

## SOUP, SALAD, APPETIZER

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### SOUP

**ROASTED TOMATO SOUP - 288**

*Herb roasted tomato, basil leaves, balsamic vinaigrette*

**BACON AND CLAM CHOWDER - 288**

*Cream soup with potato, charred corn and celery, bacon oil, garlic confit*

**CREAM OF MUSHROOM SOUP - 288**

*Oyster, button, shiitake mushroom sautéed in butter and herbs*

### SALAD

**CRISPY KANI SALAD - 408**

*Fresh lettuce in creamy sesame dressing topped with crispy crabstick strips, ripe mango, and cucumber*

**CAESAR SALAD - 348**

*Romaine and iceberg lettuce in Caesar dressing, topped with bacon, croutons and parmesan cheese*

**SWEET BEETS AND BLUE - 358**

*Fresh mixed lettuce in sesame vinaigrette with glazed beet root, green apple, orange supreme, blue cheese, and candied walnuts*

### APPETIZER

**VIETNAMESE SHRIMP SUMMER ROLLS - 378**

*Rice paper wrapped mix vegetables, basil and shrimp with green chili chutney and peanut sauce*

**BEEF SALPICAO - 568**

*Bite-sized beef sirloin, marinated and stir-fried with garlic*

**STIR-FRY MUSHROOM TRIO - 288**

*Oyster, button, shiitake mushroom deep-fried and sautéed with stir fry sauce*

**HARVEST NACHOS - 461**

*For sharing*

*Nacho chips topped with batutay longganisa and queso fundido sauce*

**SHRIMP ACEVICHADO - 708**

*Whole poached shrimp in creamy, citrusy Peruvian-Japanese fusion sauce*

**TUNA CEVICHE IN CHARRED TAPIOCA SHELL - 458**

*Tuna fillet in refreshing, light, clean and spicy citrus sauce with tapioca shell*

**DEVILED TOFU - 238**

*Crispy tofu tossed in a tangy, spicy sauce with a hint of smoke and heat*

**SIZZLING PORK SISIG - 388**

*Crispy pork and liver, onions, topped with egg, green chili, and mayonnaise*

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## MAIN COURSE

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### SEAFOOD

**STEAMED POMPANO WITH LIGHT SOYA - 828**

*Succulent, firm pompano, with fresh spices and herbs, finished with a drizzle of hot oil on top*

**BLACKENED SALMON - 679**

*Herb crusted salmon with wasabi-mayo served in turmeric rice with a side of mixed green salad*

**GRILLED SQUID WITH TANGY TAMARIND SAUCE - 528**

*Marinated grilled whole squid with homemade spice*

**FISH AND CRISPS - 428**

*Deep-fried beer-battered fish fillet, served with fries and tartare sauce*

### BEEF

**8-HOUR CLASSIC BRAISED BEEF BRISKET - 858**

*Slow-cooked brisket reduced in rich and aromatic sauce, served with potato puree and topped with green peas*

**CEBU BEEF POCHEIRO - 788**

*For sharing*

*Filipino beef shank stew, simmered until tender in a flavorful broth with tropical vegetables*

**BEEF FAJITA RICE - 548**

*Marinated beef strips, sautéed with onion, bell peppers served with Mexican rice, topped with creamy scrambled egg*

**GRILLED U.S. STRIPLOIN STEAK (300g) - 1,588**

*Herbed grilled striploin, served with mashed potato, buttered vegetables and peppercorn sauce*

### CHICKEN

**HARVEST CLASSIC GRILLED CHICKEN IN ROSEMARY AU JUS - 488**

*Herbed chicken thigh with seasoned French beans, marble potato in rosemary reduction sauce*

**DOUBLED-FRIED CHICKEN WITH SPICY CARAMEL SAUCE - 648**

*Twice-dredged flaky chicken, drizzled with sweet and spiced fish sauce*

**SALTED EGG FRIED CHICKEN - 648**

*Deep fried chicken, tossed in melted butter with mashed salted egg*

### PORK

**SPICED GRILLED CHOPS - 1,188**

*Marinated pork chop topped with chimichurri sauce, served with buttered vegetables and creamy pumpkin purée*

**CRISPY PORK CRACKLING - 428**

*Deep-fried pork belly with steamed bok choy in garlic teriyaki sauce*

**PORK BELLY ROULADE - 458**

*Rolled pork belly, deep-fried with infused with herbs, complemented by a delicate lemongrass reduction*

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## VEGETABLE, PASTA, SANDWICHES

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### VEGETABLE

#### CHEF'S SAUTÉED BUTTERED VEGETABLES - 328

*For sharing*

*A colorful medley of carrots, Baguio beans, broccoli, cauliflower, and corn grain sautéed in rich butter*

#### PINAKBET WITH BAGNET - 345

*For sharing*

*Sautéed mixed vegetables in shrimp paste, served with crispy pork bagnet*

#### STIR-FRY BOK CHOY AND SHIITAKE MUSHROOM - 398

*For sharing*

*Sautéed bok choy and shiitake mushroom seasoned with herbs, served with stir-fry sauce*

### PASTA / NOODLES

#### SHRIMP AGLIO OLIO - 379

*Traditional Italian pasta sautéed in garlic and olive oil with shrimp*

#### SQUID PASTA A LA POBRE - 299

*Pasta mixed with sautéed squid, bell peppers, and olives*

#### BEEFY LASAGNA - 428

*Classic lasagna with layers of tender pasta and baked with savory ground beef, rich tomato sauce, and melted cheese*

#### CLASSIC BOLOGNESE - 345

*Seasoned ground beef, tomato sauce with vegetable mirepoix in spaghetti pasta*

#### MAC AND CHEESE - 328

*Tender macaroni coated and blended in cheddar and creamy mozzarella cheese, baked until golden brown*

#### PANCIT BIHON - 345

*Rice noodles, pork liver, seafoods and vegetables sautéed with annatto oil, topped with crispy pork bagnet*

#### STIR-FRY BEEF UDON WITH MUSHROOM - 578

*For Sharing*

*Japanese udon noodle, topped with marinated beef strips and shiitake mushroom*

### BURGERS / SANDWICHES / TOASTIES

#### HARVEST BURGER - 388

*Grilled homemade beef patty, seasoned with herbs and house spices, served with fries*

#### GRILLED CHEESE TOMATO - 228

*Homemade sourdough, melted mozzarella and cheddar, tomato and pickled cucumber, served with mixed green salad*

#### HARVEST CLASSIC CROQUE - 298

*Toasted sourdough layered with béchamel, Dijon mustard, ham, cheddar, and mozzarella, served with a mixed green salad*

#### SPICED CHICKEN SANDWICH - 378

*Crispy chicken tossed in Nashville hot rub, served on toasted sesame buns with creamy slaw and fries*

#### EGGS BENEDICT

*English muffin, roasted tomato, garlic, spinach, poached egg and Hollandaise sauce served with mixed green salad*

Bacon - 378 | Ham - 378 | Salmon - 648 | Vegetables - 298

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## PIZZA, RICE, SIDES, DESSERT

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### BRICK OVEN PIZZA

QUATTRO FORMAGGI 12" - 688  
*Topped with four kinds of cheese with marinara sauce*

HAWAIIAN 12" - 688  
*Mozzarella cheese, sliced pineapples, ham, black olives, red and green bell pepper, onion and marinara sauce*

MARGHERITA 12" - 688  
*Traditional Neopolitan pizza with mozzarella, fresh tomatoes and drizzle of pesto sauce*

### RICE

STEAMED RICE - 57  
*Nueva Ecija premium steamed rice*

HARVEST FRIED RICE - 172  
*Nueva Ecija premium grade fried rice with recado longganisa, topped with garlic confit*

### SIDE ORDER

FRENCH FRIES - 200

MASHED POTATO - 100

### DESSERT

KALAMAY ADUAS - 149  
*Glutinous rice, coconut milk curd, sugar syrup, and jackfruit slices*

CRÈME BRÛLÉE - 228  
*Rich custard base, topped with a layer of caramelized sugar*

CREAMY MAJA - 198  
*Creamy consistency, with a sweet delicate flavor served with peanut and corn grits*

BANANA NUTELLA WALNUT WAFFLE - 338  
*Handcrafted waffle, caramelized banana, candied walnut and spread of Nutella, served with maple syrup*

FRESH FRUIT PLATTER - 288  
*Slices of seasonal fresh fruits*

CAKE OF THE DAY  
*Whole cakes and slices are available upon request*

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## BEVERAGES

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### SODAS & JUICES

|                     |     |
|---------------------|-----|
| CALAMANSI           | 98  |
| PINK LYCHEE         | 98  |
| CUCUMBER LEMONADE   | 98  |
| CUCUMBER SLUSH      | 188 |
| DEL MONTE PINEAPPLE | 150 |
| COKE                | 180 |
| COKE ZERO           | 180 |
| ROYAL               | 180 |
| SPRITE              | 180 |

### COFFEE, TEA, & CHOCOLATE

|                  |     |
|------------------|-----|
| ESPRESSO         | 120 |
| DOUBLE ESPRESSO  | 150 |
| AMERICANO        | 120 |
| CAFÉ LATTE       | 150 |
| CAPPUCCINO       | 150 |
| MACCHIATO        | 150 |
| MOCHACCINO       | 160 |
| HOT TEA          | 68  |
| HARVEST ICED TEA | 98  |
| HOT CHOCOLATE    | 120 |

### FRESH FRUIT & MILK SHAKE

|                     |     |
|---------------------|-----|
| RIPE MANGO          | 168 |
| GREEN MANGO         | 168 |
| WATERMELON          | 168 |
| BUKO                | 168 |
| MELON               | 168 |
| PINEAPPLE           | 168 |
| BANANA MILK         | 168 |
| BANANA & CHOCOLATE  | 168 |
| BANANA & CARROT     | 168 |
| CHOCOLATE MILKSHAKE | 168 |

### FRAPPÉ

|                    |     |
|--------------------|-----|
| CHOCOLATE MOCHA    | 228 |
| CHOCOLATE & ALMOND | 298 |
| VANILLA & CARAMEL  | 298 |

### WATER

|                 |     |
|-----------------|-----|
| BOTTLED WATER   | 45  |
| SCHWEPPES TONIC | 190 |
| SCHWEPPES SODA  | 170 |

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## BEVERAGES

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### BEERS

|               |     |
|---------------|-----|
| SMB PALE      | 170 |
| SMB LIGHT     | 200 |
| RED HORSE     | 200 |
| SMIRNOFF MULE | 220 |
| HEINEKEN      | 300 |
| CORONA        | 320 |

### COCKTAILS

|               |     |
|---------------|-----|
| AMARETTO SOUR | 378 |
| BLACK RUSSIAN | 259 |
| DAIQUIRI      | 188 |
| LONG ISLAND   | 259 |
| MARGARITA     | 188 |
| MOJITO        | 188 |
| RED GLIMPSE   | 228 |

### LIQUEUR

|                        |     |
|------------------------|-----|
| KAHLUAH                | 250 |
| BAILEYS                | 190 |
| ARCHERS PEACH SCHNAPPS | 190 |

### RUM

|                |     |
|----------------|-----|
| BACARDI WHITE  | 190 |
| CAPTAIN MORGAN | 130 |

### BRANDY

|          |     |
|----------|-----|
| FUNDADOR | 120 |
| CARLOS 1 | 330 |

### TEQUILA

|                  |     |
|------------------|-----|
| EL HOMBRE GOLD   | 110 |
| JOSE CUERVO GOLD | 240 |

### VODKA

|              |     |
|--------------|-----|
| GILBEYS      | 130 |
| ABSOLUT BLUE | 200 |

### GIN

|                 |     |
|-----------------|-----|
| GILBEYS         | 100 |
| TANQUERAY       | 250 |
| BOMBAY SAPPHIRE | 350 |

### COGNAC

|                |     |
|----------------|-----|
| COURVOISIER VS | 550 |
| HENNESSY VS    | 700 |

### WHISKEY

|                          |       |
|--------------------------|-------|
| JIM BEAM                 | 220   |
| JOHNNIE WALKER RED       | 220   |
| JOHN JAMESON             | 300   |
| JOHNNIE WALKER BLACK     | 350   |
| JACK DANIELS             | 350   |
| JOHNNIE WALKER DBL BLACK | 550   |
| GLENLIVET 12YRS          | 900   |
| JOHNNIE WALKER BLUE      | 2,000 |

### BY SHOT

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## BEVERAGES

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### NON-ALCOHOLIC BEVERAGES

**HARVEST ICED TEA - 98**

*Black tea, Calamansi Juice*

**LEMONGRASS ICED TEA - 128**

*Black tea, Lemongrass Juice, Lemon*

**WACUHITO - 119**

*Watermelon, Cucumber, Mint leaves, Soda Water*

**DESSERT SPRING - 169**

*Calamansi Juice, Orange Wedge, Cucumber, Mint Leaves, Soda Water*

### ALCOHOLIC BEVERAGES

**BERRY MARGARITA - 188**

*Tequila, Triple Sec, Cranberry Juice, Calamansi Juice*

**CITRUS SPICED CHELADA - 188**

*Calamansi Juice, Red Chili, Hot Sauce, Beer*

**CRANCU MOJITO - 188**

*Rum, Cranberry Juice, Cucumber*

**LIBRE LUNA - 188**

*Rum, Calamansi Juice, Coke, Lemon*

**LYCHEE MARTINI - 188**

*Vodka, Lychee Syrup*

**PANUTSA OLD FASHIONED - 188**

*Whiskey, Angostura Bitters, Panutsa Syrup*

**CABSY MANHATTAN - 259**

*Whiskey, Red Vermouth, Angostura Bitters, Cherry*

**GOOD COSMO - 259**

*Vodka, Triple Sec, Calamansi Juice, Cranberry Juice*

**LEMONGRASS COLLINS - 259**

*Vodka, Calamansi Juice, Sugar Syrup, Soda Water*

**NEGROSTA - 259**

*Gin, Campari, Panutsa Syrup*

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## WINES

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### RED WINE

|                                |       |
|--------------------------------|-------|
| TALL HORSE CABERNET SAUVIGNON  | 1,700 |
| TALL HORSE MERLOT              | 1,700 |
| HARDY'S CABERNET SAUVIGNON     | 2,000 |
| HARDY'S MERLOT                 | 2,000 |
| BERINGER CABERNET SAUVIGNON    | 2,300 |
| BERINGER MERLOT                | 2,300 |
| YELLOW TAIL CABERNET SAUVIGNON | 2,300 |
| YELLOW TAIL MERLOT             | 2,300 |

### WHITE WINE

|                          |       |
|--------------------------|-------|
| TALLHOUSE MOSCATO        | 1,700 |
| BAREFOOT SAUVIGNON BLANC | 2,000 |
| BERINGER CHARDONNAY      | 2,300 |
| YELLOW TAIL CHARDONNAY   | 2,300 |
| 19 CRIMES CALI ROSE      | 4,200 |

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