



COFFEE MENU

Coffee & Espresso

Double Espresso	200
Americano	210 240
Cortado	220
Latte	240 270
Flat White	240 270
Cappuccino	240 270
Macchiato	240 270
Mocha	250
Black Coffee	220



Specialty Drinks

280	Matcha Latte
310	Dirty Matcha
320	Strawberry Matcha Frappe
250	Classic Chocolate
320	Cocoa Smores
320	Choco Banana Frappe
320	Oreo Crush Frappe



Extras

100	Espresso
30	Almond, Soy, Oat Milk
30	Hazelnut, Vanilla, Caramel

FRUIT SHAKES & COCKTAILS

Fruit Shakes

Mix-Fruit Shake	290
Single Fruit Shake	240
Pineapple Mint Crush	300
Carrot-Orange-Ginger	300
Mint Cucumber Lemonade	300
Straw Banana Yogurt	350
Fresh Lemonade	250

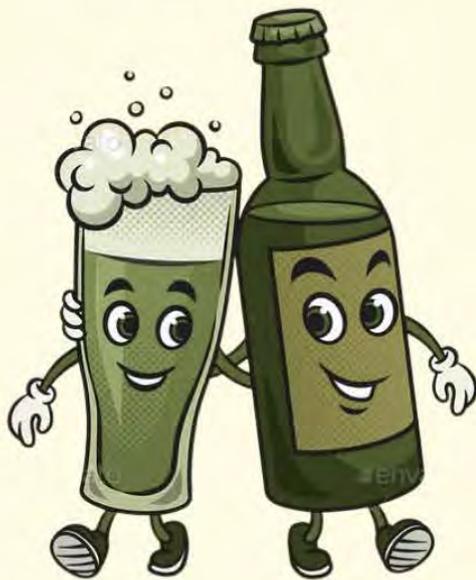


Signature Cocktails

- Frozen Margarita
- Liam's Mojito
- Captain's Coffee
- Espresso Martini
- Tokyo Iced Tea
- Paraluman
- Basillo

Beers and Wines

- San Mig Light/Pilsen/Apple
- Red Horse
- Gato Negro Merlot/Chardonnay



	430
	430
	450
	450
	450
	450
	450
	450
	190
	190
	450 2100

Sodas & Water

Coke Regular/Coke	150
Zero/Sprite/Royal	150
Hope in A Box 330ml	80
Hope in A Box 1 Liter	170



BURGERS & PANINIS

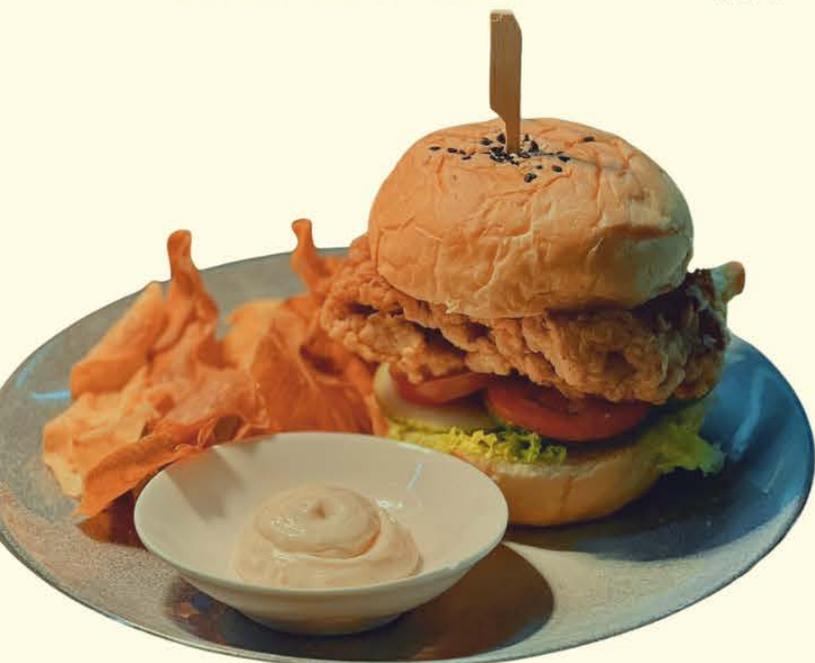
BURGERS

Crispy Chicken Burger	550
Liam's Burger - Single	560
Double	680

PANINIS

Sourdough Panini's served with Sweet Potato Chips

Honey & Kesong Puti	420
Grilled Vegetable	420
Chicken & Ham	450
Tuna Melt Panini	450



APPETIZERS/ SIDES

Sweet Potato Chips	210
French Fries	250
Chicken Wings	490
• Garlic Parmesan	
• Sweet Chili	
• Salted Egg	
Chicken Quesadillas	440

SALADS

Napa Valley Salad	490
<i>Fresh, vibrant, guilt-free crunch – mixed greens, candied walnuts, cranberries, feta, and balsamic vinaigrette.</i>	
Salmon Salad	620
<i>Mixed green salad tossed in pan-seared salmon fillet served with honey balsamic vinaigrette.</i>	
Palawan Harvest	700
<i>Fresh greens, local vegetables, seasonal fruits with honey-calamansi vinaigrette</i>	

RATES ARE INCLUSIVE OF SERVICE CHARGE AND TAXES

ALL-DAY BREAKFAST

Filipino Breakfast P580

The classic Pinoy wake-up call – garlic fried rice, perfectly fried egg, your choice of beef longganisa, pork or chicken tocino or beef tapa.

Omelette Breakfast P390

Fluffy, loaded, unapologetically indulgent – three-egg omelette stuffed with mushrooms, cheese, ham, onion, tomato, and capsicum served with toast and hash browns.

Fluffy Buttermilk Pancakes P440

Banana Pancakes P460

Choco-Chip Pancakes P460

Three layers of pancakes served with maple syrup, butter, and seasonal sliced fruits



RICE IN A BOWL

Crispy Bagnet Kare-Kare P580

A popular Filipino dish that combines crispy, deep-fried pork belly with a rich, thick peanut sauce and a medley of vegetables, over steamed white rice and a side of bagoong alamang.

Spicy Fried Chicken P520

Fried chicken breast sauteed in sweet and spicy sauce.

Grilled Liempo P580

Filipino style pork belly barbeque on steamed rice.

Fish con Tofu P500

Stir-fried fish and tofu in a savory oyster sauce, on top of piping hot steamed rice.

Salt & Pepper Squid P550

A dish featuring crispy, seasoned squid served over rice, with stir-fried onions and bell pepper.

LIAM'S
BEACH CAFE

FROZEN YOGURT

Toppings

Crushed Oreo
Cookie Crumbs
Cashew
NIPS Chocolate
Sprinkles
Mango
Strawberry
Banana



Sauces

Dark Chocolate
Caramel
Strawberry
Palawan Honey

WEIGH & PAY

P75/100grams Plain FROYO

P95/100grams FROYO with Toppings & Sauces

STEP 1: Grab a Cup

STEP 2: Dispense Yogurt

STEP 3: Load Up on Toppings

STEP 4: Weigh & Pay:

Take your full cup to the cashier.



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