LUSH BAR & LOUNGE

Elevate your Senses and Indulge in Culinary Bliss



APPETIZER

Assorted Cheese Platters & Cold Cuts 🗅

1,400

Classic chacuteries, assortment of imported soft & hard cheese, cold cuts, dried fruits, nuts, biscuit, crackers and grapes

Nacho Supreme



750

Our fiesta-coloured corn nachos, topped with grated mozzarella cheese, tropical fruit salsa, bacon bits, jalapenos, and our signature chili corn carne, drizzle with garlic ranch & cheese sauce (good for 3-4 persons).

Beef Salpicao

600

U.S beef tenderloin, sautéed in olive oil and garlic, onion, black olives, cherry tomatoes, chilli flakes and button mushrooms. Served with herbed garlic toast bread.

Sesame Crusted Seared Tuna loin

400

with ripe sweet mango, pickle radish, wasabi cream and balsamic reduction.

Potato Sampler &

400

Combination of 3 way of crispy potato chips, fries and coated potato wedges, served with honey mustard, ranch dressing and tomato catsup on the side.

Pork Sisig

(Kapampangan Speciality)

350

Authentic Kapampangan crispy pork face & ear onions, peppers tossed in tangy & savory dressing in sizzling plate.

Calamares Fritos

350

Deep fried tender squid ring, breaded in panko with honey mustard dressing and tangy coriander chili dip.

French Fries &

220 grams of French fries, served with garlic ranch dressing and tomato catsup on the side.

Chicharon Bulaklak

Tangly & crispy fried pork mesentery or (flower crackling), with spiced flavoured vinaigrette dip.

SOUP

Wonton Noodles Soup

400

Fresh Hong Kong egg noodles, steamed shrimp wontons, roast char siew pork, mushrooms and choy sum.

Clam Chowder Soup

300

A rich creamy-based soup with a blend of fresh clams, potatoes and vegetables. Served in a bread bowl.

Grilled Cheese Tomato Soup &

150

Fresh cream of tomato soup with tarragon, topped with grilled cheese crouton, and balsamic reduction.

Creamy Cinnamon Pumpkin Soup

A rich and creamy cinnamon pumpkin soup, drizzled with cream fraiche, served with lavosh crostini bread.

SALAD

Pomelo & Mango Salad with Grilled Shrimp @

500

Assorted garden greens lettuce with pomelo, grilled shrimp, ripe mango, shallot, croutons, kesong puti, in broken balsamic vinaigrette.

Parmesan Basket Salad 🧭

Organic mesclun green salad, mixed herb, shaved parmesan, cherry tomato, strawberry, orange, shallot, nuts and choice of dressing; tarragon vinaigrette & honey mustard dressing.

Classic Caesar Salad 🔾

350

Organic mixed greens lettuce, Caesar dressing, bacon bits, parmesan cheese topped with herbs croutons and crispy shrimp tempura.

Asian Mixed Salad

300

Organic mixed greens lettuce, red cabbage, bean sprouts, cucumber, carrots, mandarin orange, ripe mango and crispy fried wonton wrapper, tossed in sesame lime, drizzled with peanut dressing, and topped with crispy chicken strips.

ENTRÉES

Crispy Pork Pata



1.400

A classic traditional succulent tender crispy front pork leg, with spicy crispy garlic on top, onion ring, chives, with special soy vinaigrette sauce.

Grilled Tiger Prawns

850

Served with garlic, and herbs in lemon butter sauce.

Famous Beef Kare-kare

500

Stew of beef oxtail, ox tripe, and meat with steamed banana blossoms, string beans, eggplant, native petchay, in peanut sauce, served with steamed white rice and homemade shrimp paste on the side.

Sinigang na Beef Ribs

500

Tamarind & sour soup dish with soft tender beef ribs, radish, string beans, eggplant, tomato, onion, okra, taro roots and water spinach, served with white steamed rice.

Sinigang na Hipon

500

Tamarind & sour soup dish with white shrimp, radish, string green beans, eggplant, tomato, onion, and water spinach, served with steamed white rice

Oven Roasted Australian Salmon Fillet

500

Herbs marble baby potato, sauteed broccoli, in spiced tomato tarragon sauce.

Pan Roasted Salmon Fillet

Fresh Salmon Fillet served with Spanish baby potatoes, sauteed broccoli and cherry tomatoes in spiced tomato tarragon sauce.

Herbs Roasted Chicken

450

Herbs roasted chicken served with tropical fruit salsa on top and house gravy sauce served with steamed white rice.

PRICES ARE IN PHILIPPINE PESO, INCLUSIVE OF APPLICABLE GOVERNMENT TAXES.

Please be advised that prepared food items may include milk, wheat, soybeans, peanuts, tree nuts, fish and shell fish. For guests with food allergies or specific dietary needs, please inform our team members when you order. Your well-being matters to us!





Grilled Peri-Peri Chicken

450

Flavored spiced marinated grill chicken, with herbs rustic potato, corn cobb, mushroom, and Italian sausage in natural au-jus.

Sinigang na Pork Ribs 🔾

400

Tamarind & sour soup dish with soft tender pork ribs, radish, string beans, eggplant, tomato, onion, okra, taro roots and water spinach, served with white steamed rice.

Pinakbet ng Ilokano at Pork Bagnet

400

Sautéed seasoned local vegetables, squash, string beans, eggplant, okra, bitter gourd, green chili, in fermented fish sauce, topped with crispy pork belly, served with steamed white rice.

OFF THE GRILL

Fresh from our fired grilled oven, served with your choices of rice, mashed/baked potatoes, french fries with fresh garden organic buttered vegetables. with your choice of black peppercorn sauce, red wine sauce, mushroom sauce, or chimichurri sauce.

| U.S Certified Black Angus Beef Rib Eye (350 g) | 3,200 |
|--|-------|
| U.S Certified Black Angus Beef Tenderloin (250 g) | 2,600 |
| U.S Certified Black Angus Beef T-Bone Steak (450 g) | 2,400 |
| Australian Lamb Chop (250 g) | 1,300 |

KIDS' CHOICE

Fish & Chips

450

Battered coated fish fillet with tartar dip and French fries.

Crispy Fried Chicken in a Basket

450

With criss cross potato chips in pan gravy sauce.

Breaded Chicken Tender

400

Breaded crispy chicken finger with sweet garlic aioli dip and French fries.

Sweet Style Spaghetti

350

Sweet tomato sauce with red sausage and parmesan cheese. Served with garlic toast bread.

SANDWICH

(All served with French fries)

U.S Angus Burger

500

Our classic 180-gram U.S. Angus Beef patties, crisp bacon, cheddar cheese, organic green, tomato, gherkin and fried onion ring, sautéed shitake mushroom, poached egg with smoked hickory barbecue sauce, black & white sesame buns.

Monte Cristo 450

Melted Swiss ham & Monterey jack cheese in white bread, coated in toasted creamy cinnamon dip and splash of powder sugar.

Triple Decker Club

450

Fresh sliced beef pastrami, organic lettuce, tomato, egg, chunky Chicken and crispy bacon in white or wheat bread, served with crispy potato chips.

ALL TIME FAVORITES

Special Palabok

450

White rice noodles, in shrimp paste sauce, with beansprouts, pork crackling and smoked tinapa flakes, spring onion, crispy garlic, topped with salted egg and calamansi, served with puto.

2-Way of Ginataan &

350

Pinoy favorite ginataang bilo-bilo, mais and brown mongo, served with white sesame torones saba, sweet corn manga't langka.

Pork Dinuguan at Puto 🔾

350

Filipino pork blood stew, pork ear and face slice, sautéed in onion, garlic, ginger, vinegar, served with puto.

Guisadong Pansit Miki Bihon

350

Egg, & rice flour white noodles, sautéed with garden vegetables, free-range chicken strips and white shrimps, garnished with slices of boiled egg, served with puto.

FRESHLY BAKED PIZZA

ALL THIN AND CRISPY

Italian Sausage & Pepperoni Pizza 🕞

650

Tomato coulis, mozzarella cheese, caramelized onion, Italian sausage, pepperoni, mushroom, basil leaves, parsley & olive oil.

Four Cheese Pizza

650

Very tempting must-try pizza, a blend of feta, gorgonzola, parmesan, tomato coulis and mozzarella cheese.

Luxent All Meat Pizza

600

Scrumptious pizza loaded with beef, pork, chicken, and cured meat, with mozzarella cheese and tomato coulis.

Fruittie de Mari Pizza 🔾

600

Tomato coulis, mozzarella cheese, shrimp, mussel, squid, salmon basil and olive oil

PASTA

(All served with herbed garlic toast bread)

Seafood Marinara

500

Linguini pasta in tomato concasse sauce, sautéed fresh mixed seafood, topped with shaved parmesan cheese.

Luxent Carbonara 🔾

500

Luxent version of creamy carbonara with bacon, mushroom, in creamy béchamel sauce, and poached egg, topped with parmesan cheese.

Bolognese Spaghetti

400

Spaghetti pasta with homemade Angus beef meatball in herbs tomato pomodoro and shaved parmesan cheese.

Vongole Pasta

400

Fresh sautéed clams in white wine, with basil, olive oil, tomato, chili in linguini pasta, topped with shaved parmesan cheese

DESSERT

Fresh Fruits in Season & 500 A platter of 4 different kinds of fresh seasonal fruits.

New York Style Baked Cheese Cake 250 with forest berries compote.

Cebuano Sweet Mango Tarte Tatin 200 Sweet Mango in Filo crust tart with Vanilla bean ice cream.

Soft and hand-baked

200 **Dark Chocolate Cake**

Lime Coconut Panna Cotta 150 Okinawa syrup and caramelized puff rice.

Ice Cream (per scoop) 100

JAPANESE CORNER

(with wasabi, calamansi, kikkoman, gari, sushi rice and chuma)

MAKIMONO I

| Unagi Maki Dragon Maki | 500 400 |
|---------------------------|------------|
| Tekka Maki | 400 |
| California Maki | 400 |
| Ebi Tempura Maki | 400 |

NIGIRI SUSHI

| Hamachi Sushi | 550 |
|------------------|-----|
| | 500 |
| Unagi Sushi | |
| Tuna Sushi | 350 |
| Ebi Sushi | 350 |
| Kani Sushi | 350 |
| Salmon Sushi | 350 |
| Shime Saba Sushi | 350 |
| Tamago Sushi | 300 |

SASHIMI &

| Hamachi Sashimi | 550 |
|--------------------|-----|
| | 550 |
| Shime Saba Sashimi | 450 |
| Kani Sashimi | 400 |
| Salmon Sashimi | 350 |
| Tuna Sashimi | 350 |
| Ebi Sashimi | 350 |
| Tamago Sashimi | 350 |

SOUPS

Toniiru Soup 200

Japanese soy beans based with pork strip, vegetable, and spring onion.

Tori Yasai Soup

Clear bonito broth soup with chicken strip, vegetable, naruto & wakame.

Misoshiru

Japanese soy bean based soup with soft Japanese beancuard, wakame and spring onion.

DONBURI

(Traditional & classic Japanese rice toppings with soup & pickles)

Gyudon 😡

500

Thin slice beef strip beef loin, simmered with donburi sauce, onion, leeks, vermicelli noodles and fresh egg yolk.

Tendon 500

Ebi tempura with mixed tempura vegetables simmered in donburi sauce, tanuki, and enoki mushroom.

450 Tori Karaage Don

Japanese boneless breaded crispy fried chicken style, drizzle with tongaksu and teriyaki sauce.

Katsudon 🔂 450

Breaded pork cutlet, simmered in donburi sauce, with leeks, onion, and beaten egg.

Ovakudon

Strip of chicken breast, simmered in donburi sauce, with leeks, onion and beaten egg.

RAMEN NOODLES

Miso Ramen

Aromatic creamy pork & chicken broth with Japanese miso, sliced marinated soft pork chashu, ground pork, soft momen tofu, wakame, fish cake, fresh shitake mushroom, beansprout, soy-marinated soft-boiled egg, topped with crispy sushi nori and scallion in fresh ramen noodles.

Shoyu Ramen 🚨 400

Light tangly and savoury flavoured dashi stock, with marinated soft tender pork chashu, tamago yaki, Japanese sweet corn, negi, water spinach, ear mushroom, soymarinated soft-boiled egg, topped with crispy sushi nori in fresh ramen noodles

Tonkatsu Ramen 400

Roasted crispy pork belly in umami creamy broth, fresh enoki mushroom, onion leeks, naruto, pickle radish, bokchoy, soy marinated soft-boiled egg, topped with crispy sushi nori in fresh ramen noodles.



NABEMONO: Menrui

Beef Sukiyaki 700

Thinly sliced Angus beef wagyu, simmered in sukiyaki sauce, with Japanese tofu, fresh egg, mushroom, & mixed vegetables.

Nabayaki Udon 𝒇 450

White Japanese noodles boiled in hot pot with white shrimp, egg yolk, naruto & vegetables.

Tempura Udon / Soba ♥ 450

White Japanese white or brown wheat noodles with ebi tempura, soft boiled & vegetables.

AGEMONO

(Deep fried chicken, seafood, pork & vegetable)

Ebi Tempura 550

Crispy fried white shrimp, coated in tempura batter, served with grated ginger and white radish and tempura sauce.

Ebi Furai 550

Crispy and coated white shrimp in Japanese breadcrumbs, with Asian coleslaw, with tonkatsu sauce.

Tonkatsu 🙃 450

Crispy and coated tender pork cutlet in Japanese breadcrumbs, with Asian coleslaw, with tonkatsu sauce.

Tori Karaage 400

Japanese-style boneless marinated crispy fried chicken in ginger soy, Served with Asian coleslaw, drizzled with Japanese mayonnaise.

TEPPANYAKI

(Grilled and served with teppanyaki sauce)

Japanese Wagyu Beef Rib Eye 650

Sautéed succulent Japanese Angus beef wagyu rib eye with vegetable and special teppanyaki & yakiniko sauce.

Assorted Seafood Teppan 600

Sautéed in teppan grill, assorted mixed seafood likes, shrimp, fish fillet, Salmon, squid & vegetables with special teppanyaki sauce.

Tori Teppanyaki 450

Sauteed in teppan grill, boneless chicken fillet with vegetable, and special teppanyaki sauce.

Yaki Soba / Udon 🔾 450

Stir fry Japanese white or brown wheat noodles, with shrimp, squid, pork & vegetable, in bulldog sauce.

Yasai Itame 350

Assorted sautéed mixed vegetable and pork, with sake, mirin, Kikkoman, butter and garlic.

Ebi Teppanyaki 55

Sautéed in teppan grill, fresh tiger prawns, and vegetable with special teppanyaki sauce.

Ika Teppanyaki

Sautéed in teppan grill, fresh squid and vegetable with special teppanyaki sauce.

Tuna Teppanyaki

500

550

Sautéed in teppan grill, fresh tuna fillet, & vegetable with special teppanyaki sauce.

Salmon Teppanyaki

500

Sautéed in teppan grill, fresh salmon fillet, & vegetable with special teppanyaki sauce.

ROBATA YAKI

(Serve with Japanese soup, vegetable pickle & Japanese steamed rice)

Salmon Teriyaki

500

Marinated grilled salmon fillet with pickle vegetable, in teriyaki sauce.

Beef Teriyaki

100

Grilled thin slice of beef tenderloin, marinated in teriyaki sauce and pickle vegetable.

Yakitori 300

Marinated grilled boneless chicken skewer with vegetable, with pickle vegetable in teriyaki sauce.

GOHAN MONO

(Kinds of Japanese Fried Rice & Steamed Rice)

Japanese fried rice, with vegetable, pork or seafood.

Kani Fried Rice 190

Gohan 80

Japanese steamed rice.



BEVERAGES

SODA & WATER

| Ginger ale | 350 |
|-----------------|-----|
| Schweppes Tonic | 200 |
| Schweppes Soda | 200 |
| Coke Regular | 150 |
| Coke Zero | 150 |
| Royal | 150 |
| Sprite | 150 |
| Absolute Water | 100 |

FRESH FRUIT JUICE

| 250 |
|-----|
| 250 |
| 200 |
| 200 |
| |

FRESH FRUIT SHAKES

Ripe Mango | Green Mango | Watermelon Pineapple | Cantaloupe

CHILLED JUICE 150

Apple | Tomato | Four Seasons | Guava Nectar | House Blend Iced Tea

MILK SHAKES 300

Chocolate | Strawberry | Vanilla

HOT COFFEE

| Cappuccino | 250 |
|------------------------|-----|
| Macchiato | 250 |
| Doppio (Double Shot) | 250 |
| Americano | 150 |
| Espresso (Single Shot) | 150 |

COLD COFFEE

| Mocha Frappuccino | 250 |
|-----------------------------|-----|
| Vanilla Caramel Frappuccino | 250 |
| Matcha Frappuccino | 250 |
| Iced Latte | 150 |
| Iced Americano | 150 |
| Cold Brew | 150 |

MILK TEA

TEA

| Brown Sugar Milk Tea | 250 |
|------------------------|-----|
| Salted Caramel | 200 |
| Cappuccino | 200 |
| Buko Pandan | 200 |
| Winter melon | 200 |
| w/ cream cheese add on | 30 |
| | |

100

Chamomile | English Breakfast | Peppermint Green Tea | Earl Grey | Oolong Tea

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250

