Lamii

ALL-DAY DINING

MODERN FILIPINO CUISINE



Appetizers

KINILAW NA TUNA SA DAYAP — 740

Fresh yellowfin tuna ceviche marinated in calamansi and coconut vinegar,
served with dayap (native lime) foam, pickled shallots, and microgreens.

MODERNO CRISPY PORK SISIG — 570

Savory sisig, served on a smear of liver mousse,
topped with quail eggs and chili oil pearls.

TINAPA MOUSSE ON OTAP TART — 490

Smoked fish mousse on a crisp puto seco cracker,
topped with green mango relish and cilantro oil.

LUMPIANG UBOD CONES — 450

Hand-rolled crispy lumpia cones filled with heart of palm,
shrimp, and singkamas, finished with a tamarind reduction drizzle.

HOMEMADE FISHBALL PLATTER — 330

Assorted fish balls served with trio of sauces.
(Spiced Vinegar, Sweet Chili, Sweet and Savory)

Soups

CRAB & CORN SOUP — 390

Creamy mais na malagkit and crab soup infused with lemongrass and ginger,
topped with aligue (crab fat) espuma and micro-cilantro.

KALABASA AT TINAPA SOUP — 320

Puree of golden kalabasa topped with tinapa flakes,
serve with homemade bread.

TINOLANG MANOK — 650

Free-range chicken broth scented with ginger, lemongrass, and chili leaves,
served with chicken roulade, green papaya pearls, and moringa oil.

SINIGANG — 540

Your choice of Sinigang! (Pork or Shrimp)
Cooked in redefined sinigang broth with assortment of local vegetables.

ALLERGENS & LEGENDS

Seafoods · Soy · Dairy · Nuts · Lamii Signature

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KABAN SIGNATURE
CANTON BIHON MIX



Vegetables

PINAKBET WITH CRISPY BAGNET 650

Assortment of local vegetables cooked in shrimp paste and tomato puree,
topped with homemade crispy pork bagnet.

CHOPSUEY ESPESYAL 540

Melody of vegetables, stir-fried in thick seafood sauce
topped with chicken, chicken liver and quail eggs.

Noodles

KABAN SIGNATURE CANTON BIHON MIX 460

A signature Kaban-style stir-fried noodle dish combining bihon and canton,
sautéed with assorted meats, shrimp, and vegetables, finished with calamansi and garlic
chicharon for a touch of Filipino nostalgia and premium presentation.

KABAN PANCIT PALABOK 520

A classic Filipino noodle dish of rice noodles topped with a rich,
savory shrimp sauce, smoked tinapa flakes, crispy chicharon, and boiled egg —
reimagined with Kaban's refined plating and depth of flavor.

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GRILLED SUGPO SA
ALIGUE BUTTER

Seafoods

GRILLED SUGPO SA ALIGUE BUTTER — 1,625

Charcoal-grilled tiger prawns brushed with crab fat butter,
served with grilled baby corn and kamias reduction.

SIZZLING BANGUS BELLY STEAK — 650

Crispy boneless milkfish belly in soy-balsamic glaze,
served with tomato confit and pickled red onions.

BAKED SALMON SA GATA — 995

Salmon fillet baked in banana leaf with coconut cream and ginger,
served with bamboo rice and charred okra.

TUNA ALA POBRE — 885

Pan-roasted tuna tail with garlic chips, steak sauce glaze,
and creamy kamote gratin.

Seafood Platter

BOODLE BAY SEAFOOD FEAST — 2,880

(3 to 4 pax)

Grilled prawns, squid, mussels, crab, garlic rice, ensaladang mangga, and house sauces.

INIHAW SURF & TURF PLATTER — 1,560

(2 pax)

Charcoal-grilled seafood and beef skewers with achara, garlic rice, and spicy vinegar dips.

DAGAT AT BUKID — 4,470

(2 pax)

Butter-poached lobster, grilled prawns, crispy pork belly, garlic rice, coconut-corn purée,
and calamansi beurre blanc - a celebration of Filipino coastal and countryside flavors.

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SINUGLAW
DUO PLATE

KABAN RIB EYE
KARE-KARE

Main Course

CHICKEN INASAL — 550

Chicken choice cuts marinated in inasal spices,
served with garlic corn mousseline and batwan glaze.

CHICKEN ADOBO SA GATA — 660

Classic chicken adobo cooked with lemon grass
and coconut milk for a much creamier texture.

COCHINILLO PORCHETTA — 790

Slow-roasted suckling pork belly with lemongrass and tamarind,
served with kamote purée and sinamak jus.

SINUGLAW DUO PLATE — 620

Grilled pork belly and vinegar-cured tanigue slices,
served with compressed watermelon and atsara puree.

KABAN RIB EYE KARE-KARE — 1,780

Beef rib eye and kare-kare united into one majestic dish,
showcasing the depth of Filipino flavor.

BEEF TENDERLOIN BISTEK TAGALOG — 850

Grilled local tenderloin in calamansi-soy jus,
topped with onion jam and paired with ube mashed.

KALDERETANG BAKA SA TSOKOLATE — 790

Tender Beef stew in tomato-pepper sauce, plated with olive tapenade,
fried garbanzos, and herbed cassava mash.

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KALDERETANG BAKA SA TSOKOLATE



Global Cuisine

Appetizers & Starters

FRESH VIETNAMESE SPRING ROLL WITH SHRIMP AND CHICKEN — 580

Shrimp, chicken, vermicelli, cucumber, carrots, cabbage, coriander leaves, and chiffonade egg roll wrapped in Vietnamese rice paper, served with nam pla and hoisin peanut sauce.

TORI KARAAGE — 550

Boneless chicken seasoned with ginger, garlic, and mirin, coated in Japanese flour and fresh egg, served with tori karaage sauce (Japanese mayo, Kikkoman, garlic, honey, sesame oil).

SHRIMP TEMPURA — 800

Shrimp battered in Japanese flour and fresh egg, served with tempura sauce (Kikkoman, dashi, sugar, mirin).

CALAMARI ALLA GRIGLIA — 760

Fresh grilled squid stuffed with tomato and onion, served with sauce (mustard, balsamic, butter, garlic) and grilled mixed vegetables.

Soups & Noodles

WONTON NOODLES — 540

Wonton noodles, bok choy, carrots, pork wonton dumplings, Chinese cabbage, and spring onion in chicken broth, served with garlic toast baguette.

VIETNAMESE BEEF PHO NOODLE SOUP — 660

Beef shank, rice noodles, beef broth, coriander, mint leaves, star anise, Thai basil, chili, cinnamon quills, and bean sprouts, served with hoisin, chili paste, and lime.

STIR-FRIED PAD THAI NOODLES WITH SHRIMP AND CHICKEN — 640

Pad Thai noodles with a nest of egg, stir-fried in tamarind paste, oyster sauce, palm sugar, fish sauce, toasted peanuts, tofu, spring onion, bean sprouts, shrimp, and chicken.

ALLE VONGOLE — 660

Spaghetti pasta tossed in olive oil, clams, garlic, white wine, cherry tomatoes, and parsley, served with garlic toast baguette.

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FRESH VIETNAMESE SPRING ROLL WITH SHRIMP AND CHICKEN



STIR-FRIED PAD THAI NOODLES WITH SHRIMP AND CHICKEN



Prime Cuts & Fowl

BEEF TENDERLOIN WITH BORDELAISE SAUCE — 1,420

Grilled US beef tenderloin steak with bordelaise sauce
(shallots, thyme, red wine, bone marrow, butter),
served with grilled mixed vegetables
and choice of mashed potato or rice.

HICKORY PORK BABY BACK RIBS

Premium baby back ribs baked in hickory barbecue sauce,
served with grilled corn on the cob, butter mixed vegetables,
and choice of mashed potato or rice.

HALF - 700 WHOLE - 1,100

SPICY THAI GREEN CURRY CHICKEN — 660

Chicken thigh, Thai green curry paste, green finger chili, ginger,
lemongrass, kaffir lime leaves, Thai basil, coriander,
coconut milk, and bok choy.

OSSO BUCO MILANESE WITH PISTACHIO GREMOLATA SAUCE — 990

Beef shank stewed in white wine, pomodoro, basil, carrots,
and celery, served with gremolata
(parsley, garlic, olive oil, pistachio nuts).

TONKATSU — 550

Sliced pork chop coated in breadcrumbs, Japanese flour, and fresh eggs,
served with tonkatsu sauce and butter mixed vegetables.

BEEF ITAME — 600

Thinly sliced beef stir-fried in mirin, Kikkoman, onion, and leeks.

GRILLED VIETNAMESE LEMONGRASS CHICKEN — 550

Grilled boneless chicken thigh marinated in lemongrass, honey,
garlic, soy sauce, oyster sauce, fish sauce, rice wine vinegar, sugar,
and Chinese five-spice, served with nuoc cham sauce
(fish sauce, sugar, lime juice, chili).

BUTTER CHICKEN — 630

Boneless chicken cuts marinated in yogurt, ginger, garlic,
lemon juice, turmeric, garam masala, red chili powder,
and cumin, served with flat pita bread
and cucumber salad with lemon yogurt sauce.

BEEF MASALA — 750

Chunks of beef marinated in plain yogurt, ginger, garlic,
turmeric, cumin, garam masala, paprika, chili flakes,
chili powder, and coriander,
served with flat naan bread and tzatziki sauce.

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SPICY THAI GREEN
CURRY CHICKEN



OSSO BUCO MILANESE
WITH PISTACHIO GREMOLATA SAUCE



Seafoods

GRILLED SALMON PICCATA 990

Fresh grilled salmon sauce with lemon, capers, butter, white wine, dill, served with baby French beans and mixed butter vegetables.

SEAFOOD CHAHAN (JAPANESE FRIED RICE) 440

Rice, mixed seafood, egg, spring onion, carrots, Kikkoman, and dashi.





Rice, Risotto & Vegetable Dishes

STIR-FRIED BROCCOLI WITH SNOW PEAS 770

Thinly sliced beef stir-fried with broccoli, oyster sauce, soy sauce, snow peas, and sesame oil.

NASI GORENG WITH CHICKEN, BEEF, AND SHRIMP SATAY SKEWERS 660

Nasi Goreng (spicy fried rice) served with chicken, beef, and shrimp satay skewers, acar (cucumber, carrots, peanut), prawn crackers, fried egg, and sambal.

CREAMY TRIO OF CHEESE RISOTTO 750

Risotto rice cooked in chicken stock, milk, cream, cheddar, Parmigiano, and Edam cheese.

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Vegetarian Options

ENSALADANG MANGGA AT SUHA 360
Green mango, suha, cucumber, mint, onions, chili and calamansi vinaigrette.

SEAWEED & COCONUT SALAD 420
Sea grapes, young coconut strips, tomatoes and onion, and chili-lime dressing.

TOFU ADOBO STEAK 520
Pan-seared tofu with a soy-vinegar glaze, truffle roasted vegetables.

BAHAY KUBO PLATTER 690
A celebration of local vegetables prepared grilled, roasted, pickled, and sautéed.



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KABAN TRUFFLE MUSHROOM DELUXE



Pizza

CLASSIC CHEESE PIZZA — 295

6” Pizza. Loaded with a rich tomato sauce and a thick, gooey blanket of melted mozzarella cheese on a soft, golden crust.

PEPPERONI PIZZA — 295

6” Pizza. A fun and savory classic topped with savory, bite-sized pepperoni slices over a layer of melted cheese and sweet tomato sauce.

HAWAIIAN PIZZA — 295

6” Pizza. A sweet and savory treat featuring juicy pineapple chunks and savory ham slices over gooey melted cheese.

KABAN Signature Pizza

KABAN SIGNATURE MEDITERRANEAN — 775

14” Pizza. A fresh, vibrant Mediterranean blend featuring olive tapenade, roasted bell peppers, cherry tomatoes, feta cheese, and wild arugula.

TROPICAL SUNSET CHICKEN — 775

14” Pizza. Golden grilled chicken meets sweet pineapple, caramelized onions, soft mozzarella, and a glossy sweet-chili glaze.

KABAN TRUFFLE MUSHROOM DELUXE — 845

14” Pizza. A rich white-cream base layered with shiitake and button mushrooms, garlic butter crust, and an aromatic drizzle of black truffle oil.
Topped with shaved parmesan.

SPICY ISLAND BEEF — 845

14” Pizza. A bold, fiery combination of spiced minced beef, jalapeños, red onions, smoky paprika, and stretchy mozzarella.

GARDEN HARMONY VEGAN — 845

14” Pizza. A green pesto base topped with grilled zucchini, cherry tomatoes, spinach, black olives, and vegan mozzarella.

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Kids Menu

SWEET STYLE SPAGHETTI WITH CHICKEN POPPERS — 350

A comforting plate of classic Filipino-style sweet tomato spaghetti
topped with crispy, golden chicken poppers and a generous sprinkle of cheese.

CHICKEN POPPERS WITH HOMEMADE FRIES — 350

A delicious basket of bite-sized, ultra-crispy chicken poppers
served alongside freshly cut, golden-brown homemade fries.

BURGER AND FRIES — 350

A juicy, savory beef patty layered with classic fixings
in a toasted bun, served with a side of crispy fries.

FISH AND CHIPS — 350

Crispy, golden-battered fish fillets served
with a generous portion of classic fries and tartar sauce.

BBQ AND RICE SET — 350

Smoky, tender, sweet-and-savory
grilled BBQ skewers served with a warm, steaming portion of rice.



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SUMAN ROYALE
CHEESECAKE



Desserts

KABAN SIGNATURE HALO-HALO 470

This modern twist combines traditional flavors with high-end ingredients for a memorable, exclusive version of Halo-Halo that will be a standout item on the menu.

LECHE FLAN ROYALE 380

Silky flan infused with dayap zest, topped with muscovado caramel, pili praline, and gold leaf.

SUMAN ROYALE CHEESECAKE 420

Sticky rice crust cheesecake topped with mango compote, coconut cream chantilly, and latik crumble.

LEMONGRASS AND GINGER PANNA COTTA 340

Smooth panna cotta infused with coconut cream, topped with tangy lemon grass jelly and toasted coconut flakes.

KAKANIN SAMPLER TRIO 420

Mini bites of sapin-sapin, kutsinta with cheese espuma, and modern biko with mango spheres on a banana leaf slate.

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Non-Alcoholic Drinks



KABAN SIGNATURE ICED TEA

A refreshing blend of premium black tea infused with vibrant yuzu zesty calamansi and fragrant pandan, served over ice for the ultimate tropical refreshment.

180

BLUE RASPBERRY LEMONADE
180



TRUE BLUEBERRY ALMOND WITH MINI MOCHI
300



BEACH SPICED CRAFT KOLA
250



PEACH PASSION WITH MANGO POPPERS
300



ORIENTAL TANGERINE & JASMINE WITH BASIL SEEDS DRINKS
300



Fresh Juice

FRESH BUKO JUICE	380
FRESH ORANGE JUICE	300
FRESH WATERMELON JUICE	250
FRESH PINEAPPLE JUICE	250

Classic Coffee

	HOT	ICED
BREWED COFFEE	180	
CAFFE MISTO	220	
CAFE LATTE	220	230
CAPPUCCINO	220	230
CAFE MOCHA	250	260
SPANISH LATTE	240	250
AFFOGATO		220
MATCHA LATTE	300	

Chocolate Drink

HOT CHOCOLATE	200
ICED CHOCOLATE	210

Water

EVIAN SPARKLING WATER	200
EVIAN STILL WATER PLASTIC BOTTLE	210
SUMMIT STILL WATER	135

Signature Tea Pot

SIGNATURE BLACK ENGLISH BREAKFAST	400
FRENCH EARL GREY	400
AUTHENTIC GENMAICHA	400
CHAMOMILE GARDEN	400
PEPPERMINT	400

Soda and Tea

COKE REGULAR	135
COKE ZERO	135
SPRITE	135
ROYAL	135
SCHWEPPES SODA WATER	135
SCHWEPPES TONIC WATER	135
SOLA PEACH ICED TEA	380
SOLA LEMON ICED TEA	380
SOLA RASPBERRY ICED TEA	380

Blended Drink

MANGO FRUIT SHAKE	220
PINEAPPLE FRUIT SHAKE	220
WATERMELON FRUIT SHAKE	220
BANANA FRUIT SHAKE	220
TROPICAL BLEND FRUIT SHAKE CHOICE OF BANANA / PINEAPPLE / MANGO	250
DRAGON FRUIT SHAKE	300

Signature Mocktail

FIZZ-GARITA
350



BASIL GARDEN SMASH
350



HONEYED GROVE ORCHARD
350



UBE BRULEE TIDE
350



SCARLET SPRITZER
350



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Signature Cocktails



KABAN SANGRIA

A refreshing sangria-style cocktail featuring local bugnay wine, tropical passion fruit, blackcurrant, and elderflower balanced with sweet & sour, topped with bubbly soda.

500



SALABAT HIGHBALL

A zesty ginger highball blending traditional lambanog with ginger syrup, sweet & sour and soda water for a spicy kick.

500



LAMII MOJITO

A citrusy twist on the classic mojito, combining hierba buena, Japanese yuzu liqueur, sweet & sour, soda, and aromatic bitters.

500



SPICED MACAW

A vibrant tropical cocktail with spiced rum, blueberry, falernum syrup, botanical bitters, sweet & sour, and fresh pineapple juice.

500



STRAWBERRY MAI-ZIPAN

A sweet and nutty tiki-style drink made with white rum, strawberry mix, amaretto, orgeat, sweet & sour, and orange bitters.

500



HIBISCUS IN BORACAY

An exotic beach cocktail blending hibiscus-infused gin, white rum, blue curacao, coconut liqueur, ginger syrup, pineapple juice, and sweet & sour.

500



MONSOON BASIL SMASH

A complex herbal and fruity gin smash with basil syrup, passion fruit, Thai sala syrup, white rum, maraschino, sweet & sour, and orange bitters.

500



TROPICAL NEGRONI

A local island turn on the classic negroni featuring gin, rum, Select aperitivo, pineapple puree, red tapuey, and bugnay wine.

500



LAVENDER SUMMER GIN FIZZ

A velvety, floral gin fizz infused with lavender, elderberry syrup, sweet & sour, silky egg white, and soda water.

500



GIN POMELO SOUR

A tangy gin sour crafted with pink grapefruit syrup, maraschino liqueur, sweet & sour, egg white foam, and a pinch of salt.

500



MAN GOES SPICY

A spicy and sweet tequila creation mixed with mango, tamarind, aperitivo, pineapple juice, sweet & sour, and deseeded silling labuyo chili.

500



UBE MARGARITA

A rich and creamy tropical margarita f eaturing purple ube syrup, tequila silver, triple sec, sweet & sour, and fresh coconut cream.

500

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Kaban exclusive Beers



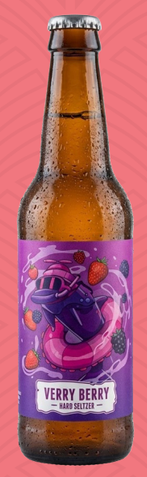
LUCKY BEER
BY KABAN X ELIAS
340



ELIAS HOPBOI IPA
340



ELIAS MIXTAPE PALE ALE
340



ELIAS VERY BERRY HARD SELTZER
300



ELIAS DARKER VADER STOUT
340



ELIAS TOTALLY BLONDE ALE
300



ELIAS PALA PILS RICE LAGER
300

Imported Beers



PERONI NASTRO AZZURRO
300



PILSNER URQUELL
300



MORITZ ORIGINAL
300



SAPPORO PREMIUM BEER
300



HEINEKEN
300



HEINEKEN SILVER
300



CORONA
300



STELLA ARTOIS
300

Local Beers



SAN MIGUEL LIGHT
220



SAN MIGUEL APPLE FLAVOR
220



SAN MIGUEL PALE PILSEN
220



SAN MIGUEL SUPER DRY
260



SAN MIGUEL CERVEZA NEGRA
260



RED HORSE STALLION
220

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Whiskey / Whisky

	SHOT	BOTTLE
BUFFALO TRACE (KENTUCKY STRAIGHT BOURBON WHISKEY)	450	7,500
EAGLE RARE 10YO (KENTUCKY STRAIGHT BOURBON WHISKEY)		10,500
NIKKA YOICHI SINGLE MALT		13,500
DRUMSHANBO SINGLE POT STILL IRISH WHISKEY	450	7,500
TEELING SINGLE POT STILL IRISH WHISKEY	450	7,500
SAZERAC STRAIGHT RYE WHISKEY	450	7,500
CHIVAS REGAL 18YO X LISA - LIMITED EDITION		10,500
NIKKA DAYS	450	7,500
JACK DANIEL'S	320	4,430
JM BEAM WHITE BOURBON	200	2,810
JOHNNIE WALKER RED LABEL	190	2,550
JOHNNIE WALKER BLACK LABEL	320	4,430
JOHNNIE WALKER DOUBLE BLACK	440	6,230
JOHNNIE WALKER BLUE LABEL		35,300
MACALLAN SHERRY OAK 12YO		30,010
MACALLAN DOUBLE CASK 12YO		24,370
DEWARS 12YO		5,460
MAKERS MARK 8YO BOURBON		5,990
GLENFIDDICH 12YO		9,020
CHIVAS REGAL 12YO		4,280
THE GLENLIVET 12YO		10,010
MONKEY SHOULDER		6,900
EVAN WILLIAMS BLACK	210	3,020
WILD TURKEY 81		6,040
JAMESON IRISH WHISKEY	300	4,220

Gin

	SHOT	BOTTLE
ARC BLACK BAMBOO GIN	450	7,500
BERRY BROS & RUDD PINK GRAPEFRUIT & ROSEMARY GIN	450	7,500
CITADELLE GIN DE FRANCE JARDIN D'ETE	450	7,500
CITADELLE GIN DE FRANCE ROUGE	450	7,500
FABBRI DRY GIN CON DISTILLATO AMARENA		10,500
LE GIN DE CHRISTIAN DROUIN	450	7,500
THE BOUTIQUE-Y GIN COMPANY MOONSHOT GIN	450	7,500
THE BOUTIQUE-Y GIN COMPANY FINGER LIME GIN	450	7,500
THE BOUTIQUE-Y GIN COMPANY SPIT-ROASTED PINEAPPLE GIN	450	7,500
THE BOUTIQUE-Y GIN COMPANY YUZU GIN	450	7,500
WHITLEY NEIL BLACKBERRY GIN	450	7,500
WHITLEY NEIL BLOOD ORANGE GIN	400	4,500
WHITLEY NEIL CONNOISSEUR'S CUT LONDON DRY GIN	300	4,430
BOMBAY SAPPHIRE	250	3,570
TANQUERAY GIN		8,490
TANQUERAY TEN	220	3,020
BEEFEATER LONDON GIN		9,370
HENDRICKS GIN		5,100
MALFY GIN LIMONE		5,100
MALFY GIN ROSA		



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Wines

Red Wine



PENASCAL
TINTO

GLASS 380
BOTTLE 1,550



TRIBU
MERLOT

GLASS 380
BOTTLE 1,550



CASTELLO DEL
POGGIO
BARBERA D'ASTI

GLASS 630
BOTTLE 2,600



ANIMUS
DOURO
TINTO

BOTTLE 2,600



MASSERIA ALTEMURA
SASSEO
PRIMITIVO
SALENTO

BOTTLE 3,400

White Wine



PENASCAL
BLANCO

GLASS 380
BOTTLE 1,550



SUTTER HOME
SAUVIGNON
BLANC

GLASS 380
BOTTLE 1,550



ALTOS LAS
HORMIGAS
BLANCO

GLASS 630
BOTTLE 2,600



ANIMUS
DOURO
VINHO VERDE

BOTTLE 2,600



JULES TAYLOR
GRUNER
VELTLINER

BOTTLE 3,400

Sparkling Wine



SUTTER HOME
PINK MOSCATO

GLASS 380
BOTTLE 1,550



JP CHENET
SPARKLING BLANC
DE BLANCS BRUT

BOTTLE 2,600



JP CHENET
SPARKLING
ROSE BRUT

GLASS 630
BOTTLE 2,600



CINZANO
PROSECCO

BOTTLE 3,100



PERE VENTURA
CAVA ROSE BRUT

BOTTLE 3,400



BODEGAS AESSIR
CAVA LA CRUSSET
BRUT NATURE
RESERVA

BOTTLE 3,400



MOET &
CHANDON BRUT

BOTTLE 14,150

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Tequila

	SHOT	BOTTLE
ARETTE TEQUILA ARTESANAL BLANCO		10,500
LA HIGUERA SOTOL DASYLIRION WHEELERI	450	7,500
JOSE CUERVO GOLD 700ML	230	3,130
JOSE CUERVO GOLD 1L		4,260
PATRON REPOSADO		13,400
PATRON SILVER		11,380
PATRON ANIJO		14,210
DON JULIO REPOSADO		15,190
DON JULIO ANEJO		16,250
1800 ANEJO		9,650
1800 REPOSADO		6,760
1800 SILVER	430	6,460

Rum / Rhum

	SHOT	BOTTLE
TANDUAY DOUBLE RUM		10,500
TANDUAY RESERVE RUM 10YO		10,500
TANDUAY RESERVE RUM OVERPROOF		10,500
TANDUAY ESPECIA SPICED RUM	280	4,500
RON LA PROGRESIVA 13		10,500
PLANTERAY XO 20TH ANNIVERSARY		10,500
BACARDI SUPERIOR	190	2,670
BACARDI GOLD	190	2,670
DON PAPA RUM 7YO		8,190

Cognac

	SHOT	BOTTLE
HENNESSY VS	540	7,770
HENNESSY VSOP		13,780

Liqueur

	SHOT	BOTTLE
JAGERMEISTER	250	3,470
BAILEYS ORGINAL	250	3,340

Brandy

	SHOT	BOTTLE
LUSTAU BRANDY SOLERA RESERVA	280	4,500
LUSTAU BRANDY SOLERA GRAN RESERVA		7,500
MILENARIO SOLERA RESERVA	280	4,500
MILENARIO SOLERA GRAN RESERVA		10,500
DEMONIO DE LOS ANDES PISCO ACHOLADO		10,500
CARLOS 1 LIGHT BRANDY	100	1,610

Vodka

	SHOT	BOTTLE
ARC LAVA ROCK VODKA	450	7,500
PURITY VODKA 34	450	7,500
ABSOLUT VODKA BLUE	220	2,970
ABSOLUT VODKA WILD BERRI	250	3,430
GREY GOOSE ORIGINAL		8,070
TITO'S HANDMADE	260	3,730
KETEL ONE VODKA		5,550



All prices are in Philippine Peso and subject to VAT