



Scan for photos!

INCLUDED P45/head for appetizer set (focaccia, crab butter, fried pickles).

Not into it? Tell your server. ☺

COLD

SHRIMP CHOP SALAD, 690
shrimp, fresh mozzarella, chickpeas, green chili (a bit spicy)

TUNA TARTARE, 590
raw tuna, roasted eggplant, aioli, lavash

SPICY SALMON, 590
cured salmon, green chili, capers

CAESAR SALAD, 490
romaine, bacon, anchovy, parm



TY TOASTIES

butter-toasted focaccia, eaten like pizza

LUMP CRAB TOASTIE, 790
blue crab, shrimp roe, lemon butter, aioli

TUNA KINILAW TOASTIE, 590
raw tuna, coconut sauce, pickled green chili

CHORIZO & FRESH MOZZARELLA TOASTIE, 590
spanish chorizo, fresh mozzarella, tomato, honey

BREAD MOP

served with toasted focaccia, to mop in the sauce

FRESH MOZZARELLA, TOMATO, BASIL, 790
fresh cherry mozzarella, bacon, tomato stew, basil, evoo

BABY SQUID, OCTOPUS, CHORIZO, 790
baby squid, octopus, chorizo

CLAMS IN RAMEN BROTH, 790
manila clams, creamy white wine pork broth, black garlic

GAMBAS, 790
shrimp, chorizo garlic oil

CRISPY

SALTED EGG SOFTSHELL CRAB, 990
chicken-fried crab, rich salted egg sauce, fried basil

FISH & CHIPS, 590
white river cobbler, light batter, tartar

CRISPY SEAFOOD BASKET, 690
white river cobbler, shrimp, double fried fries, tartar

DOUBLE CALAMARI, 490
big squid, baby squid, tartar

TY DIRTY FRIES, 390
double fried fries, fried egg, aioli, romesco

DOUBLE FRIED FRIES, 190
crispy shell, soft body

SPAGHETTI

OCEAN BUTTER SPAGHETTI, 790
prawn bisque, lemon, garlic, shrimp roe

CLAM & SCALLOP SPAGHETTI, 690
manila clams, scallops, white wine pork broth

CAULI PESTO SPAGHETTI, 590
pesto cauliflower, garlic, olive oil, parm

LEMON GARLIC SHRIMP SPAGHETTI, 590
garlic olive oil, shrimp, parm, lemon, fried capers

ANCHOVY CREAM SPAGHETTI, 590
brown butter, anchovy, cream

CHORIZO BOLOGNESE SPAGHETTI, 590
chorizo, tomato, beef, mushroom

NOT SEAFOOD

BEEF BELLY STEAK, 1690
48-hr US choice beef belly, cauliflower pesto

HANGER STEAK, 1390
US choice hanger, black pepper gravy, onion rings

BLACK PEPPER FRIED CHICKEN, 690
crunchy chicken thighs, double fried fries, black pepper gravy

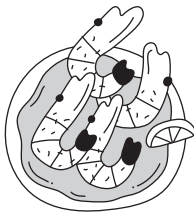
TY CHEESEBURGER, 590
double stack smashed burger, mozzarella, brioche, fries

RICE

LUMP CRAB RICE, 890
garlic fried rice, blue crab, egg, tobiko

MANILA SCALLOP RICE, 590
garlic fried rice, manila scallops, baby squid, tobiko

GARLIC RICE (CUP), 120



SPECIALTIES

LEMON GINGER LAPU-LAPU, 1990
whole lapu-lapu, lemon, fried capers, ginger parsley oil

TIGER PRAWNS, 1900
tiger prawns, tomato stew, prawn bisque gravy, fennel, dill

SWORDFISH STEAK, 990
grilled swordfish belly, tomato cucumber salsa, soy dressing

MOZZARELLA BECHAMEL SALMON, 790
norwegian salmon, butter cream, torched mozzarella

SEARED OCTOPUS, 590
charred tentacle, corn puree, romesco

SALMON POTATO CREAM SOUP, 290
norwegian salmon, dill, potato, cream (for 1)



SWEET THINGS

BURNT CARAMEL TOAST, 320
caramelized dark french toast, biscoff

Weekday Set

P999 for **2**

1 • CHOOSE YOUR PASTA



CHORIZO BOLOGNESE
chorizo, tomato,
beef, mushroom



CAULI PESTO
pesto cauliflower, garlic,
olive oil, parm



ANCHOVY CREAM
brown butter,
anchovy, cream



LEMON GARLIC SHRIMP
garlic olive oil, shrimp, parm,
lemon, fried capers

2 • CHOOSE YOUR PLATTER

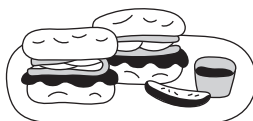


ADD +P50

TY CHEESEBURGER
double stack smashed burger,
mozzarella, brioche, double fried fries



FISH & CHIPS
white river cobbler, light batter,
tartar, double fried fries



TY CLUBHOUSE SANDWICH
focaccia, ham, cream cheese,
blueberry, club dressing



CRISPY FISH SANDWICH
white river cobbler, tartar, dill,
double fried fries



ADD +P50

**HANGER STEAK TAPA
RICE PLATE**
glazed hanger steak, fried eggs



GRILLED FISH RICE PLATE
pan-grilled white cobbler, tartar,
chimichurri, pineapple salsa



FRIED CHICKEN RICE PLATE
crispy chicken, black pepper gravy,
pineapple salsa

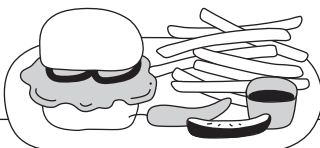
3 • CUSTOMIZE YOUR SET



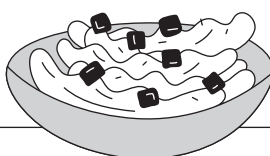
**SALMON POTATO
CREAM SOUP**
+240 290



**UPGRADE PASTA
TO PLATTER**
+100



**CAESAR SALAD
FOR 2**
+420 490



**ICED TEA
FOR 2**
+199 260



Soda & Beer

- ENGKANTO LAGER, 190
- STANFORD & SHAW GINGER ALE, 150
- HEINEKEN, 120
- COKE • ZERO • SPRITE • ROYAL, 90

Wine

BY THE GLASS

- HOUSE WINE, 390
Il Bastardo (Red) / La Bastarda (White)
- SANGRIA, 400

JAPANESE NATURAL WINE

- TAKEDA WINERY, 4800
Sans Soufre Rouge (Red) / Sans Soufre Blanc (White) /
Sans Soufre Rosa (Rose)
- GRAPE REPUBLIC, 3900
Arancione 2021 (Orange) / Rosa 2021 (Rose)

RED

- RIDGE VINEYARDS, 4900 East Bench Zinfadel 2019
- AU BON CLIMAT SANTA BARBARA, 3900
Pinot Noir 2019
- BAD BOY 2020, 3200
- ROSSO DI MONTALCINO, 3900 DOC Mastrojanni

WHITE

- MCMANIS, 1800 Pinot Grigio 2022
- DOMAINE DU BOUCHOT, 3600 Pouilly Fume 2019
- BERRY BROS & RUDD, 4800 Chablis 2020
- BERRY BROS & RUDD, 3200 Mosel Reisling 2019
- VARNER FOXGLOVE, 3200 Chardonnay 2019

SPARKLING & SANGRIA

- MASOTTINA, 1800 Collezione 96 Proseco Treviso Brut
- SANGRIA PITCHER, 990

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- STANFORD & SHAW GINGER ALE, 150
- HEINEKEN, 120
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