

All Day Breakfast

Filipino Breakfast Php 625

All Filipino Breakfast choices are served with two (2) eggs cooked your way and pickled papaya. Comes with a choice of coffee, tea, or chilled juice.

American Breakfast Php 695

Baked beans, two (2) eggs cooked your way, potato hash, house-made sausage, bacon and toast, pan gravy. Comes with a choice of coffee, tea, or chilled juice.

Breakfast Omelette Php 550

Fresh farm eggs, white truffle, mushrooms, cracked pepper, cheddar.

Eggs Benedict Php 695

Poached eggs, English muffin, spinach duxelle, hollandaise.

Bacon Steak Php 625

House bacon, fried egg, choice of grains, pickled vegetables.

Corned Beef and Hash Php 950

Potato hash, eggs, sauerkraut, house-made corned beef, grilled cabbage.

Steak and Eggs Php 2,035

Ribeye, fried eggs, French beans, grilled mushrooms, blistered cherry tomatoes, balsamic reduction, café de paris.



Something Healthy

Power Breakfast Php 595

House granola mix, yogurt, fruits, milk, & honey.

Vegan Tartine Php 495

Vegan cream cheese, candied tomatoes, balsamic reduction, sourdough toast.

Mushroom Steak Php 650

Pan-grilled mushroom patty, vegan mushroom sauce, eggs, grilled tomatoes, choice of grains/starch.

Vegan Ala Cubana Php 550

Tofu, diced medley of vegetables, raisins, mushrooms, tomato concasse, tamari, bruleéd bananas, brown rice.



Let's Start

Kinilaw + Crisps Php 595

Dressed tuna sashimi, coconut cream aioli, native vinegar, ebiko, pickled onions and cucumbers, Guimaras mangoes, dehydrated rice chips, coriander.

Sampaguita Salmon Gravlax Php 650

Sourdough, Sampaguita smoked salmon, libas oil, garlic aioli, batuan jam, diced mangoes, tare sauce.

Fried Onions + Sinigang Essence Php 495

Fried battered onions, batuan powder, truffle aioli, muscovado bbq sauce.

Carabao Cheese + Garlic Bread Php 525

House-made carabao cheese, garlic-latik butter, sourdough flatbread, shavings of gruyère.

Bagoong + Chicharon Php 650

House-made chicharones, shrimp paste, tomatoes, slices of chilies, onion relish, green mangoes.

Inasal Platter Php 795

Layers of beef and pork inasal, chicken inasal tsukune, Sampaguita cured egg yolk, garlic-onion furikake, adobo llonggo au jus.

Pancit Molo Xiao Long Bao Php 575

Pancit Molo geleé, house-made wonton skins, diced pork and shrimp, spring onion confit, chili sauce.

Fresh Harvest

Fresh Lumpia Php 495

Cavite style crepes, market vegetables, peanut sauce, sweet soy, Guimaras cashew powder.

Ensalada Trio Php 495

Pickled ampalaya, atcharang langka with gata, ensaladang talong & mangga.





THE GRANARY

Piping Hot

Sugpo + Laswa 🍴

Medley of market vegetables, vegetable broth, prawns, dried squid, dried dill, dried shrimp.

Lechon Sinigang 🍴

Rich sinigang broth, batuan, market vegetables, lechon ilonggo.

Batchoy Ramen 🍴

12hr pork stock, lechon kawali, grilled bbq pork liver, egg noodles, black pepper oil, spring onion nori, furikake seasoning, 7min egg.

Salmon + Batuan 🍴

Norwegian salmon fillets, batuan broth, market vegetables.

Linagpang na Pompano 🍴

Butterflied pompano, blistered vegetables, charred meat broth.

Tadyang na Kansi 🍴

braised beef tadyang, grilled bone marrow, libas gremolata, batuan, annatto.

Nothing Beats the Classics

Wild Mushroom Soup 🍴

Medley of wild mushrooms, beef stock, white wine, white truffle, garlic butter baguette.

Roasted Tomato Soup 🍴

Oven roasted tomatoes, fresh basil, crème fraîche, vegetable broth.

French Onion Soup 🍴

Caramelized onions, 12hr beef stock, toasted sourdough and gruyere cheese.



Pasta or Noodle

Classic Pancit Guisado 🍴

Stir fried noodles, shrimp, chicken strips, pork fillets, market vegetables. Served with a side of garlic butter baguette.

Palabok Con Aligue 🍴

Crispy vermicelli, aligue infused palabok sauce, shrimps, garlic chips.

Moringa Pesto Pasta 🍴

Malunggay-basil pesto, Guimaras cashew nuts, queso de bola, olive oil, linguine, roasted tomatoes, sourdough.

Agllo Olio 🍴

Sautéed shrimps, garlic chips, olive oil, grated parmesan cheese, sourdough.

Carbonara 🍴

Crème sauce, rendered smoked bacon, parmesan cheese, egg yolk, garlic buttered baguette.

Puttanesca 🍴

Blistered capers, shades of olives, anchovies, roasted garlic, tomato concasse, parmesan, chili flakes, spaghetti, garlic butter baguette.

Bolognese 🍴

Meat sauce, tomato concassé, spaghetti, parmesan shavings, garlic butter baguette.



Go Green!

Richmonde Salad with 7 Min. Egg 🍴

Shrimp, mangoes, mesclun greens, honey mustard vinaigrette, 7min egg, red onion slivers, Cajun chicken.

Classic Caesar Salad 🍴

Mesclun greens, anchovy Caesar dressing, croutons, minced bacon, salad tomatoes.



THE GRANARY

Cap or in Between

The Richmond Club 🍷

Php 685

Layers of ham, cheese, chicken salad, egg, bacon. Served with potato wedges.

Grilled Cheese Sandwich 🧀🍷

Php 695

Sharp cheddar, pepper jack cheese, mozzarella, white cheddar cheese, caramelized onions. Served with tomato dip and truffle fries.

Fish and Apples 🍷🍏

Php 550

Toasted sourdough, green and red apples, dressed tuna, arugula, onion slivers, pickles, celery, lollo rosso, chopped walnuts.

Richmonde Burger 🍷

Php 695

100% USDA beef patty, gruyère cheese, Japanese mayo, pretzel bun. Served with a side of potato wedges.

The Main Event

Adobong Pugita 🍷

Php 750

Sous-vide pulpo, squid ink adobo sauce, herb oil, annatto, seared tomatoes, grilled leeks, garlic aioli.

Inasal na Pompano 🍷🍷

Php 825

flame-grilled butterflied pompano, Guimaras mango salsa, butter soy basting.

Fish Caesar with Tultul 🍷

Php 750

beer battered pomfret, classic caesar dressing, sharp cheese shavings, tultul.

Baked Scallops 🍷🍷

Php 750

Buttered scallops, roasted garlic confit, white cheese sauce.

Linutik 🍷

Php 950

Malunggay oil, roasted squash puree, flash-fried shrimps, buttered greens, kalkag-malunggay dust.

Seafood Pinangat 🍷🍷

Php 875

Chilean mussels, clams, coconut cream, seared shrimps, crispy onions, chili slivers, toasted coconut flakes.

Garlic Confit Marlin 🍷🍷

Php 975

Garlic confit, seared blue marlin, lemon butter sauce, crispy heirloom garlic.

Monggo't Inihaw 🍷

Php 875

Braised monggo beans, coconut milk, grilled roulade of chicken inasal, fried lupu.

Dinagyang Adobo Ilonggo 🍷🍷

Php 750

Roulade of chicken inasal, Adobo Ilonggo sauce, crispy shallot headdress, diced cucumbers, seasoned 7min egg.



Lechon Sisig

Php 695

Lechon Ilonggo, tamarind-libas soy reduction, sliced chilies, house-made chihcaron, liver aioli, onion relish.

Pata Paksiw 🍷

Php 1,500

Pork leg confit, banana blossoms, native vinegar, peppercorns.

Ilonggo Kaldereta 🍷

Php 1,250

Lamb shank, kaldereta au jus, medley of olives, blistered tomatoes, olive sand.

Beef Pares Manila

Php 695

Braised beef tadyang, star anise-soy glaze, roasted bone marrow, chili sauce, calamansi.

Lengua Estofado

Php 975

braised ox tongue, shallots, muscovado sugar, fried saba.

Karne Frita

Php 750

Calamansi-soy sauce, beef au jus, cracked pepper, lechon baka, caramelized onions.



Chef's Recommendation



Vegetarian-friendly



MHR Signature



Sampaguita



Richmonde Signature



Muslim-friendly

Off the Grill

Chicken Inasal Skewers 🍴👤

Fillet of chicken thighs, blistered leeks, crispy chicken skin dust, pickled vegetables, native sauce, chicken oil.

Php 695

Rack of Ribs 🍴

Twice-cooked flame grilled rack of ribs, muscovado bbq sauce, garlic mushrooms, buttered corn.

Php 1,150

Flame-grilled Porkchop 🍴

Brandy peppercorn sauce, brined tomahawk porkchops, buttered French beans, side salad.

Php 1,150

USDA Filet Mignon

Beef medallions, brandy peppercorn, café de paris, buttered beans, creamed spinach.

Php 2,500

USDA Ribeye

Pan seared USDA ribeye, buttered French beans, creamed spinach, buttered corn, house-made steak sauce.

Php 3,950



Our Cafe Favorites

Fish + Capers 🍴

Seared pomfret fillet, vino blanco, garlic confit, lemon butter sauce, flambeéd capers.

Php 825

Pan Seared Salmon 🍴

Potato mash, pan seared Norwegian salmon fillet, buttered greens, beurre blanc.

Php 975

Fish n' Chips with Budbud Salt 🍴

Beer battered pomfret fillets, house-made bbq potato wedges, garlic sauce, malt vinegar, budbud salt shavings.

Php 875

Chicken and Fries 🍴👤

Deep fried boneless chicken, smoked paprika, potato wedges, mushroom gravy. Served with a side of coleslaw.

Php 650

Yogurt Chicken Steak 🍴

Garam masala, pan roasted vegetables, seared fillet of chicken, yogurt sauce, onion relish, mango chutney.

Php 935

Salisbury Steak 🍴

Certified Angus beef patty, mushroom bordelaise, potato mash, caramelized onions, buttered greens.

Php 950

Ox Tongue in Red Wine Reduction 🍴

Ox tongue simmered in red wine reduction, flambeéd olives, spiced beef au jus, buttered greens, garlic butter baguette.

Php 975



Sweet Endings

Ilonggo Tiramisu 🍴

Kape Iloilo, Cabatuan tablea, tiramisu cream, lady fingers.

Php 495

Bananas Foster 🍴

Sampaguita ice cream, lakatan brulée, Tultul latik, bandi, rice crispies, Hinolan's barquillos, chantilly cream.

Php 450

Macaron Trio 🍴

Batuan macaron, Tablea macaron, Guimaras mango macaron.

Php 355

Bibingka Ilonggo 🍴

Coconut shavings, basque cheesecake, keso de bola, salted egg buttercream.

Php 495

Tablea and Tultul Cheesecake 🍴

Tablea basque cheesecake, molten chocolate, Cabatuan tablea, Tultul shavings.

Php 495

Sides

Steamed Rice

Php 120

Garlic Rice

Php 130

Potato Fries

Php 175

Potato Wedges

Php 275

Truffle Fries

Php 275

Basket of Bread

Php 355

Two (2) Eggs Cooked Your Way

Php 65

Garlic Potato Mash

Php 190

Buttered Vegetables

Php 215

Seasonal Fresh Fruit Plate

Php 215

Seasonal Fresh Fruit Platter

Php 325





BEVERAGE LIST

House Wine

	Glass	Bottle
Aphotic Red	Php 595	Php 1,950
Aphotic White	Php 595	Php 1,950

Wine Selection

BAREFOOT

Moscato	Php 2,200
Cabernet Sauvignon	Php 2,350
Merlot	Php 2,400
Sweet Red Blend	Php 2,400
Sauvignon Blanc	Php 2,400

HARDY'S

VR Shiraz	Php 2,120
VR Chardonnay	Php 2,120

CANYON ROAD

Merlot	Php 2,200
Chardonnay	Php 2,200

CARNIVORE

Cabernet Sauvignon	Php 2,400
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SPARKLING WINE

Andre Spumante	Php 4,500
Andre Cold Duck	Php 4,500

Soda

Coke	Php 160
Coke Light	Php 160
Coke Zero	Php 160
Sprite	Php 160
Royal	Php 160

Water

Summit Still	Php 200
Sparkling	Php 200
Perrier Sparkling Water	Php 325

Lemonade

Hot/Cold	Php 290
Lemon Iced Tea	Php 220
Frozen Ice Tea	Php 265

Fresh Juices

Mango	Php 290
Pineapple	Php 290
Watermelon	Php 290
Fresh Orange	Php 430

Chilled Juices

Mango	Php 245
Orange	Php 245
Pineapple	Php 245

Shakes

Ripe/Green Mango	Php 305
Pineapple	Php 305
Watermelon	Php 305

Coffee

Brewed, Americano, Decaffeinated	Php 185
Cappuccino, Cafe Mocha, Latte	Php 205
Espresso	Php 185
Double Espresso	Php 260
Hot/Cold Chocolate	Php 275
Hot/Cold Milk	Php 195

Milkshakes

Vanilla	Php 375
Strawberry	Php 375
Chocolate	Php 375

Beers

SAN MIGUEL BEER

Pale Pilsen	Php 235
San Miguel Light	Php 235
Super dry	Php 275
Flavored Beer	Php 275
Cerveza Negra	Php 275
San Mig Premium	Php 275

SMIRNOFF MULE

CORONA	Php 280
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HEINEKEN

Bottle	Php 395
Draft 250 ml	Php 290
Draft 500 ml	Php 475