix, yogurt, fruits and chia.

EGGS BENEDICT | Poached eggs, English muffin, spinach duxelle, hollandaise.

TURKEY-STYLE BRINED CHICKEN FILLET 495 HOUSE BACON 525 SALMON GRAVLAX 695

BREAKFAST OMELETTE | 515 Fresh farm eggs, white truffle, grilled mushrooms, cracked pepper, cheddar.

BACON & PANCAKES | 595 House-made pancakes, cured bacon steak, maple butter and fresh farm eggs.

SPANISH SALMON | 820 House sardines of Norwegian salmon, choice of grains, fried egg, pickled vegetables.

STEAK & EGGS | Grilled beef, fried eggs, French beans, grilled mushrooms, blistered cherry tomatoes, balsamic reduction, café de paris.

RIBEYE 1,850 SHORTPLATE 1,100

BACON STEAK | 525 House bacon, fried egg, choice of grains, pickled vegetables.

appetizers

KINILAW | 525 Tuna, coconut cream, libas oil, calamansi caviar, ebiko, native vinegar, salmon skins, guimaras mango, pickled onions, edible flowers.

OYSTER TEMPURA DINAKDAKAN | 695 Oyster tempura, green mango, citrus-mayo dressing, grilled liver

CRABMEAT SUSHI WITH ALIGUE DRESSING | 595 Buttered crabmeat, sushi rice, nori, furikake seasoning, adobong aligue, burnt cheese, Sriracha-sesame dressing.

FISH ALA POBRE | 695 Blue marlin, garlic confit, calamansi-soy vinaigrette, herbed butter.

PANCIT MOLO XIAO LONG BAO | 550 Pancit Molo gelee, house-made wonton skins, diced pork and shrimp, spring onion confit and chili sauce.

PORK SISIG BALLS | 575 Grilled pork mask, pork leg gelatin, Sriracha mayo, citrus rings, chocolate sauce.

BEEF SALPICAO | 625 Beef tenderloin, smoked paprika, garlic chips, red wine.

LENGUA SALPICAO | 795 Ox tongue cubes, red wine, peppercorn sauce, medley of mushrooms.

soup

LASWA AT SUGPO | 675 Medley of market vegetables, vegetable broth, sea prawns, dried squid, dried dilis and dried shrimp.

SINIGANG SA BATUAN | Rich sinigang broth, batuan, market vegetables. Choice of:

SHRIMP 695

SALMON 695

LECHON KAWALI 750

TADYANG 750

LINAGPANG NA ILONGGO INASAL | 550 Grilled chicken & pork roulade, blistered vegetables, charred meat broth

BATCHOY RAMEN | 595 Meat broth, lechon kawali, grilled pork liver, egg noodles, black pepper oil, spring onion nori, furikake seasoning, seasoned seven-minute egg.

BEEF PARES NOODLE SOUP | 550 Beef pares tadyang, house-made chili sauce, egg noodles, 12 hr. beef broth, crispy shallots, seasoned seven-minute egg.

fresh and healthy

FRESH LUMPIA | 425 Cavite style egg crepes, market vegetables, peanut sauce, sweet soy, guimaras cashew powder.

ENSALADA TRIO | 395 Pickled ampalaya, atcharang langka with gata, talong na ensalada with mangga.

TUYOCAESAR SALAD | 495 Mesclun greens, house-made gourmet tuyo, biscocho ends, tuyo Caesar dressing.

pasta/noodles

SPICY TUYO PASTA | 495 House-made gourmet tuyo, grated queso de bola, olives, garlic butter baguette.

PANCIT GUISADO | 525 Stir fried noodles, shrimp, chicken strips, pork fillets, and market vegetables. Served with a garlic butter baguette.

RICHMONDE PANCIT GUISADO | 550 Stir-fried noodles, assorted meat and seafood, salted egg slices, house-made seasoned peanuts. Served with freshly made pandesal.

PALABOK CON ALIGUE | 550 Crispy vermicelli, aligue-infused palabok sauce, shrimps and garlic chips.

share

INASAL NA POMPARNO | 750 Flame grilled pompano, guimaras mango salsa, crispy kangkong

GREEN CURRY SEAFOOD ADOBADO | 850 Flash-fried sea prawns, butterflied squid, market fish fillet, mussels Ilonggo green curry.

L3 (LATIK, LIEMPO, LUKON) | 720 Purée of kalabasa, coconut milk, lechon kawali, sea prawns and market vegetables.

MONGGO'T POMPARNO | 795 Braised monggo beans, coconut milk, beer-battered pompano fillet, camaron rebosado and fried lupu.

GRILLED CHICKEN ESTOFADO | 525 Frenched chicken breast, native vinegar, sweet soy, shallot confit, banana fritters, burnt pineapple.

CHICKEN INASAL | 595 Ilonggo-inspired grilled chicken skewers, housemade chicken oil, pickled vegetables, garlic rice

DINAGYANG ADOBO ILONGGO | 650 Roulade of grilled chicken and pork, Adobo Ilonggo sauce, crispy shallot headdress, diced cucumbers and seasoned seven-minute egg.

CRISPY BINAGOONGAN | 795 Crispy lechon kawali, house-made shrimp paste, fried eggplant, cherry tomatoes. Served with a side of pickled mangoes.

PORK HUMBA | 795 Slow braised pork belly, black beans, citrus soy, breaded seven-minute egg.

PAKSIW NA CRISPY PATA | 1,250 Pork leg confit, banana blossoms, native vinegar, peppercorns

PORK & SHRIMP PINANGAT | 750 Pork & shrimp pinangat, coconut cream, seared shrimps, crispy onions, chili slivers, toasted coconut flakes

LENGUA KARE-KARE | 850 Cubed ox tongue, peanut sauce, house-made shrimp paste, market vegetables, crushed nuts.

SALT & PEPPER BEEF TADYANG | 950 Deep-fried beef tadyang, salt and pepper sauce. Served with a side of spiced vinegar.

dessert

OLD-FASHIONED DOUGHNUTS

TABLEA CHAMPORADO
Ala Mode: 350
Classic: 185

WHITE CHOCOLATE CHAMPORADO
Ala Mode: 335
Classic: 185

BANDI
Ala Mode: 320
Classic: 165

DRAGON FRUIT BILBERRY
Ala Mode: 375
Classic: 195

BANANA PUFF PASTRY | 395 Upside-down puff pastry, torched banana, local cheese, housemade banana sorbet, cashew sand, Chantilly cream, pinasugbo sauce.

MACARON TRIO | 325 Batuan, Tablea, Guimaras mango.

BATUAN & GUIMARAS MANGO PAVLOVA | 350 Pavlova, Batuan compote, goat's cheese, fresh Guimaras mango, meringue shards.

HOUSE-MADE ICE CREAM | 325 Muscovado ice cream, tempered chocolate tuile, burnt latik sauce.

WHITE CHOCOLATE CHAMPORADO | 350 Rolled oats, grated white chocolate, dried mango, house-made biscocho.

CALAMANSI CHEESECAKE | 350 Biscuit crumble, calamansi curd, pastry cream, calamansi cheesecake.

Cafe Menu

soup

ROASTED TOMATO SOUP | 400 Oven roasted tomatoes, fresh basil, crème fraiche, vegetable broth.

WILD MUSHROOM SOUP | 400 Medley of wild mushrooms, white wine, white truffle.
Served with garlic butter baguette.

FRENCH ONION SOUP | 425 Caramelized onions, 12-hr. beef stock, topped with toasted sourdough and gruyere cheese.

salad

RICHMONDE SALAD WITH SEASONED SEVEN-MINUTE EGG | 560 chicken, shrimp, mangoes, mesclun greens, honey mustard vinaigrette, red onion slivers.

CLASSIC CAESAR SALAD | 525 Mesclun greens, anchovy Caesar dressing, croutons, minced bacon, salad tomatoes.

TUNA POKE SALAD | 575 Mesclun greens, dressed tuna sashimi, Guimaras mango, cucumber rondelle.
Roasted sesame dressing.



bread and sandwiches

MEAT-FREE TARTINE

PEACHES & HONEY | 400

GOURMET TUYO | 400

ROASTED TOMATO & MORINGA PESTO | 400

THE RICHMONDE CLUB | 625 Layers of ham, cheese, chicken salad, egg and bacon. Served with potato wedges.

GRILLED CHEESE SANDWICH WITH TRUFFLE FRIES | 595 Sharp cheddar, pepper jack cheese, mozzarella, white cheddar cheese, caramelized onions. Served with tomato dip.

FISH BURGER | 595 Breaded market fish fillet, pretzel bun, garlic confit spread, pickle relish. Served with a side of potato wedges.

CRISPY CHICKEN SANDWICH | 595 Fried chicken fillet, sriracha faux cream, pretzel buns, potato wedges.

BREAKFAST BURGER | 595 Chori patty, housemade bacon, mustard, pickled onions, fried egg, pretzel bun, potato wedges.

RICHMONDE BURGER | 625 100% USDA Beef Patty, gruyere cheese, Japanese mayo in a pretzel bun.
Served with a side of potato wedges.

pasta

MORINGA PESTO PASTA | 500 Malunggay-basil pesto, guimaras cashew nuts, quezo de bola, olive oil, linguine.

SPANISH SALMON PASTA | 795 House-made Spanish salmon, linguine, quezo de bola, olives.

AGLIO E OLIO | 520 Sautéed shrimps, olive oil, grated parmesan cheese, garlic chips, spaghetti.

PASTA CARBONARA | 570 Crème sauce, rendered bacon bits, parmesan cheese, egg yolk, linguine.

BOLOGNESE | 520 Tomato concasse, meat sauce, parmesan cheese, spaghetti.

BURGER MAC AND CHEESE | 650 Beef patty and house-made cheese sauce, Tex-Mex seasoning, garlic butter baguette.

entree

- GRATINATED FISH FILLET | 795** Pan-seared fish fillet, vino blanco , signature crème sauce, beetroot potato mash, buttered peas.
- PAN-SEARED SALMON | 875** Pan-seared Norwegian salmon fillet, potato mash, buttered greens, beurre blanc sauce.
- PAN CRUSTED SALMON | 995** Faux cream, Norwegian salmon, seasoned crumbs, tare sauce, side vegetables.
- FISH & CHIPS | 795** Beer battered pomfret fillets, house-made bbq potato wedges, garlic sauce, spiced vinegar.
- SEAFOOD THERMIDOR | 975** Pimiento, medley of seafood, parmesan, smoked chili seasoning.
- CHICKEN PARM & POTATOES | 850** Fillet of chicken, tomato concasse, medley of cheese, garlic smashed potatoes.
- GRILLED YOGURT CHICKEN KEBAB | 850** House-made yogurt sauce, grilled boneless chicken thighs, flat bread, grilled vegetables.
- RICHMONDE FRIED CHICKEN | 595** Deep-fried boneless chicken, smoked paprika, potato wedges, mushroom gravy.
Served with a side of coleslaw.
- SALISBURY STEAK | 795** Certified Angus beef patty, mushroom bordelaise, potato mash, caramelized onions , buttered greens.
- OX TONGUE IN RED WINE REDUCTION | 725** Ox tongue simmered in red wine reduction, flambéed olives, spiced beef au jus, buttered greens. Served with a side of garlic butter baguette.

paella

- PAELLA SEVILLANA | 800** Chicken, Spanish chorizo, shrimp, squid, tomato concasse.
- PAELLA NEGRA | 820** Squid ink, garlic sauce, seafood medley.

sides and sweets

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| STEAMED RICE 110 | BASKET OF BREAD 325 | POLENTA 150 |
| GARLIC RICE 120 | FRESH FRUIT PLATE 195 | BUTTERED 195 |
| DIRTY FRIED RICE 120 | FRESH FRUIT PLATTER 295 | VEGETABLES |
| ALIGUE RICE 150 | EGGS COOKED YOUR WAY 60 | YOGURT 150 |
| POTATO FRIES 160 | BACON STRIPS 305 | SAUCE |
| POTATO WEDGES 250 | CREAMED SPINACH 150 | TRUFFLE 250 |
| PICKLED MANGO 110 | BUTTERED CORN 150 | FRIES |
| | GARLIC POTATO MASH 175 | FLAT 150 |
| | | BREAD |

drinks

HOUSE WINE

ERNEST & JULIO GALLO,
MERLOT-CALIFORNIA
GLASS | 450 BOTTLE | 1,640

ERNEST & JULIO GALLO,
CHARDONNAY

GLASS | 450 BOTTLE | 1,640

CALIFORNIAN WINES

BAREFOOT MOSCATO
BOTTLE | 1,850

BAREFOOT
CABERNET SAUVIGNON
BOTTLE | 1,950

BAREFOOT MERLOT
BOTTLE | 1,995

CHILEAN WINES

STA. LUZ MERLOT
BOTTLE | 1,650

STA. LUZ
SAUVIGNON BLANC
BOTTLE | 1,650

AUSTRALIAN WINES

HARDY'S VR, SHIRAZ
BOTTLE | 1,750

HARDY'S VR, CHARDONNAY
BOTTLE | 1,550

SOFTDRINKS | 140

COKE, COKE LIGHT, COKE ZERO,
SPRITE, ROYAL TRU-ORANGE

TEA (PLEASE ASK YOUR SERVER FOR FLAVOR SELECTIONS) | 165

WATER

SUMMIT BOTTLED WATER
STILL | 165
SPARKLING | 165

PERRIER | 280
SPARKLING WATER

SODA WATER | 160

JUICES

FRESH JUICES / SHAKES | 265
MANGO (RIPE / GREEN)
PINEAPPLE, WATERMELON
FRESH ORANGE | 390

LEMONADE | 265

CHILLED JUICES | 210
MANGO, ORANGE, APPLE
PINEAPPLE, DALANDAN

off the grill

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| FLAME-GRILLED PORKCHOP | 975 |
| BBQ RACK OF RIBS | 950 |
| FILET MIGNON (250G) | 2,250 |
| USDA STRIPLOIN (180G) | 2,250 |
| USDA RIBEYE (100G)
minimum of 400 grams | 695 |
- *choice of either rice or mashed potato and creamed spinach or buttered corn.

BEERS

SAN MIGUEL BEER
PALE PILSEN, LIGHT | 190
FLAVORED, SUPER DRY, CERVEZA | 240
PREMIUM | 170

SMIRNOFF MULE | 240

CORONA | 410

HEINEKEN

BOTTLE (330 ML) | 340
DRAFT (250 ML / 500 ML) | 250 / 420

COFFEE

BREWED, AMERICANO, DECAFFEINATED | 160
CAPPUCCINO, CAFE MOCHA, LATTE | 175
ESPRESSO | 160 DOUBLE ESPRESSO | 240
HOT CHOCOLATE | 185 MILK (HOT /COLD) | 150

FROZEN ICED TEA | 225

LEMON ICED TEA | 165

