Lamii

ALL-DAY DINING

MODERN FILIPINO CUISINE

APPETIZERS
开胃前菜

KINILAW NA TUNA SA DAYAP — 740
青柠汁腌金枪鱼

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

新鲜黄鳍金枪鱼酸橘汁腌鱼，用金桔和椰子醋腌制，搭配达亚普（当地酸橙）、腌红葱头和嫩香草苗。

MODERNO CRISPY PORK SISIG — 570
现代香脆西西格猪肉

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

咸香西西格铺在细腻的肝泥上，顶部配以鸡蛋和辣椒油珍珠。

TINAPA MOUSSE ON OTAP TART — 490
OTAP挞上的提纳帕慕斯

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

酥脆奥塔普塔上铺着烟熏鱼慕斯，搭配青芒果酸甜酱和香菜油。

LUMPIANG UBOD CONES — 450
伦平乌布锥体

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

手工卷制的酥脆鲁皮亚卷，内馅为棕榈芯、虾仁和沙葛，最后搭配甜蒜花生酱。

HOMEMADE FISHBALL PLATTER — 330
自制鱼丸拼盘

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

精选鱼丸拼盘，搭配三款蘸酱：香料醋、甜辣酱和咸甜酱。

SOUPS
精选汤品

CRAB & CORN SOUP — 390
自制鱼丸拼盘

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

奶油玉米蟹汤融入香茅和姜的香气，顶部点缀蟹脂（ALIGUE）和嫩香菜苗。

KALABASA AT TINAPA SOUP — 320
提纳帕汤中的鱼头骨

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

金黄卡拉巴萨南瓜泥，撒上烟熏鱼碎，搭配自制面包。

TINOLANG MANOK — 650
蒂诺朗·马诺克

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

姜、香茅和辣椒叶熬制的散养鸡汤，搭配鸡肉卷、青木瓜和辣木油。

SINIGANG — 540
辛ANGANG（猪肉或虾）

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

猪肉或虾仁任选，搭配重新演绎的菲律宾酸汤汤底和时令当地蔬菜。

过敏原与菜单标识

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签名广岛比本混合啤酒



VEGETABLES
蔬菜类

PINAKBET WITH CRISPY BAGNET 650
薄脆面包超人主题点心蛋糕

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

多种当地蔬菜以虾酱和番茄泥烹制，顶部搭配自制香脆巴格内特猪肉。

CHOPSUEY ESPESYAL 540
西班牙切片

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

多种蔬菜以浓郁的海鲜酱快炒，搭配鸡肉、鸡肝和鹌鹑蛋。

NOODLES
面食

KABAN SIGNATURE CANTON BIHON MIX 460
面食签名广岛比本混合啤酒

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.

道招牌KABAN《卡班》风味炒面，将比洪米粉与广式炒面结合，加入多种肉类、虾仁和蔬菜快炒，最后以卡拉曼西和蒜香脆猪皮收尾，呈现浓郁的菲律宾风味与精致摆盘。

KABAN PANCIT PALABOK 520
翻译

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.

经典菲律宾米粉面食，搭配浓郁鲜香的虾酱、烟熏蒂纳帕鱼碎、香脆猪皮和水煮蛋，并以KABAN《卡班》的精致摆盘与丰富层次重新演绎。

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烤肉饼黄油

SEAFOODS
海鲜类

GRILLED SUGPO SA ALIGUE BUTTER 1,625
烤肉饼黄油

Charcoal-grilled tiger prawns brushed with crab fat butter, served with grilled baby corn and kamias reduction.
炭火烤虎虾刷上蟹脂黄油，搭配卡米亚斯酸香浓缩酱汁。

SIZZLING BANGUS BELLY STEAK 650
香脆班格斯肚肉牛排

Crispy boneless milksfish belly in soy-balsamic glaze, served with tomato confit and pickled red onions.
香脆无骨牛奶鱼腹肉，搭配酱油香醋汁、番茄油封和腌红洋葱。

BAKED SALMON SA GATA 995
烤三文鱼沙加塔

Salmon fillet baked in banana leaf with coconut cream and ginger, served with bamboo rice and charred okra.
三文鱼柳以香蕉叶包裹烘烤，搭配椰奶和姜，配竹香米饭及炭烤秋葵。

TUNA ALA POBRE 885
贫穷的金枪鱼

Pan-roasted tuna tail with garlic chips, steak sauce glaze, and creamy kamote gratin.
香煎金枪鱼搭配蒜片、牛排酱汁和奶油甘薯焗烤。

SEAFOOD PLATTER
海鲜拼盘

BOODLE BAY SEAFOOD FEAST 2,880
布德尔湾海鲜盛宴（3–4人）

(3 to 4 pax) Grilled prawns, squid, mussels, crab, garlic rice, ensaladang mangga, and house sauces.
烤大虾、鱿鱼、贻贝、螃蟹、蒜香饭、芒果沙拉和招牌酱料。

INIHAW SURF & TURF PLATTER 1,560
菲律宾炭烤海陆双拼

(2 pax) Charcoal-grilled seafood and beef skewers with achara, garlic rice, and spicy vinegar dips.
炭火烤海鲜和牛肉串，搭配阿查拉腌菜、蒜香饭和辣味醋蘸酱。

DAGAT AT BUKID 4,470
海陆风味双拼（2人）

(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.
黄油慢煮龙虾、烤大虾、香脆五花肉、蒜香饭、椰子玉米泥和卡拉曼西白奶油酱——一席融合菲律宾海岸与乡野风味的招牌盛宴。

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西努格劳双人盘



肋眼卡雷卡雷

Main Course
海鲜拼盘

CHICKEN INASAL 550
鸡的内腮
Chicken choice cuts marinated in inasal spices, served with garlic corn mousseline and batwan glaze.
精选鸡肉部位以伊纳萨尔香料腌制，搭配香脆蒜片和巴特万风味酱汁。

CHICKEN ADOBO SA GATA 660
鸡肉阿多波沙加塔
Classic chicken adobo cooked with lemon grass and coconut milk for a much creamier texture.
经典鸡肉阿多波加入香茅和椰奶烹制，口感更浓郁、顺滑。

COCHINILLO PORCHETTA 790
辣椒薄脆饼
Slow-roasted suckling pork belly with lemongrass and tamarind, served with kamote purée and sinamak jus.
慢烤乳猪五花，搭配香茅和罗望子，配甘薯泥及西纳马克风味肉汁。

SINUGLAW DUO PLATE 620
西努格劳双人盘
Grilled pork belly and vinegar-cured tanigue slices, served with compressed watermelon and atsara puree.
烤五花肉与醋腌坦尼格鱼片，搭配西瓜和阿查拉腌菜。

KABAN RIB EYE KARE-KARE 1,780
肋眼卡雷卡雷
Beef rib eye and kare-kare united into one majestic dish, showcasing the depth of Filipino flavor.
牛肋眼与菲律宾经典卡雷卡雷巧妙融合，呈现浓郁而地道的菲律宾风味。

BEEF TENDERLOIN BISTEK TAGALOG 850
牛里脊肉比斯特克他加禄语
Grilled local tenderloin in calamansi-soy jus, topped with onion jam and paired with ube mashed.
本地菲力牛排烤至香嫩，搭配卡拉曼西酱油肉汁和烤洋葱。

KALDERETANG BAKA SA TSOKOLATE 790
卡尔德雷唐·巴卡·萨·措科莱特
Tender Beef stew in tomato-pepper sauce, plated with olive tapenade, fried garbanzos, and herbed cassava mash.
嫩牛肉以巧克力番茄辣椒酱慢炖，搭配炸鹰嘴豆和木薯泥。

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卡尔德雷唐·巴卡·萨·措科莱特

Global Cuisine
环球美食

Appetizers & Starters
开胃前菜

FRESH VIETNAMESE SPRING ROLL WITH SHRIMP AND CHICKEN — 580
越南鲜虾鸡肉春卷
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.
虾仁、鸡肉、米粉、黄瓜、胡萝卜、卷心菜、香菜和蛋丝，用越南米纸包裹，搭配鱼露蘸酱和海鲜花生酱。

TORI KARAAGE — 550
日式炸鸡块
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).
去骨鸡肉以姜、蒜和味醂腌制，裹上日式面粉和鲜鸡蛋炸制，搭配日式蛋黄酱、龟甲万酱油、蒜、蜂蜜和芝麻油调制的鸡肉酱。

SHRIMP TEMPURA — 800
日式鲜虾天妇罗
Shrimp battered in Japanese flour and fresh egg, served with tempura sauce (Kikkoman, dashi, sugar, mirin).
虾仁裹上日式面粉和鲜鸡蛋炸制，搭配天妇罗酱（龟甲万酱油、高汤、糖和味醂）。

CALAMARI ALLA GRIGLIA — 760
意式炭烤鱿鱼
Fresh grilled squid stuffed with tomato and onion, served with sauce (mustard, balsamic, butter, garlic) and grilled mixed vegetables.
新鲜烤鱿鱼塞入番茄和洋葱，搭配芥末、香醋、黄油和大蒜调制的酱汁及烤时蔬。

Soups & Noodles
汤品与面食

WONTON NOODLES — 540
云吞面
Wonton noodles, bok choy, carrots, pork wonton dumplings, Chinese cabbage, and spring onion in chicken broth, served with garlic toast baguette.
云吞面搭配小白菜、胡萝卜、猪肉云吞、大白菜、葱和鸡汤，配蒜香烤法棍。

VIETNAMESE BEEF PHO NOODLE SOUP — 660
越南牛肉河粉汤
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.
牛腱、米粉、牛肉汤，搭配香菜、薄荷叶、八角、泰式罗勒、辣椒和肉桂，配豆芽、海鲜酱、辣椒酱和青柠。

STIR-FRIED PAD THAI NOODLES WITH SHRIMP AND CHICKEN — 640
泰式鲜虾鸡肉炒河粉
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.
泰式炒河粉配鸡蛋，加入罗望子酱、蚝油、棕榈糖、鱼露、烤花生、豆腐、葱、豆芽、虾仁和鸡肉一同翻炒。

ALLE VONGOLE — 660
蛤蜊蒜香意大利面
Spaghetti pasta tossed in olive oil, clams, garlic, white wine, cherry tomatoes, and parsley, served with garlic toast baguette.
意大利面拌橄榄油、蛤蜊、大蒜、白葡萄酒、樱桃番茄和欧芹，搭配蒜香烤法棍。

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越南鲜虾鸡肉春卷



泰式鲜虾鸡肉炒河粉



Prime Cuts & Fowl
精选肉类与家禽

BEEF TENDERLOIN WITH BORDELAISE SAUCE — 1,420
波尔多莱斯酱烤美国菲力牛排

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.
美国牛里脊牛排搭配波尔多酱（红葱头、百里香、红酒、骨髓和黄油），配烤时蔬，可选土豆泥或米饭。

HICKORY PORK BABY BACK RIBS — HALF - 700 / WHOLE - 1,100
山核桃烟熏嫩烤猪肋排

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.
优质猪小排以山核桃烧烤酱烘烤，搭配烤玉米、黄油时蔬，可选土豆泥或米饭。

SPICY THAI GREEN CURRY CHICKEN — 660
泰式香辣绿咖喱鸡

Chicken thigh, Thai green curry paste, green finger chili, ginger, lemongrass, kaffir lime leaves, Thai basil, coriander, coconut milk, and bok choy.
鸡腿肉搭配泰式绿咖喱酱、青辣椒、姜、香茅、卡菲尔青柠叶、泰式罗勒、香菜、椰奶和小白菜。

OSSO BUCO MILANESE WITH PISTACHIO GREMOLATA SAUCE — 990
米兰式炖牛膝配开心果格雷莫拉塔

Beef shank stewed in white wine, pomodoro, basil, carrots, and celery, served with gremolata (parsley, garlic, olive oil, pistachio nuts).
白葡萄酒炖牛腱，搭配番茄酱、罗勒、胡萝卜和芹菜，并配欧芹、大蒜、橄榄油和开心果制成的格雷莫拉塔酱。

TONKATSU — 550
日式炸猪排

Sliced pork chop coated in breadcrumbs, Japanese flour, and fresh eggs, served with tonkatsu sauce and butter mixed vegetables.
猪排裹上面包糠、日本面粉和鲜鸡蛋炸制，搭配炸猪排酱和黄油时蔬。

BEEF ITAME — 600
日式酱香炒牛肉

Thinly sliced beef stir-fried in mirin, Kikkoman, onion, and leeks.
牛肉薄片以味醂、龟甲万酱油、洋葱和大葱快炒。

GRILLED VIETNAMESE LEMONGRASS CHICKEN — 550
越南香茅烤鸡

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).
去骨鸡腿以香茅、蜂蜜、大蒜、酱油、蚝油、鱼露、米酒醋、糖和中国五香粉腌制后烤制，搭配越南鱼露蘸酱（鱼露、糖、青柠汁和辣椒）。

BUTTER CHICKEN — 630
印度黄油鸡

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.
牛腱、米粉、牛肉汤，搭配香菜、薄荷叶、八角、泰式罗勒、辣椒和肉桂，配豆芽、海鲜酱、辣椒酱和青柠。

BEEF MASALA — 750
印度香料炖牛肉

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.
牛肉块以原味酸奶、姜、蒜、姜黄、孜然、印度综合香料、红椒粉、辣椒碎、辣椒粉和香菜腌制，搭配印度烤饼和酸奶黄瓜酱（TZATZIKI）。

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泰式香辣绿咖喱鸡



米兰式炖牛膝配开心果格雷莫拉塔



Seafoods
海鲜拼盘

GRILLED SALMON PICCATA 990
烤三文鱼皮卡塔

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

新鲜烤三文鱼搭配柠檬、刺山柑、黄油、白葡萄酒和莳萝，配法式嫩四季豆和黄油时蔬。

SEAFOOD CHAHAN (JAPANESE FRIED RICE) 440
日式海鲜炒饭

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

米饭搭配综合海鲜、鸡蛋、葱、胡萝卜、龟甲万酱油和高汤。


烤三文鱼皮卡塔


日式海鲜炒饭

Rice, Risotto & Vegetable Dishes
米饭、烩饭与田园时蔬

STIR-FRIED BROCCOLI WITH SNOW PEAS 770
西兰花荷兰豆炒牛肉

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

牛肉薄片与西兰花、蚝油、酱油、荷兰豆和芝麻油快炒。

NASI GORENG WITH CHICKEN, BEEF, AND SHRIMP SATAY SKEWERS 660
印尼炒饭配鸡肉、牛肉与鲜虾沙嗲串

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

印尼炒饭（NASI GORENG），搭配鸡肉、牛肉和虾仁沙嗲串，配阿卡腌菜（黄瓜、胡萝卜、花生）、虾片、煎蛋和参巴酱。

CREAMY TRIO OF CHEESE RISOTTO 750
三重芝士奶油烩饭

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

三种芝士奶油烩饭，以鸡汤、牛奶、奶油、切达芝士、帕尔马干酪和埃丹芝士烹制。

过敏原与菜单标识

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Vegetarian Options
素食精选

ENSALADANG MANGGA AT SUHA 360
青芒果柚子沙拉
Green mango, suha, cucumber, mint, onions, chili and calamansi vinaigrette.
青芒果、苏哈（柚子）、黄瓜、薄荷、洋葱和辣椒，搭配卡拉曼西油醋汁。

SEAWEED & COCONUT SALAD 420
海葡萄椰香沙拉
Sea grapes, young coconut strips, tomatoes and onion, and chili-lime dressing.
海葡萄、嫩椰肉、番茄和洋葱，搭配辣味青柠酱。

TOFU ADOBO STEAK 520
阿多波风味香煎豆腐排
Pan-seared tofu with a soy-vinegar glaze, truffle roasted vegetables.
锅巴煎豆腐配酱油芡汁，松露烤蔬菜。

BAHAY KUBO PLATTER 690
菲律宾田园蔬菜拼盘
A celebration of local vegetables prepared grilled, roasted, pickled, and sautéed.
精选当地蔬菜，以炭烤、烘烤、腌制和快炒等方式呈现，尽享自然鲜味。


菲律宾田园蔬菜拼盘

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KABAN 招牌地中海披萨



Pizza
意式披萨

CLASSIC CHEESE PIZZA 295
经典芝士披萨 (6寸)

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

青芒果、苏哈(柚子)、黄瓜、薄荷、洋葱和辣椒，搭配卡拉曼西油醋汁。

PEPPERONI PIZZA 295
意式香肠披萨 (6寸)

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

令人愉悦的经典咸香风味，铺满意式香肠片、融化的芝士与鲜甜番茄酱。

HAWAIIAN PIZZA 295
夏威夷披萨 (6寸)

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

甜咸交织的美味，铺满多汁菠萝块、咸香火腿片与拉丝芝士。

KABAN Signature Pizza
KABAN 招牌披萨系列

KABAN SIGNATURE MEDITERRANEAN 775
KABAN 招牌地中海披萨 (14寸)

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

清新活力的地中海风味，融合黑橄榄酱、烤灯笼椒、樱桃番茄、飞达芝士与野生芝麻菜。

TROPICAL SUNSET CHICKEN 775
热带日落烤鸡披萨 (14寸)

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

清新活力的地中海风味，融合黑橄榄酱、烤灯笼椒、樱桃番茄、飞达芝士与野生芝麻菜。

KABAN TRUFFLE MUSHROOM DELUXE 845
KABAN 黑松露蘑菇至尊披萨 (14寸)

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.

浓郁奶油白酱底，铺满香菇与口蘑，搭配蒜香黄油饼边与馥郁黑松露油，撒上帕尔马干酪碎。

SPICY ISLAND BEEF 845
辛香海岛牛肉披萨 (14寸)

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

浓烈火热的组合，融合辛香牛肉碎、墨西哥胡椒、红洋葱、烟熏红椒粉与拉丝马苏里拉芝士。

GARDEN HARMONY VEGAN 845
田园和谐纯素披萨 (14寸)

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

罗勒青酱底，铺满烤西葫芦、樱桃番茄、菠菜、黑橄榄与纯素马苏里拉芝士。

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Kids Menu
儿童专属套餐

SWEET STYLE SPAGHETTI WITH CHICKEN POPPERS — 350
菲式鲜甜意面伴脆鸡块

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

经典的菲式香甜番茄意面，搭配酥脆金黄的鸡肉米花，撒上浓郁芝士。

CHICKEN POPPERS WITH HOMEMADE FRIES — 350
脆鸡块与手工薯条

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

酥脆可口的一口小鸡块，搭配现炸金黄手工薯条。

BURGER AND FRIES — 350
经典汉堡与薯条

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

多汁牛肉饼搭配经典配料，夹入烘烤面包中，佐以香脆薯条。

FISH AND CHIPS — 350
炸鱼薯条

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

经典英式金黄酥脆炸鱼排，搭配大份薯条与塔塔酱。

BBQ AND RICE SET — 350
烤肉串米饭套餐

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

鲜嫩多汁、甜咸交织的烟熏碳烤肉串，搭配温热的白米饭。



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皇家椰香糯米芝士蛋糕

Desserts
精选甜品

KABAN SIGNATURE HALO-HALO 470
KABAN 招牌哈罗哈罗 (冰沙甜品)

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.

融合传统风味与顶级食材的现代升华版，为您呈现令人难忘的专属哈罗哈罗冰品。

LECHE FLAN ROYALE 380
皇家焦糖布丁

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

融入青柠清香的丝滑焦糖布丁，点缀黑糖浆、霹雳果仁糖 (PILI PRALINE) 与奢华金箔。

SUMAN ROYALE CHEESECAKE 420
皇家椰香糯米芝士蛋糕

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

经典糯米饼底芝士蛋糕，覆以芒果果盘、椰奶香缇奶油与椰香脆片 (LATIK)。

LEMONGRASS AND GINGER PANNA COTTA 340
香茅生姜意式奶冻

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

融入椰霜的丝滑奶冻，顶层搭配酸甜香茅果冻与烤椰茸。

KAKANIN SAMPLER TRIO 420
传统米糕三拼

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

迷你三色糕 (SAPIN-SAPIN)、搭配芝士慕斯的米糕 (KUTSINTA)，
以及点缀芒果爆爆珠的现代椰香糯米糕 (BIKO)，以芭蕉叶石板精美呈现。

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Non-Alcoholic Drinks
无酒精饮品



KABAN SIGNATURE ICED TEA

KABAN 招牌冰茶系列

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 鲜榨果汁

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

Classic Coffee 经典咖啡

	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 巧克力饮品

HOT CHOCOLATE	200
ICED CHOCOLATE	210

Water

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

Signature Tea Pot 招牌壶装茗茶

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

Soda and Tea 汽水与冰茶

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 鲜果冰沙

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
招牌零度特调

FIZZ-GARITA
350



BASIL GARDEN SMASH
350



HONEYED GROVE ORCHARD
350



UBE BRULEE TIDE
350



SCARLET SPRITZER
350



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Signature Cocktails

招牌零度特调



KABAN SANGRIA

KABAN 桑格利亚

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

姜茶嗨棒

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

500



LAMII MOJITO

Lamii 莫吉托

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

500



SPICED MACAW

辛香金刚鹦鹉

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

500



STRAWBERRY MAI-ZIPAN

草莓迈泰扁桃

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

500



HIBISCUS IN BORACAY

长滩岛木槿花

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

季风罗勒碎

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

热带尼格罗尼

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

盛夏薰衣草金菲士

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

500



GIN POMELO SOUR

柚香金酒酸

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

辛辣芒果

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

500



UBE MARGARITA

紫薯玛格丽特

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

KABAN 独家特供啤酒



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

进口啤酒



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

本地啤酒



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
威士忌

	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
金酒

	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
葡萄酒

RED WINE
红葡萄酒



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
白葡萄酒



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
起泡酒



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 龙舌兰

	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 朗姆酒

	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 干邑

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

Liqueur 利口酒

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

Brandy 白兰地

	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 伏特加

	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



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