SMALL BITES

SWEET POTATO FRIES DF — 470
Smoked Paprika Dipping Sauce

HAND CUT TRUFFLE FRIES V — 580
Lime-Parmesan Aioli

TOM YAM FRIED CHICKEN WINGS SF — 650
Lime Wedge, Red Onions

ASIAN STYLE FRITTO MISTO SF — 780
Wasabi Mayonnaise

THAI SHRIMP CAKES SF C — 780
Sweet Chili Sauce

AVOCADO BRUSCHETTA VG N — 680
Whole Wheat Bread

SAN DANIELE PROSCIUTTO BRUSCHETTA P — 780
Whole Wheat Bread

SALADS AND APPETIZERS

VEGAN SOBA NOODLE SALAD VG N GF DF S — 540
Garlic and Peanut Butter Dressing

GREEK SALAD DF V — 820
Tomatoes, Cucumber, Kalamata Olives, Bell Pepper, Onions, Feta Cheese, Red Wine Vinegar and Oregano Dressing

BEETROOT HUMMUS AND HERB SALAD TART V N — 650
Paprika Dough Tartlet, Hummus, Deep-Fried Chickpea, Lemon Dressing

THAI CUCUMBER AND HERB SALAD VG N GF DF — 430
Mixed Thai Herbs, Mustard Leaves, Crispy Onions, Peanuts, Lemongrass-Garlic Dressing

LEMON HERB FARFALLE PASTA SALAD, MARINATED CHICKPEAS V — 450
Basil, Parsley, Chives, Lemon Zest, Grated Parmesan Cheese

CAESAR SALAD SF P — 580
Anchovy, Sundried Cherry Tomatoes, Oregano Crouton, Shaved Parmesan
- Oregano Prawns Topping SF — 980
- Chicken Breast Topping SF — 880

SESAME CRUSTED TUNA TATAKI SF N DF — 880
Shallots, Scallions, Ginger, Bonito Flakes, Soya Sauce Dressing

WAHOO TARTARE SF GF DF — 940
Ginger, Sesame, Pickled Radish

QUINOA AND KALE SALAD VG — 780
Calamansi Dressing

TABBOULEH WITH GRILLED SHRIMPS AND CILANTRO SF DF — 720
Lime Dressing

OCTOPUS SALAD SF GF DF P — 980
White Bean, Tomatoes, Guanciale

POKE BOWL

SHANGRI-LA VG N GF DF S — 430
Jasmine Coconut Rice, Crispy Tofu, Red Cabbage, Sweet Corn, Crushed Peanuts, Bean Sprouts, Spring Onions, Mango, Grated Coconut, Chili, Coriander, Lemon Wedge, Miso Ginger Dressing

VEGAN WITH SUPER SPROUTS VG N GF DF — 540
Basmati Rice, Mango, Avocado, Tofu, Edamame, Cucumber, Beetroot, Cherry Tomatoes, Mixed Seeds, Marinated Seaweed, Sesame Dressing

TERIYAKI CHICKEN N DF — 540
Brown Rice, Cucumber, Beetroot, Corn, Red Cabbage, Shredded Carrots, Nori, Tomatoes, Chia Seeds, Teriyaki Dressing

SANDWICHES, BURGERS & TACOS

CRAB ROLL WITH SPICY MAYO & PONZU SF C — 1900
Potato Wedges, Baby Leaf Salad

GOURMET BURGER P — 990
Angus Beef Patty, Onion Jam, Arugula, Tomatoes, Camembert, Bacon, Barbecue Sauce, Parmesan Fries

LAMB AND EGGPLANT BURGER — 990
Grilled Eggplant, Mint, Feta Cheese, Onions and Bell Pepper Compote, Sweet Potato Fries

PULLED JACKFRUIT BURGER VG — 620
Barbecue Sauce, Braised Young Jack Fruit, Pickled Onions, Beetroot Brioche Bun

FIVE SPICES & HOISIN PULLED PORK DF P — 680
Baguette, Pickled Vegetables, Iceberg Lettuce, Coriander

GROUND CHICKEN TACOS GF C — 560
Avocado, Sweet Corn, Black Bean, Garlic Sour Cream Sauce

SHRIMP TACOS SF GF C — 760
Avocado, Cabbage, Siracha Mayonnaise

PASTA AND RISOTTO

THREE CHEESE BAKED GNOCCHI WITH SPINACH V — 760
Olive Oil, Onion, Garlic, Spinach, Buffalo Mozzarella, Ricotta, Grated Parmesan Cheese

SPAGHETTI ALLA CARBONARA P — 990
Guanciale, Egg Yolk, Parmesan Cheese

LINGUINE ALLO SCOGLIO SF DF — 960
Clams, Mussels, Scallops, Shrimp, Squid, Garlic, Cherry Tomatoes, White Wine, Parsley

FUSILLI AL PESTO V N — 760
Homemade Pesto, Pine Nuts, Parmesan Cheese

RISOTTO AL TARTUFO V — 1100
Truffle Risotto, Parmesan Cheese

GARLIC-LOBSTER TAGLIATELLE SF DF S — 1500
Garlic, Chili Flakes, Parsley, White Wine, Breadcrumbs

SOUP

CUCUMBER AND AVOCADO GAZPACHO V GF — 430
Cucumber, Avocado, Greek Yoghurt, Dill Oil, Quinoa

PORK AND SHRIMP WONTON SOUP SF DF P — 490
Chicken Broth, Dried Shrimp, Bok Choy, Scallions

MAIN COURSE

PERI PERI SPRING CHICKEN GF C DF — 980
Grilled Corn, Roasted Garlic Potatoes

HONEY-SOY BARBECUED BABY BACK PORK RIBS P DF — 1800
Asian Coleslaw

GREEK GRILLED OCTOPUS SF N GF DF — 990
Crushed Baby Potatoes, Pesto

BORACAY OVEN BAKED FISH FILLET SF GF DF — 990
Mixed Leave Salad, Mediterranean Salsa

KING PRAWNS IN GINGER AND GARLIC SAUCE SF C DF — 1350
Steamed Rice

TONKATSU AND KATSU SAUCE DF P — 800
Deep Fried Pork Cutlet, Shredded Cabbage

FROM THE GRILL

JACK CREEK RIB EYE - 350 GRAMS — 5250

JACK CREEK STRIPLOIN - 350 GRAMS — 3600

Select your sauce: Chimichurri, Red Wine, Green Pepper Corn

ASIAN STYLE SEAFOOD SKEWER SF DF — 1250

KOREAN STYLE BEEF SHORT RIBS N DF — 1800

LOBSTER WITH GARLIC AND HERB BUTTER SF — 9500

CILANTRO LIME MARINATED CORN-FED CHICKEN SUPREME DF GF — 1900

SOY MARINATED TUNA STEAK SF DF — 1250

GRILLED SEAFOOD PLATTER SF — 7300
Half Ocean Lobster, 2 Scallops, 2 Octopus Tentacles, 2 Prawns, 1 Fish Fillet, Potato Galette, Garden Salad
Lemon Butter, Chimichurri, Garlic Butter or Nam Jim Sauce

SIDE DISH

CREAMY SPINACH GF V — 330

FRENCH FRIES V VG — 330

GRILLED CORN ON THE COB GF V — 330

ROASTED CAULIFLOWER V GF DF — 330

TRUFFLED MASH POTATOES V GF — 380

FRIED GARLIC RICE V — 120

STEAMED RICE V — 60

FROM OUR PIZZA OVEN

QUATTRO STAGIONI — 840
Mozzarella, Tomato Sauce, Mushroom, Artichoke Hearts, Black Olives, Bresaola

THE VEGAN VG DF — 830
Vegan Cheese, Tomato Sauce, Red Onions, Mushrooms, Capsicum, Black Olives, Fresh Basil

FRUTTI DI MARE SF — 890
Tomato Sauce, Mussels, Shrimp, Squid, Clams, Anchovy

BBQ PORK PIZZA P — 940
Mozzarella Cheese, Tomato Sauce, Barbecue Sauce, Caramelized Onions, Roasted Pork Belly

PICCANTE P C — 890
Salami Spianata, Tomato Sauce, Onion, Garlic, Feta Cheese, Eggplant, Bell Pepper

BUFALINA MARGHERITA V — 890
Buffalo Mozzarella, Tomato Sauce, Roma Tomatoes, Fresh Basil

REGINA P — 830
Tomato Sauce, Mozzarella Cheese, Button Mushrooms, Cooked Ham, Olives

QUATTRO FORMAGGI V — 890
Fontina, Mozzarella, Parmesan, Gorgonzola

PROSCIUTTO CRUDO P — 940
Tomato Sauce, Parmesan, Mozzarella, Parma Ham, Mushrooms, Arugula

TROPICALE — 760
Tomato Sauce, Mozzarella, Pineapple, Bell Pepper, Onion, Chicken

VEGETABLE GARDEN V — 680
Tomato Sauce, Artichokes, Cherry Tomato, Kalamata Olives, Bell Pepper, Zucchini, Onions

GLUTEN-FREE PIZZA — 890
All our pizzas can be made with a gluten-free dough

DESSERTS

ACAI BOWL N VG — 990
Blueberry, Strawberry, Banana, Mango, Granola, Palm Sugar, Coconut Milk

COCONUT AND WHITE CHOCOLATE CHEESECAKE S DF — 480
White Chocolate Sauce

BLACK SESAME CRÈME BRULEE — 480
Ginger Honey

MANGO SAGO VG — 390
Almond Milk, Tapioca Pearls

CHURROS N — 390
Chocolate Dipping Sauce

CHOCOLATE FUDGE WAFFLE N — 425
Vanilla Ice Cream, Chocolate Sauce, Grated White Chocolate and Coconut, Whipped Cream

SEASONAL FRUIT PLATTER — 470

ICE CREAM
1 Scoop — 190
2 Scoops — 340
3 Scoops — 460

SIGNATURE SUNDAE

BOUNTY N — 480
Davao Chocolate, Coconut Ice Cream
Grated Coconut, Hot Chocolate Sauce, Whipped Cream

CARAMELLA & CREAM — 480
Salted Caramel, Strawberries & Cream, Matcha Gelato
Strawberry Coulis, Whipped Cream

FESTIVAL DE CHOCOLATE LECHES N — 480
Sicilian Pistachio, The Dark Nut, Quatro Leches Cake
Hot Chocolate Sauce, Whipped Cream

TROPICAL — 480
Mango Sorbet, Passion Sorbet, Buko Lychee Sorbet

C - Contains Chili **N - Contains Nuts** **P - Pork** **S - Signature Dish** **V - Vegetarian** **VG - Vegan** **GF - Gluten Free** **DF - Dairy Free** **SF - Seafood**

Our culinary team will be happy to cater to any of your special dietary needs or considerations.
Prices are in Philippine Peso, inclusive of 12% VAT, and subject to 10% service charge and 2.2% local government tax.

12-23