Menu

Appetizer

Garlic Bread **P 100**
Plain and simple Italian starter.

Bruschetta **P 190**
Garlic bread topped with freshly diced tomato, cucumber, bell peppers, onions, capers, and a hint of balsamic vinaigrette.

Bruschetta Italiana **P 260**
Toasted garlic bread topped with fresh tomatoes, mozzarella, salami, and Parma ham.

Kiniloy "Kinilaw ni Eloy" **P 350**
Fresh seafood cured in vinegar & coconut milk, spiced with ginger and onions.

Cold Cuts & Cheese Platter **P 550**
Cold cuts platter composed of salami, spicy salami, Parma ham with mozzarella & feta cheese, olives, walnuts, honey & bread.

Chicken Nuggets **P 275**
Deep fried, crispy goodness made fresh daily.

Fish and Chips **P 320**
Deep fried fish and chips served w/ tartar sauce.

Soups and Salads

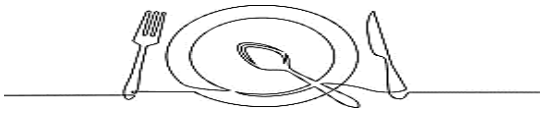
Pumpkin Soup **P 190**
Roasted pumpkin puree, coconut cream, Pumpkin seed. Served w/ bread. (Good for-1)

Pappa Al Pomodoro **P 190**
A rustic tomato-bread soup. (Good for-1)

Chicken Caesar Salad **P 290**
Mixed lettuce, Grilled Chicken, Croutons, Parmesan Cheese, Caesar Dressing

Greek Salad **P 290**
Mixed greens, roasted bell pepper, fresh cucumber, tomato, onion, olives, and feta cheese in classic Greek vinaigrette dressing.

Kermit Garden Salad **P 375**
Classic Garden style salad with cucumber, tomatoes, Onions, olives, and mango. Topped with sesame crusted tuna.



Main Entrees

Vegetarian Curry **P 260**
Mixed vegetables stewed in coconut milk, spices & aromatics. Served with rice.

Chicken Curry **P 320**
Chicken stewed with vegetables, coconut milk, spices & aromatics. Served with rice.

Chicken Pork Adobo **P 350**
A Filipino classic with or without fresh pineapple. Served with rice.

Cotoletta alla Milanese **P 310**
Schnitzel style chicken with spaghetti aglio e olio.

Pork Saltimbocca **P 320**
Pork loin wrap with sage and pancetta cooked in marsala wine. Served with green beans and soft polenta.

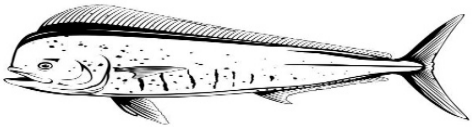
Chicken Kebab **P 395**
Soft, delicate, and juicy pieces of grilled chicken on skewers. Served with rice.

Fish Kebab **P 395**
Soft, delicate, and juicy pieces of grilled tuna on skewers. Served with rice.

Side Dishes/Extras

Plain Rice	P 40
Garlic Rice	P 50
French Fries	P 150
Sauteed Vegetables	P 150
Tartar Sauce	P 50

Menu



Fresh from the Sea

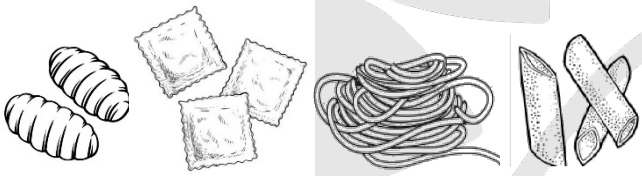
Pan-seared Tuna **P 350**
Fresh tuna (cooked in your desired doneness), seared to perfection in a bed of salad greens.

Mahi-Mahi Fillet **P 380**
Fresh fish cooked in white wine and aromatics. Served with green beans and roasted potato.

Herb Crusted Mahi-Mahi **P 380**
Herb crusted fish fillet. Served with Mediterranean couscous.

Grilled Tuna or Mahi-Mahi **P 380**
Your choice of fish with sautéed vegetable.

Pastas



Gnocchi Ravioli Spaghetti/Linguine Penne

Spaghetti al Pomodoro **P 280**
Tomato sauce – plain, simple & authentic.

Spaghetti Aglio e Olio **P 280**
Simple & classic garlic-oil sauce with tomatoes, chili & herbs.

Linguine al Pesto **P 290**
Italian made pasta with fresh basil sauce.

Linguine allo Scoglio **P 330**
Seafood pasta cooked with garlic, tomato, olive oil & white wine.

Linguine Seafood **P 320**
Seafood pasta cooked with garlic, tomato, capers, and pomodoro sauce.

Linguine al Antonio **P 420**
Pasta with fresh shrimps, tomatoes, garlic, olive oil & a hint of chili.

Linguine Bolognese **P 380**
Italian flat pasta in tomato sauce & slow cooked meat ragu.

Penne al Salmone **P 380**
Pasta with smoked salmon, diced tomatoes, parsley in cream-based sauce.

Spaghetti alla Carbonara **P 360**
Italian classic with freshly grated parmesan andegg yolk topped with pancetta bits.

Penne Amatriciana **P 300**
Pasta with tomato sauce & pancetta.

Linguine alla Tartufata **P 470**
Spinach pasta with truffle cream sauce, topped with parma ham.

Ravioli alla Tartufata **P 450**
Fresh handmade pasta filled with potatoes with truffle cream sauce, topped with parma ham.

Ravioli alla Bolognese **P 380**
Fresh handmade pasta filled with slow cooked meat ragu in brown butter and sage sauce.

Gnocchi alla Sorrentina **P 380**
Fresh potato pasta in tomato sauce baked mozzarella and parmesan.

Gnocchi al Gorgonzola **P 450**
Fresh potato pasta in creamy gorgonzola sauce topped with walnuts.

Sandwiches & Wraps

Honey Mustard Chicken Wrap **P 290**
Pita bread with lettuce, tomato, cucumber, caramelized onions, and a honey mustard chicken tenders.

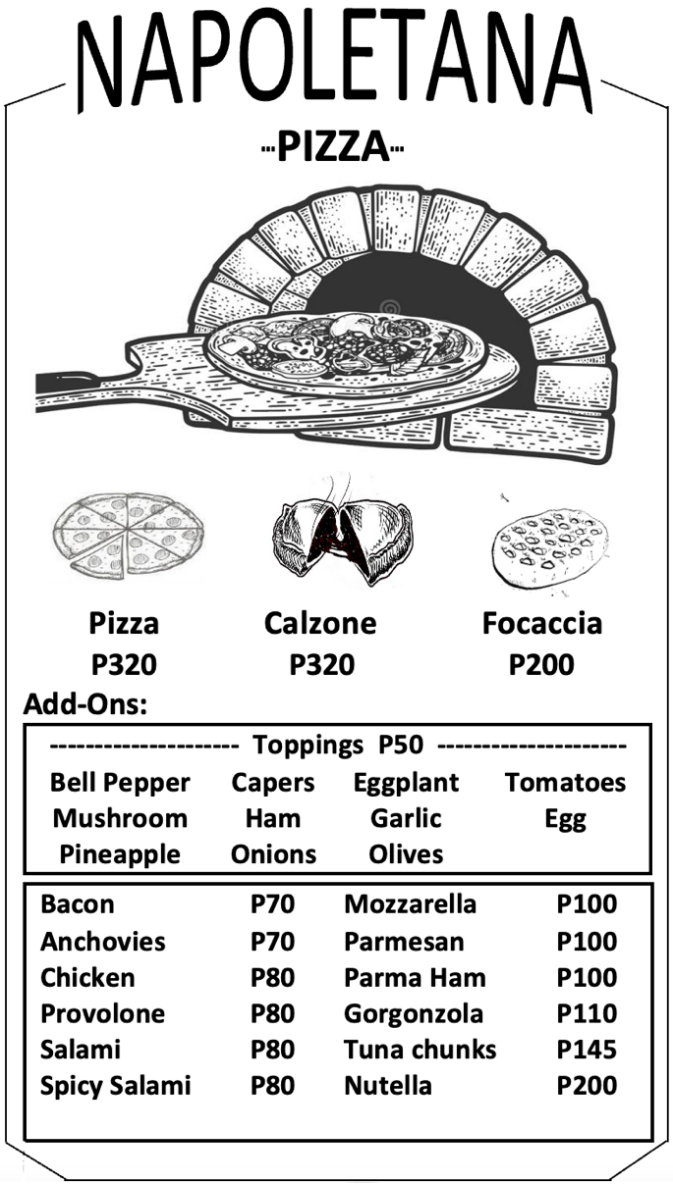
Pesto Fish Wrap **P 290**
Pita bread with lettuce, tomato, cucumber, caramelized onions, and fish cooked in white wine and pesto.

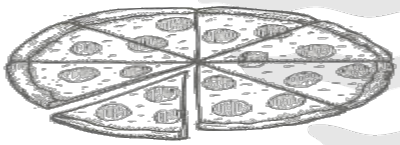
Four Cheese Panini **P 290**
Freshly baked bread with pesto mayo, provolone, mozzarella, gorgonzola, parmesan, and fresh tomato.

Parma Cheese Panini **P 290**
Freshly baked bread with pesto mayo, Parma ham, provolone, mozzarella, and fresh tomato.

Vegetarian Panini **P 250**
Freshly baked bread with pesto mayo and grilled vegetables.

Menu





Pizza

Kermit Pizza **P 580**
Provolone, gorgonzola, parmesan, and prosciutto parma.

Gianni's Pizza **P 475**
Spicy salami, mozzarella & parmesan.

Pizza Margherita **P 320**
Tomato sauce, basil, and mozzarella.

Pesangan Pizza **P 475**
Anchovies, mozzarella, gorgonzola, and fresh tomatoes.

Cloud 9 Pizza **P 475**
Parma ham, mushroom, and gorgonzola.

Daku Pizza **P 430**
Parma ham, mushroom, and fresh tomato.

Stimpies Pizza **P 620**
Provolone, brie, parmesan, gorgonzola, and mozzarella.

Pacifico Pizza **P 480**
Mozzarella, mushroom, gorgonzola, and bell pepper.

Rock Island Pizza **P 430**
Spicy salami, onions, and mushroom.

Pizza Bianca **P 510**
Provolone, mozzarella, tomato, fresh basil, and garlic-olive oil.

Pizza Carbonara **P 390**
Parmesan, bacon, and egg yolk.

Hawaiian Pizza **P 390**
Mozzarella, parmesan, pineapple, and ham.

Calzone

Sabang Calzone **P 500**
Parma ham, mozzarella, brie, and mushroom.

Inner Tube Calzone **P 500**
Chicken, tomato, mozzarella, and anchovies.

Focaccia

Focaccia Champion **P 420**
Parma ham, mozzarella & egg, and tomato sauce.

Siargao Focaccia **P 490**
Gorgonzola, speck ham, mushrooms, tomato, and mozzarella.

Golden Carabao Focaccia **P 400**
Fresh tomato, mozzarella, and Parma ham.

Menu

Desserts

Choco Lava Cake **P 250**
Molten Chocolate cake with mint & cherry. With creamy vanilla ice cream on the side.

Mango Float **P 250**
Kermit Mango Ice box cake.

Banana Nutella Crepe Float **P 250**
Banana & Nutella crepe with cream, mint, and chocolate syrup.

Mango Nutella Crepe Float **P 250**
Mango & Nutella crepe with cream, mint, and chocolate syrup

Vanilla Ice Cream **P 75**

Menu

Breakfast Menu

(Served Daily from 7:00 – 10:00 am)

Continental Breakfast **P 300**

Served with 2 Eggs (any style), butter and fruit salsa. Choice of Coffee or Calamansi Juice.

Choice of:
Pancake or French Toast
Bacon or Hungarian Cocktail Sausage

Add-Ons

Plain Rice	**P 40**
Garlic Rice	**P 50**
Kermit Pancakes	**P 130**
French Toast	**P 100**
Butter	**P 40**
Eggs (2 pcs)	**P 80**
Spam	**P 150**
Corned Beef	**P 130**
Bacon	**P 130**
Smoked Bangus Belly	**P 130**
Pork Tocino	**P 130**
Hungarian Sausage	**P 130**
Hungarian Cocktail Sausage	**P 70**
Brewed Coffee	**P 80**
Calamansi Juice	**P 120**

Filipino Breakfast **P 300**

Served with 2 Eggs (any style), rice and tomatoes. Choice of Coffee or Calamansi Juice.

Choice of:
Spam
Corned Beef
Smoked Bangus Belly
Pork Tocino
Hungarian Sausage

THE DRINKS MENU

SIGNATURES - 250

KERMIT MOJITO
Rum, mint, lime

MAGIC PEPINO
Gin, cucumber, lime

LES DESPRESSO MARTINI
Vodka, espresso, almond, citrus, cinnamon

BASIL MARGARITA
Tequila, basil, triple sec, coriander, citrus

FROZEN PINEAPPLE NEGRONI
Gin, campari, sweet vermouth, orange, pineapple

MANGO BASIL DAIQUIRI
White Rum, mango, basil, citrus

PEACH PICCANTE
Spiced rum, peach, vanilla, chili, citrus

BANANA RUM
Spiced rum, vanilla, banana, citrus

GINGER MINGE
Vodka, lime, ginger

FROZEN MANGO DAIQUIRI

CLASSIC - 250

HUGO
Prosecco, elderflower, mint, soda

NEGRONI SBAGLIATO
Campari, sweet vermouth, prosecco

GARIBALDI
Campari, orange juice

SPRITZ - 250

GUYABANO SPRITZ
Gin, chardonnay, guyabano, champagne acid

BELLPEPPER ELDERFLOWER SPRITZ
Gin, chardonnay, elderflower, bellpepper bitters

CARDAMOM TROPIKAL SPRITZ
Gin, chardonnay, peach, cardamom

APEROL SPRITZ
Prosecco, aperol, soda water

MOCKTAILS - 150

SILI AGUA FRESCA
Watermelon, chili, mint, citrus

MANGGA MULE
Mango, cucumber, ginger, citrus, soda

HIBISCUS PINYA
Pineapple, hibiscus, elderflower, citrus, soda

WINES

RED	GLASS / BOTTLE
MERLOT (II POGGIO)	190 / 1,100
CABERNET SUAVIGNON	
CANNONAU DI SARDEGNA	
WHITE	
CHARDONNAY (FRUITY)	190 / 1,100
PINOT GRIGIO (DRY)	
SPARKLING	
PROSECCO	220 / 2,200

BEERS

SM PALE PILSEN	100
SM LIGHT	100
SM APPLE / LEMON	100
RED HORSE	100
ENGKANTO DOUBLE IPA	180

SPIRITS

WHISKEY	SHOT / BOTTLE
JOHNNIE WALKER BLACK	250 / 2,500
JOHNNIE WALKER RED	180 / 2,000
MONKEY SHOULDER	220 / 3,300
CHIVAS REGAL	200 / 2,500
GIN	
GILBY'S GIN	150 / 1,300
BOMBAY	200 / 2,500
TANQUERAY	200 / 2,500
HENDRICK'S	250 / 3,000
VODKA	
ABSOLUT	200 / 2,500
SMIRNOFF	180 / 2,500
TEQUILA	
JOSE CUERVO SILVER	180 / 2,200
JOSE CUERVO GOLD	200 / 2,500
PATRON SILVER	300 / 4,500
CAZADORES	250 / 2,500
RUM	
DON PAPA RUM	250 / 3,800

SHAKES - 160

LYCHEE
PINEAPPLE
MANGO
WATERMELON
BANANA CHOCOLATE COCO
WATERMELON CINNAMON
GINGER MINT
CALAMANSI MINT
PINEAPPLE MINT
BANANA PEANUT

SODA, JUICE, COFFEE, TEA

JUICE (MANGO, WATERMELON, CALAMANSI, PINEAPPLE)	160
COKE/ZERO / SPRITE / ROYAL	95
TONIC / SODA WATER	95
SAN PELLEGRINO	190
BLACK TEA/ GREEN TEA	80
GINGER TEA	80
ICED TEA	150
ESPRESSO	80
LUNGO	90
AMERICANO	100
CAFE LATTE	130
ICED COFFEE	130
CAPPUCCINO	130

ALL PRICES ARE SUBJECT TO 2% SERVICE CHARGE