



HAPPY HOUR DRINKS

Weekdays 3:00 - 8:00pm
Sat, Sun & PH 3:00 - 7:00pm

		HH	RH
COCKTAILS		\$70	\$90
Aperol Spritz	Mojito		
Espresso Lychee Martini	Cosmopolitan		
Margarita, on the rocks	Negroni		
			<u>Cocktail of the month</u>

PROSECCO & WINE

Prosecco		\$60	\$75
Mimosa Bellini Kir Royal		\$60	\$80
Ayala Champagne			\$125
Rosé		\$70	\$90
Red Wine	Cabernet Sauvignon	\$65	\$85
	Malbec	\$70	\$90
	Shiraz	\$75	\$90
	Pinot Noir	\$80	\$95
White Wine	Pinot Grigio	\$60	\$75
	Chardonnay	\$70	\$85
	Sauvignon Blanc	\$75	<u>all day</u>

SPIRITS & BEERS

House Spirits	Vodka Gin Whiskey Tequila Rum	\$55	\$75
Draft Beers	Stella Artois	\$55	\$75
	Suntory Premium Malt's	\$60	<u>all day</u>
	Goose Island IPA	\$70	\$85
Bottled Beers	Corona Peroni Asahi Corona 0%	\$55	\$70



5% staff gratuity
applied to dine-in bill



HAPPY HOUR SNACKS

More items available on the
À La Carte menu

SHARING BITES

Flame Grilled Beef Sliders \$175

4pcs - with mature cheddar, lettuce, pickles, crispy bacon and tomato chutney

Korean Chicken Wings \$165

8 pcs tossed in a hot and spicy sauce - with blue cheese dip and crudités

Wok Flashed Garlic & Chili Calamari \$180

with fresh lime and sriracha mayo

Pepperoni Pizza \$175

spicy Italian salami and chili flakes



CHIPS, DIPS & MORE

Fully Loaded Nachos \$155

baked with mixed cheeses - topped with pico de gallo, guacamole, sour cream and jalapeños

with chipotle shredded pork \$200

Lamb Kofta Hummus Bowl \$190

4 pcs served with pita bread, beetroot puree and crumbled feta

Toasted Pita & Dips \$175

choose 3 from:

pomegranate raita | beetroot puree
hummus | pistachio chili feta
comes with vegetable crudités and olives

5% staff gratuity applied to dine-in bill