MEALS

Breakfast

1. Early Bird Breakfast Club

During a time when breakfast offered in the city had a 10AM deadline, Early Bird Breakfast Club arrived and changed the game.

From its concept of letting one leisurely enjoy breakfast anytime of the day, to its sunny and pretty ambiance, to its wide range of local and foreign breakfast dishes that are beautifully presented and taste just as divine, this club easily wins the heart of the hardcore breakfast lovers.

Must-tries are the Early Bird Full English, Tenderloin Tapa, Yin & Yang Champorado, Eggs Benedict, and the French Toast Fondue.

Locations:

GF Fort Pointe 2 Building, The Fort Complex, 28th St, Taguig, Metro Manila

Ground Floor, Century City Mall, Kalayaan Avenue, Poblacion, Makati City

1. Maple

For the fans of Pancake House who are looking for a more upscale place to go to for breakfast, Maple is for you.

Try their Prime Rib Tapa and their Swiss Chocolate Pancakes, you'd love them.

Locations:

Second Floor, San Antonio Plaza, McKinley Road, Dasmarinas Village, Makati City

Lower Ground Level, East Wing, Shangri-La Plaza, Ortigas, Mandaluyong City

[**Commercenter Alabang**](https://www.google.com/url?sa=D&oi=plus&q=https://maps.google.com.ph/maps?ie%3DUTF8%26cid%3D16275858540790718038%26q%3DMaple%2BRestaurant%26iwloc%3DA%26gl%3DPH%26hl%3Dfil) Filinvest Ave Muntinlupa, Metro Manila‎

1. Wild Flour

Though their bestseller dishes aren't breakfast staples, Wild Flour’s California feel and façade make them a favorite stop for breakfast.

One can enjoy having their fresh bread, which you can watch them make from their kitchen. You can also sit back, relax, and have their tasty Croque Madame.

Locations:

Ground floor, Net Lima building, 26th St, Taguig, Metro Manila

V Corporate Center, 125 L. P. Leviste Street, Salcedo Village, Makati City

1. Recovery Food

If you want fast, casual, and no-frills 'round the clock rice bowls, Recovery Food’s Rice-A-Bowls are for you.

Must-orders here are S.S.T., their spicy sweet tuyo rice bowl, and their Tapa de Morning for their homemade tapa.

Locations:

Ground Floor, Crossroads Building, 32nd Street, Bonifacio Global City, Taguig City

1. Banapple

For those who like to start their morning with longganisa, Banapple offers one of the best in town.

Their Savory Longganisa with Caramelized Onions is crispy, crunchy and garlicky and is served with the fluffiest and creamiest scrambled egg. Their Garlic Beef Tapa and Glazed Pork Tocino are also delightful alternatives.

Locations:

206 Katipunan Ave  
Project 4, Quezon City, Metro Manila

2/L Il Terrazzo Tomas Morato Ave  
Diliman, Quezon City, Metro Manila

Ayala Triangle Gardens | Ayala Avenue, Makati, Luzon, Philippines

Lunch/Dinner

1. 100 Revolving Restaurant

There’s no doubt that the rotating restaurant along Eastwood will attract a slew of interested customers. First, because it revolves, giving you a 360-degree view of Metro Manila, and second, perhaps more importantly it showcases Chef Jessie Sincioco’s culinary capabilities for Northeners.

Must tries: Balut Surprise, Assorted Seafood Gambas and Macapuno Torta

Location:

33rd Floor, MDC 100 Building, E. Rodriguez Jr. Avenue Corner Eastwood Drive, Libis, Quezon City

1. Brasserie Girolle

Brasserire Girolle build its appeal on Chef Ian’s refined French fare made accessible. He cuts the razzmatazz and limits garnish and cutlery to a practical minimum. Instead, he banks on the quality fresh ingredients and squeezes out their every potential. Stock is prepared from hours of boiling; meats are braised for a quarter of a day to attain that desired melt-in-your-mouth bliss. No shortcuts,that’s the French difference.

Must tries: Boeuf Bourguigon, Poitrine de Porc and Chevre Chaud

Locations: G/F Fort Strip, Bonifacio Global City

1. Cowrie Grill

Young Chef Micahel So Chan maintains most of the recipes from the old Cowrie Grill at Manila Hotel. “Classical cooking that’s comforting”, he describes. They have variety of steaks and other cuts on the menu, all of which are complemented with a spirit.

Must Tries: French Mushroom Cappucino, Prime Rib and Baked Alaska

Location: Promenade, Missouri Street, Greenhills, San Juan

1. Ginza Bairin

Established in 1927 in Tokyo’s Ginza district, it’s one of the pioneers in the katsu business. Pre-ginza Bairin, tonkatsu was usuall dipped in ketchup or Worcestershire sauce; according to company lore, founder Nobokatsu Shibuya was the first to cook up a signature tonkatsu sauce, the sweet brown condiments that’s become indispensable to self-respecting tonkatsu sets everywhere.

Must Tries: Katsu Sando, Rotsu Katsudon, Premium Seafood and Menchi Katsu with Cheese

Location: G/F Glorietta 2, Palm Drive, Ayala Center, Makati City

1. Green Pastures

A lot of Green Pastures’ items are homemade. Chef Robby Goco uses kelp to attain umami flavor in his brine and broths, and duck eggs in place of the run-of-the-mill chicken.

Must Tries: Flounder Fish and Chips, Farmhouse Salad, Cacio e Pepe and Braised Oxtail

Location: 4/F East Wing, Shangri-la Plaza, Mandaluyong City