



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

DEVEILED 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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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 POCHERO - 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

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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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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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

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

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

FRAPPÉ

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

WATER

BOTTLED WATER - 45
SCHWEPPE'S TONIC - 190
SCHWEPPE'S SODA - 170

NON-ALCOHOLIC BEVERAGES

HARVEST ICED TEA - 98
Black tea, Calamansi Juice

WACUHITO - 119
Watermelon, Cucumber, Mint leaves, Soda Water

DESSERT SPRING - 169
Calamansi Juice, Orange Wedge, Cucumber, Mint Leaves, Soda Water

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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

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

BY SHOT

KAHLUAH - 250

BAILEYS - 190

ARCHERS PEACH SCHNAPPS - 190

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RUM BY SHOT

BACARDI WHITE - 190
CAPTAIN MORGAN - 130

BRANDY BY SHOT

FUNDADOR - 120
CARLOS 1 - 330

TEQUILA BY SHOT

EL HOMBRE GOLD - 110
JOSE CUERVO GOLD - 240

VODKA BY SHOT

GILBEYS - 130
ABSOLUT BLUE - 200

GIN BY SHOT

GILBEYS - 100
TANQUERAY - 250
BOMBAY SAPPHIRE - 350

COGNAC BY SHOT

COURVOISIER VS - 550
HENNESSY VS - 700

WHISKEY BY SHOT

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

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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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