



BRUNCH BUREAU

APPETIZERS

BEEF SALPICAO

Chunks of beef tenderloin with garlic, paprika, and white wine topped with mushrooms and crispy onions. Served with sourdough toast

490

EBI KATSU BALLS

Minced shrimp and mixed Asian aromatics formed into flavorful and crunchy mini balls. Served with garlic soy glaze and roasted pepper aioli

8 pcs 4 pcs
500 / 275

NORI RICE CRISPS

Bite-sized nori rice crisps served with our edamame hummus, crumbled sausage and roasted pepper sauce

320

SPAM & KIMCHI CROQUETTES

Creamy and crisp croquettes stuffed with bits of spam and mozzarella cheese. Topped with shredded kimchi, and drizzled with sweet soy glaze. Served with our Asian aioli

220



SOUP & SALAD

ASIAN COBB SALAD

Mixed greens, grilled chicken, tocino, toasted spam bits, edamame beans, cucumber, pickled onions, sweet potatoes, nori crisps, and tomatoes

340

CAESAR SALAD

Crisp lettuce, cherry tomatoes, bacon, croutons, and parmesan cheese with Asian caesar dressing (Add-on: Bacon, 70 | Grilled Chicken, 100)

360

SOUP OF THE DAY

Gourmet soup of the day served with sourdough toast

195

ALL-DAY BRUNCH

ACAI BOWL

Blended acai, bananas, mangoes, strawberries, pinipig, fruit macedoine, banana chips, cashews, cottage cheese, rolled oats, and sunflower seeds

330

BRUNCH BUREAU BENEDICT

Fried tocino, sauteed spinach, eggs and torched dalandan hollandaise over moist and butter toasted banana bread. Served with spicy truffle honey

495

FRUITS & GRANOLA

A bowl of fresh fruits and homemade granola caramel crumble with yogurt and kesong puti

330

THE BREAKFAST TRAY

A hearty plate of buttermilk pancakes, scored sausage, bacon, sunny side up and pan-roasted mushrooms. Served with fresh fruits on the side

595



FOOD



SANDWICHES

GRILLED CHEESE & TOMATO CAPPUCCINO 420

A decadent mix of mozzarella, cheddar, emmental, cream cheese and parmesan cheese grilled sandwich oozing with comfort and warmth. Served with tomato cappuccino on the side

KOREAN CHICKEN BURGER 440

Korean-style fried chicken fillet, molten cheese, kimchi slaw, roasted pepper aioli, lettuce and tomatoes. Served with fries on the side

THE BRUNCH BURGER 495

Allow us 25 mins. serving time

100% pure beef patty, sunny side up egg, whipped kesong puti, pico de gallo and our special burger dressing. Served with fries on the side

THE BUREAU SANDWICH 540

Grilled chicken, bacon, cheese, tomatoes, pickled onions and mixed greens all sandwiched between slices of toasted Japanese milk bread. Served with fries on the side

PASTAS

MANILA CARBONARA 445

Linguine with sausage crumbles, mushrooms, cream sauce, furikake poached egg, and cured egg yolks

PESTO CHICKEN & MANGOES 395

Homemade moringa and basil pesto tossed in linguine pasta. Topped with marinated grilled chicken thigh fillet, fresh mangoes and parmesan cheese

PRAWN & ALIGUE 480

Prawns, buckwheat pasta, aligue, chili garlic & coconut cream sauce, nori rice chips, and fried basil

RIGATONI & MEATBALLS 520

Rigatoni with tangy tomato sauce, stuffed meatballs topped with cheese. Served with garlic sourdough toast



VEGETARIAN

FALAFEL BOWL 365

Chickpeas, edamame, quinoa & corn falafel, lemon parsley rice, sauteed spinach, mushrooms, garlic yogurt, seared tomato, pickled cucumber and onions

VIETNAMESE SALAD WRAPS 295

Rice paper wrap, tofu, mushrooms, rice noodles, cucumber, fresh greens, and peanut tamarind sauce

FOOD

MAINS

BEEF TAPA BOWL

A Filipino brunch favorite made with USDA beef tenderloin marinated in garlic, vinegar, soy sauce, and pepper. Served with lemon parsley rice and your choice of egg

450

FISH & CHIPS

Allow us 25 mins. serving time

Battered white fish fillet fried until golden. Served with a mound of french fries, and seasoned aioli. Served with mixed greens

490

HACIENDERO CHICKEN

Allow us 25 mins. serving time

Negros-Inspired chicken inasal, red pepper aioli, pico de gallo, and lemon parsley rice

395

KOREAN CHICKEN CHOP

Chicken thigh fillet drenched in our special seasoned breading, fried until crispy. Glazed with homemade Korean-style sweet soy. Served on top of spam and kimchi egg fried rice, with mixed homemade pickles on the side

395

SALMON W/ MISO EMULSION

Pan-seared salmon fillet, coated with our velvety torched miso emulsion. Topped on spam and kimchi egg fried rice. Served with pico de gallo and nori rice crisps

595

ADD-ONS:

- Plain Rice, 70
- Lemon Parsley Rice, 130
- Kimchi Rice, 130
- Parmesan Fries, 70



DESSERTS

NUTTY FRENCH TOAST

290

A classic breakfast dish made with peanut butter-filled Japanese milk bread, delicately coated in egg, then fried. Drizzled with salted caramel, chocolate sauce, and whipped kesong puti

BROWN BUTTER BANANA BREAD

250

A delectable twist on the classic banana bread recipe made with roasted bananas and brown butter. This moist and flavorful bread is served with our special espresso butter

make it
ala mode!

Nutty French Toast, 370

Brown Butter Banana Bread, 330

COFFEE

LATTES AROUND THE WORLD

JAVA

Our Indonesian-inspired latte macchiato mixed with palm sugar, coconut, and pandan

HOT

230

COLD

240

KANUK

Our premium Maple syrup mixed with Kosher salt, adding texture to our coffee

220

230

LATINA

Our Mexican-inspired latte mixed with healthy agave syrup and black pepper

210

220

NIPPON

Our Okinawan-inspired cappuccino blend mixed with unrefined brown sugar cane

220

230

SAIGON

Our Vietnamese-inspired latte sweetened with condensed milk

230

240

ADD-ONS:

- Dairy Milk +40
- Soy Milk +40
- Almond Milk +40
- Oat Milk +50
- Extra Espresso Shot +75
- Decaf Blend +15

SINGLE ORIGIN POUR OVER

ARSI RIRIPA PHP 230	
Region	Sidamo, Ethiopia
Varietal	JARC Varieties, Heirloom
Process	Fully Washed
Elevation	1900-2200 masl
Tasting Notes	Lychee, Grapes, Gummy Bears
LA PALMA PHP 230	
Region	Hulia, Colombia
Varietal	JARC Varieties, Heirloom
Process	Fully Washed
Elevation	1605 masl
Tasting Notes	Indian Mango, Wild Honey, Fresh Blueberries

#LOVELOCAL POUR OVER

MAYOS, BA-AYAN PHP 180	
Region	Tublay, Benguet
Varietal	Bourbon, Caturra, Typica (Arabica)
Process	Washed
Elevation	1400 masl
Tasting Notes	Caramel, Tamarind, Cashews
TABAAO PHP 180	
Region	Kapangan, Benguet
Varietal	Bourbon, Caturra, Typica (Arabica)
Process	Washed
Elevation	1400 masl
Tasting Notes	Pomelo, Cashews, Brown Sugar

COFFEE

CLASSICS

	HOT	COLD
Espresso	145	-
Espresso Macchiato	160	-
Piccolo Cortado	160	-
Long Black	145	155
Aerocano	-	155
Latte Cappuccino Flat White	180	190
Dirty Latte Dirty Mocha (Chilled)	-	185
Dark Mocha	200	210
Bulletproof	190	-
Espresso Tonic	-	220
House Blend Affogato	-	240
Matcha Latte	210	210
Sipping Chocolate	190	190
Bottled Cold Brew	-	175



Melbourne, Australia

UPGRADES FOR ESPRESSO:

- **Seven Seeds House Blend +50**
- *Sweet and Balanced, Caramel*
- **Seven Seeds Golden Gate Blend + 50**
- *Big, Bold, and Chocolate*

ADD-ONS:

- Dairy Milk +40
- Soy Milk +40
- Almond Milk +40
- Oat Milk +50
- Extra Espresso Shot +75
- Decaf Blend +15

OTHERS



HOT TEAS

DARJEELING

150

A type of black tea with bright floral aroma and liquorish notes from West Bengal

EARL GREY

150

Our take on the timeless British brew complemented with lavender

PEACHY GINGER GREEN

150

Our green tea blend with a hint of sweet peach and spicy ginger

POMEGRANATE PU'ERH

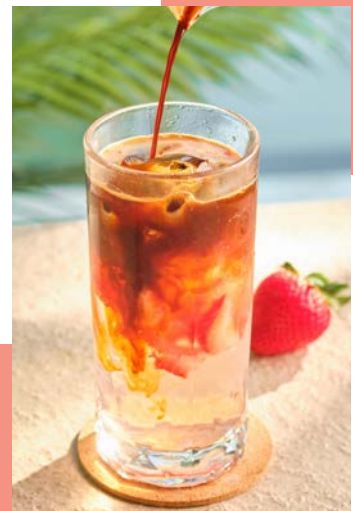
150

A prized pu'erh tea blended with hibiscus and pomegranate



BRUNCH BUREAU TWISTS

	HOT	COLD
STRAWBERRY ESPRESSO TONIC	-	230
A cool and fizzy drink made with double espresso and sweet strawberries		
BRUNCH BUREAU LATTE	220	230
Double espresso sweetened with strawberries and topped with warm silky textured milk		
ORANGE POUR OVER	230	240
Fresh and tangy orange-infused single origin pour over		



KIDDIE CORNER

BABYCCINO

A warm cup of milk topped with milk foam and sprinkled with chocolate powder

150

BRUNCH BUREAU BABYCCINO

A warm cup of milk mixed with strawberry syrup and sprinkled with chocolate powder

170

FRUIT JUICE

Sweet apple or orange juice served in a glass with ice

120

VANILLA ICE CREAM

150

KOMBUCHA

BERRY DREAMS

Strawberry, blueberry, raspberry, and hibiscus

195

MIDNIGHT LYCHEE

Lychee, blueberry, hibiscus

195

GREEN GODDESS

Triple blend green tea

195

COCKTAILS

HAPPY HOUR PROMO (5PM-8PM)
BUY 1, GET THE 2ND DRINK AT 50% OFF ON COCKTAILS



BRUNCHY COCKTAILS

APEROL SPRITZ

Your favorite bitter orange sparkling cocktail

500

BEE'S KNEES

Another classic cocktail that combines the freshness of citrus with the sweetness of honey and the kick of Japanese gin

320

BEFORE SUNSET

The perfect prelude to a romantic evening. Made with fresh oranges, strawberries, Cointreau, and gin

350

BLOODY MARY

A bold and savory cocktail, often enjoyed as a morning pick-me-up or a brunch favorite. Made with vodka, tomato juice, and a mix of spices and flavorings

380

YUZU ICHIGO MIMOSA

A sip of sunshine in a glass. Made with the flavors of yuzu, ichigo, and our classic mimosa

400



CRAFT COCKTAILS

CLASSIC MIMOSA

Your ultimate brunch companion. This iconic cocktail combines equal parts of crisp prosecco and fresh orange juice

380

AMARETTO SOUR

Our signature Amaretto Sour with almond liqueur

350

LA PALOMA

A refreshing thirst-quenching tequila cocktail

320

PABLO ESCOBAR

Gin-based drink mixed with cucumber syrup and wild Bolivian coca leaf, topped with Sprite

500

SANGRIA

A classic but not your typical wine punch drink

350

SUMMER FLING

A tropical rendezvous in a glass: Watermelon, guyabano, and vodka, ideal for sizzling summer days

380



Prices are inclusive of 12% VAT; Exclusive of 10% Service Charge.
Please advise our staff of any food allergies or intolerances.

WRAPS

Chicken Caesar	180
Grilled chicken, lettuce, tomato and Asian caesar dressing	
Longganisa & Egg	180
Longganisa Crumble, soft scrambled egg, Asian aioli and melty cheese	
Veggie	180
Edamame hummus, pesto, tofu, cucumber, pickled onions, mushrooms	



CAKES

Carrot Cheesecake	180
Chocolate Truffle	180
Limoncello	180



PASTRIES

Butter Croissant	120
Ham & Cheese Croissant	190
Pain Au Chocolat	140
Cheese Puff	170
Ube Cheese Puff	175