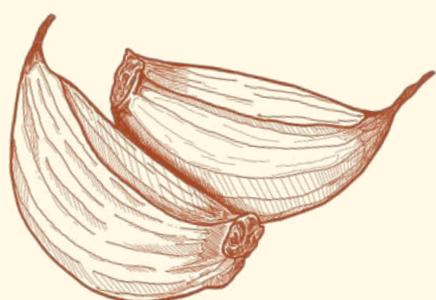




Tuna Fillet

# Appetizers

Chicken Lollipop <i>deep-fried, crispy chicken wings served with sweet chili sauce</i>	670	Buffalo Wings <i>served with blue cheese dressing</i>	720
Tuna Fillet <i>seared tuna sashimi served with wasabi mayonnaise and Korean chili paste</i>	610	Calamares <i>tender squid rings in seasoned, crispy breading, served with garlic aioli</i>	540
Norwegian Smoked Salmon <i>topped with capers, lemon, onion, and olive oil</i>	980	Crispy Fried Squid Tentacles <i>battered and deep-fried, served with vinegar sauce</i>	520
Lengua Sisig Spring Roll <i>deep-fried minced ox tongue wrapped in rice paper</i>	850	Kimchi <i>homemade Korean salted and fermented vegetables</i>	280
Sinuglaw <i>grilled pork belly mixed with raw fish in vinegar</i>	860	Octopus Ceviche <i>sous vide octopus marinated in vinegar and spices</i>	890
Salpicao <i>sautéed Angus beef cubes topped with fried garlic</i>	800	Salmon Salpicao <i>sautéed salmon cubes topped with fried garlic</i>	730
Garlic Mushroom <i>button mushrooms sautéed in olive oil, butter, and spices</i>	470	Tokwa't Baboy <i>a combination of fried tofu and pork crackling with special soy sauce</i>	570
Gambas <i>spicy shrimps in olive oil and garlic</i>	520	Chili Fries <i>topped with ground beef, Hormel Chili, blend of 4 cheeses, and salsa</i>	940
		Truffle Fries with Truffle Mayo <i>tossed in black truffle essence, served with truffle mayonnaise dip</i>	520
		Cajun Fries <i>potato fries seasoned with cajun spice</i>	490
		Regular Fries	410



# Soups

Sinigang na Sugpo <i>(Good for 2)</i> prawns in tamarind broth and vegetables	1,790	Sinampalukang Manok <i>(Good for 2)</i> chicken in tamarind soup	690
Sopa de Maiz Filipino-style soup made from corn kernels, shrimp, and pork slices	660	Sinigang na Salmon <i>(Good for 2)</i> salmon in tamarind broth and vegetables	720
Three Mushroom Soup rich cream of mushroom soup with shiitake, straw, and button mushrooms	370	Sinigang na Corned Beef <i>(Good for 2)</i> homemade corned beef in tamarind broth and mixed vegetables	1,100
Chicken Tinola <i>(Good for 2)</i> chicken, green papaya, moringa leaves, and spices, in a hearty ginger-flavored broth	690	Sinigang na Baboy <i>(Good for 2)</i> pork simmered in tamarind broth with tomato, radish, string beans, eggplant, spinach, and green chili	810
Bulalo <i>(Good for 2)</i> beef shanks with bone marrow and boiled vegetable soup	1,100	Kimchi-Jiggae kimchi stew with pork and tofu	690

# Salad

Two Seasons Salad seared tuna sashimi on a bed of fresh greens with onions, tomatoes, sous vide egg, and crispy nori	880		
Warm Salad with Grilled Squid Teriyaki freshly grilled squid teriyaki on a bed of fresh greens, with warm salad dressing	620	Greek Salad juicy tomatoes, sliced cucumbers, red onions, green peppers, crumbly feta cheese, and olives	520
Classic Caesar Salad lettuce and croutons tossed in our homemade Caesar dressing and Parmesan cheese Add Grilled Chicken +120	720	Pipino Salad sliced cucumbers, red onions, and tomatoes tossed in a special vinegar dressing	360



Two Seasons Salad

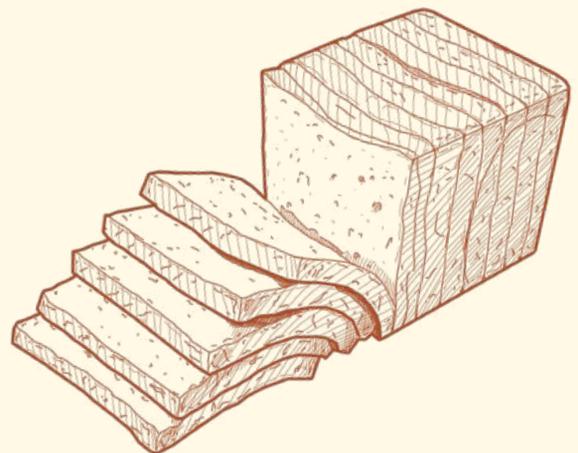




Angus Burger

# Sandwiches

<p><b>Angus Burger</b>  <i>premium 100% flame-grilled Angus beef burger served with fries</i></p>	980	<p><b>Roast Beef</b>  <i>roast beef topped with lettuce, onion, mayonnaise, and Cheddar cheese served with fries</i></p>	990
<p><b>Grilled Ham and Cheese</b>  <i>sliced ham with Mozzarella, Parmesan and Cheddar cheese served with fries</i></p>	840	<p><b>Chicken Kebab Wrap</b>  <i>grilled marinated chicken and vegetables wrapped in pita bread served with fries</i></p>	690
<p><b>BLT</b>  <i>a modern take on the classic bacon, lettuce, and tomato sandwich</i></p>	610	<p><b>Beef Kebab Wrap</b>  <i>grilled marinated beef wrapped in pita bread served with fries</i></p>	980
<p><b>Grilled Cheese</b>  <i>Mozzarella and Cheddar cheese sandwich served with fries</i></p>	660	<p><b>Chicken Sandwich</b>  <i>crispy chicken sandwich served with fries</i></p>	890
<p><b>Tuna Melt</b>  <i>tuna flakes with mustard, onions, Mozzarella, and Cheddar cheese served with fries</i></p>	780		
<p><b>Club Sandwich</b>  <i>triple decker sandwich with bacon, ham, chicken spread, fried egg, lettuce, tomato slices, and cucumber</i></p>	890		
<p><b>Corned Beef Pandesal</b>  <i>Filipino bread roll stuffed with classic corned beef served with truffle eggs</i></p>	770		



# Pasta | Noodles

Seafood Marinara <i>mixed seafood cooked in wine, garlic, and tomato sauce</i>	690	Lobster with Crab Fat Spaghettini <i>sautéed lobster fillet tossed in onion, garlic, chili, tomato, and crab fat</i>	1,700
Classic Spaghetti <i>chunky tomato spaghetti sauce</i>	760	Bolognese <i>classic tomato spaghetti sauce with ground beef</i>	990
Spaghetti Filipino Style <i>meaty spaghetti with sliced hotdogs and sweet tomato sauce</i>	690	Tempura Udon <i>udon noodle soup topped with shrimp tempura</i>	990
Chicken Makrut Pasta <i>cream-based kaffir lime pasta with chicken slices</i>	870	Pancit Canton or Bihon <i>stir-fried egg or rice noodles (or both), assorted seafood, vegetables, and oyster sauce</i>	720
Lemon Salmon Pasta <i>salmon cubes tossed in creamy white sauce</i>	860	Palabok <i>vermicelli noodles with shrimp sauce, topped with shrimp, pork, smoked fish, and garlic</i>	680
Truffle Shiitake Mushroom <i>sliced shiitake mushrooms and black truffle essence in creamy sauce</i>	840	Beef Noodle Soup <i>braised beef and egg noodles in beef stock</i>	820
Gambasetti <i>shrimp, garlic, chili, and pasta in paprika sauce</i>	740	Prawns Curry Udon <i>curry udon noodle topped with prawn tempura</i>	1,400
Angus Beef Stroganoff <i>Angus beef strips sautéed in onions in creamy mushroom sauce</i>	990	Shin Ramyun <i>spicy Korean noodle soup with luncheon meat and shiitake mushrooms</i>	890
Pasta Carbonara <i>creamy pasta with bacon and egg</i>	970	Mi Goreng <i>Indonesian-style stir-fried noodle, sautéed with shrimp and vegetables</i>	950



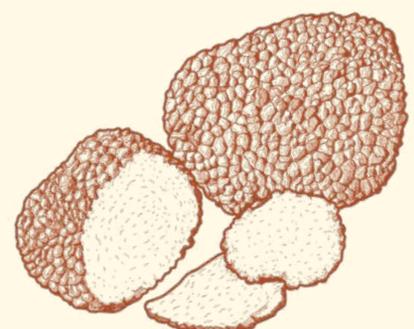
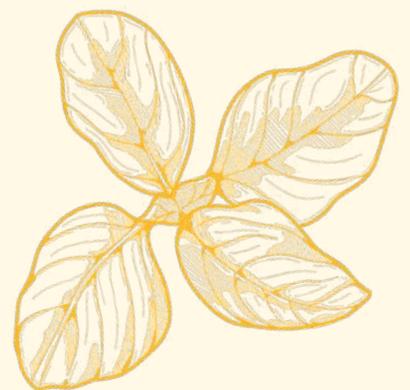
Shin Ramyun



Gambasetti & Four Cheese Pizza

# Pizza

	Regular (8 in.)	Large (12 in.)
<b>Four Cheese Pizza</b> <i>a delicious combination of Blue, Cheddar, Mozzarella, and Parmesan cheese</i>	980	1,300
<b>Mushroom Pizza</b> <i>a combination of button, shiitake, and black truffle essence</i>	940	1,250
<b>Pizza Aloha</b> <i>Hawaiian special with ham, bell pepper, and pineapple</i>	1,200	1,600
<b>Pizza Pepperoni</b> <i>pepperoni slices and Mozzarella cheese</i>	1,200	1,500
<b>Pizza Vegetalie</b> <i>Mediterranean-style pizza with garlic and basil</i>	1,100	1,470



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# Seafood

Thai Glazed Fish with Khao Pad Sapparot 820  
*crispy fish with sweet and spicy glaze served with pineapple fried rice*

Prawns Maricudo with Garlic Basil Rice 1,700  
*prawns cooked in basil, capers, and roasted pepper served with garlic basil rice*

Japanese Style Curry Prawns 1,900  
*stir-fried prawns in Japanese curry served with rice*

Fish Sarciado 820  
*fried fish in sautéed tomatoes and egg*

Grilled Fish Steak 760  
*grilled marinated fish steak served with rice and ensalada*

Spicy Garlic Prawns 1,700  
*prawns in Asian-style sweet chili garlic sauce served with rice*

Spicy Pugita 1,450  
*a local octopus dish cooked in coconut milk with Asian spices served with rice*

Pan-grilled Salmon Steak 1,350  
*salmon served with saffron cream sauce, mashed potatoes, and buttered vegetables*



Catch of the Day	
Frozen	320/100g
Live	420/100g
Crab	Seasonal
Lobster	Seasonal

Shrimp Tempura (5pcs) 1,850  
*deep-fried shrimps coated in crispy tempura crumbs*

Fish and Chips with Special House Dipping Sauce 750  
*deep-fried fish fillet in batter served with fries*

Nasi Goreng 980  
*Indonesian-style fried rice topped with shrimp and fried egg served with prawn crackling*



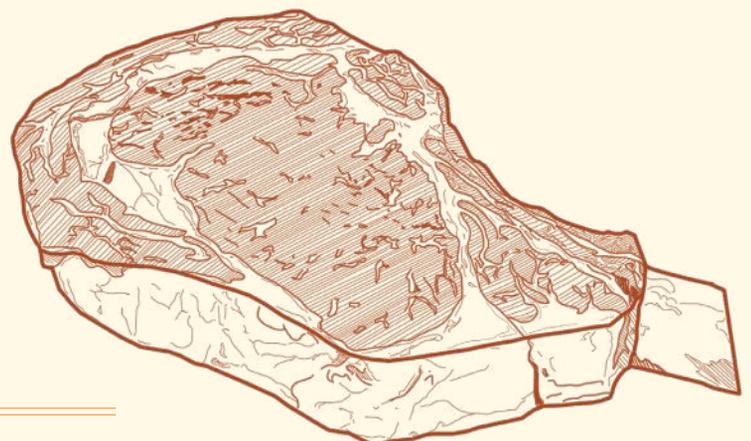
Thai Glazed Fish with Khao Pad Sapparot



Steak-Topped Fried Rice

# Beef

Grilled US Angus Rib Eye Steak (12 oz) <i>served with buttered vegetables and your choice of (1) mashed potato or (2) french fries</i>	4,500	Steak-Topped Fried Rice <i>Japanese fried rice, topped with sautéed Angus beef strips</i>	1,450
Angus Tapa <i>Filipino-style, marinated and pan-fried Angus beef served with garlic rice and truffle eggs</i>	1,100	Salpicao Rice <i>sautéed Angus beef cubes topped with fried garlic, served with garlic rice</i>	1,100
Beef Rendang <i>Malaysian beef curry with 12 spices, cooked in coconut milk and served with rice</i>	1,250	Lengua Sulipeña <i>ox tongue in mushroom sauce, served with mashed potatoes</i>	1,690
Bistek Tagalog <i>thinly-sliced tenderloin flavored with citrus and soy sauce served with rice</i>	1,300	Beef Kebab <i>grilled marinated beef served with basmati rice and grilled vegetables</i>	1,350
Japanese Beef Curry Rice <i>tender beef in curry sauce mixed with potatoes and carrots</i>	1,400		

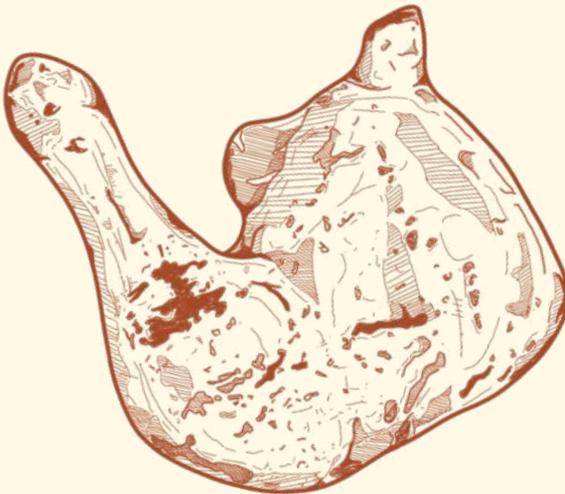


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Chicken Inasal

# Chicken

<p><b>Chicken Adobo</b> <i>Filipino-style chicken stewed in soy sauce, vinegar, and garlic, served with rice</i></p>	680	<p><b>Chicken Katsu</b> <i>Japanese-style fried chicken served with tonkatsu sauce and rice</i></p>	920
<p><b>Barbecue Chicken</b> <i>grilled chicken glazed with smoky barbecue sauce, served with your choice of (1) steamed rice or (2) java rice</i></p>	810	<p><b>Japanese Chicken Curry Rice</b> <i>chicken, potatoes and carrots in curry sauce served with rice</i></p>	990
<p><b>Chicken Inasal</b> <i>marinated chicken basted with atchuete oil, grilled and served with annatto rice</i></p>	750	<p><b>Chicken Curry (<i>Filipino Style</i>)</b> <i>mild chicken curry with potatoes, carrots and bell peppers, cooked in coconut milk served with rice</i></p>	850
		<p><b>Crispy Fried Chicken (<i>for sharing</i>)</b> <i>marinated in Asian spices served with gravy and your choice of (1) rice or (2) french fries</i></p>	990
		<p><b>Paksiw na Manok sa Gata</b> <i>chicken simmered in vinegar and coconut milk served with rice</i></p>	720
		<p><b>Chicken Kebab</b> <i>grilled marinated chicken, served with basmati rice and grilled vegetables</i></p>	750

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# Pork

Pork Katsu Set 990

*Japanese-style fried breaded pork cutlets, served with rice, potato salad, and tonkatsu sauce*

Lechon Kawali 960

*Filipino-style crispy deep-fried pork, served with shrimp paste rice and Asian vinegar and liver sauces*

Crispy Pata (Good for 2) 1,950

*Filipino-style deep-fried crispy pork hock, served with rice and Asian sauce*

Japanese Pork Cutlet Curry 1,150

*breaded pork and fried pork cutlet in curry sauce*

Liempo 790

*grilled pork belly served with ensalada and your choice of (1) steamed rice or (2) java rice*

Pork Steak 690

*pork chop cooked in soy sauce, vinegar, spices, and calamansi, served with rice*

Kimchi Fried Rice 670

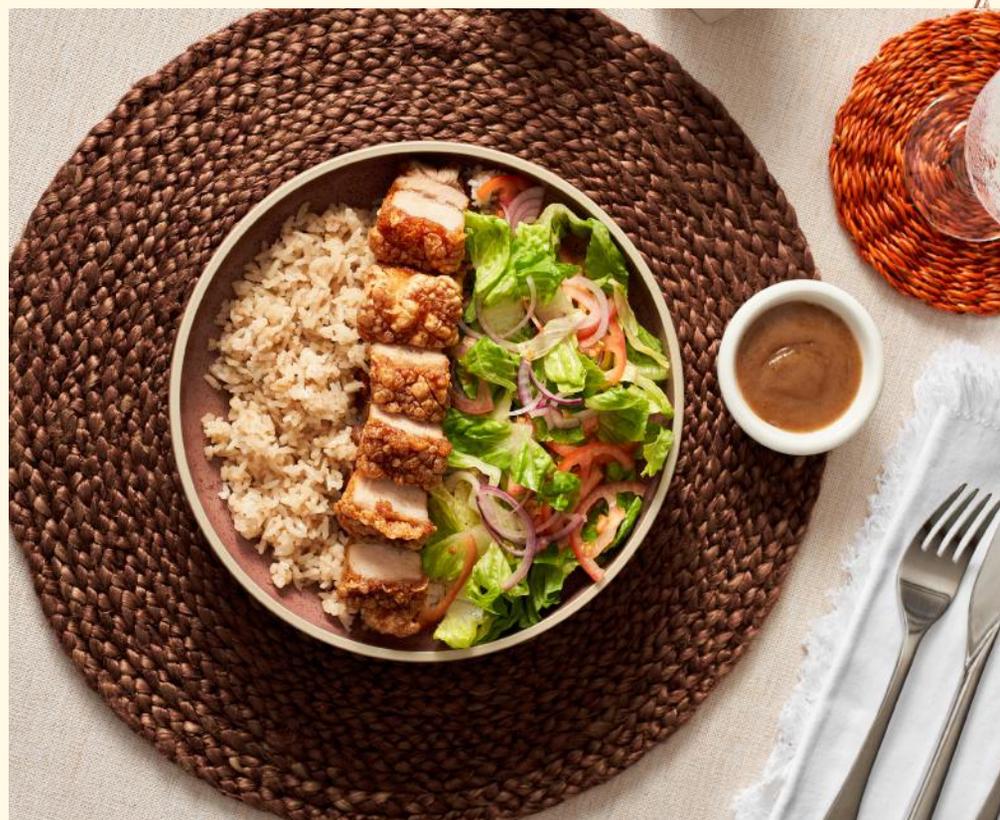
*kimchi and rice mixed with luncheon meat and egg*

Pork Chops 950

*fried breaded pork chops served with gravy and your choice of (1) java rice or (2) mashed potato*



Pork Katsu Set



Lechon Kawali





# Sizzling

Sizzling Burger Steak

Sizzling Lengua Sisig <i>minced ox tongue sautéed in onions and spices</i>	990	Sizzling Grilled Squid <i>squid stuffed with mixed vegetables and drizzled with flavorful sauce served with java rice</i>	1,200
Sizzling Pork Sisig <i>chopped marinated pork, deep-fried with onions</i>	740	Sizzling Prawns <i>prawns simmered in soda, butter and garlic, served with rice</i>	1,800
Sizzling Bulalo <i>a tender slice of beef shank, bone marrow, and gravy on a sizzling plate, served with garlic rice</i>	1,300	Sizzling Corned Beef <i>homemade corned beef with mushroom gravy sauce</i>	990
Sizzling Burger Steak <i>flame-grilled Angus beef burger patty with mushroom gravy sauce, served with egg and garlic rice</i>	890		

# Vegetables

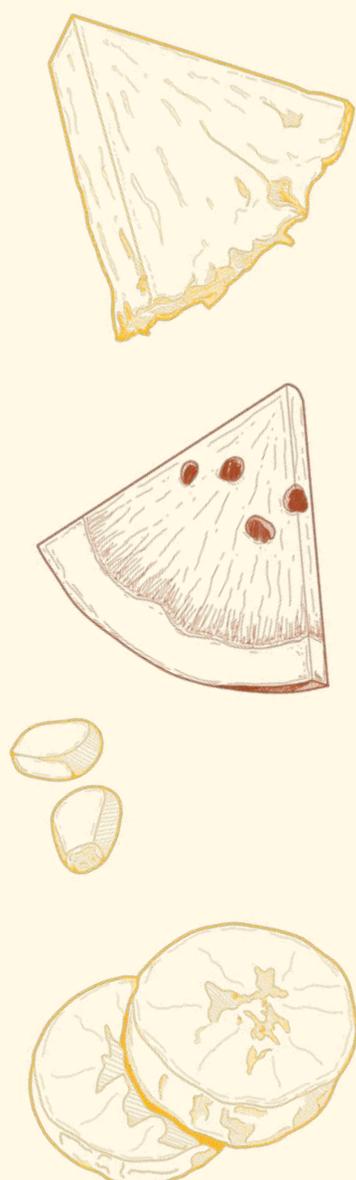
Chopsuey <i>stir-fried vegetables, pork, and shrimp tossed in special sauce</i>	710	Okoy <i>crispy shrimp and vegetable fritters</i>	520
Pinakbet <i>mixed vegetables sautéed in shrimp, pork, and shrimp paste</i>	630	Adobong Kangkong <i>water spinach stewed in soy sauce topped with crispy pork crackling</i>	590
Ginataang Gulay <i>mixed vegetables with sautéed pork and shrimp stewed in coconut milk</i>	680		



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# Dessert

<b>Two Seasons Halo-Halo</b> <i>Filipino dessert of shaved ice, milk, sugar, coconut gel, mochi balls, and tapioca pearls, topped with leche flan</i>	680	<b>Chocolate Truffle Cake</b> <i>chocolate truffle-covered chocolate cake served with homemade vanilla ice cream</i>	550
<b>Ice Cream Sampler</b> <i>vanilla bean, chocolate, and mango ice cream with caramel or chocolate sauce</i>	490	<b>Turon</b> <i>deep-fried saba bananas sprinkled with brown sugar served with vanilla ice cream</i>	350
<b>Maiz Con Hielo</b> <i>shaved ice, sweet corn kernels, sugar, and milk</i>	390	<b>Banana Split</b> <i>peeled banana with 3 scoops of homemade ice cream, crushed nuts, chocolate syrup, and cherry</i>	490
<b>Mixed Fruit Platter</b> <i>seasonal fruits served with ice</i>	590	<b>Saging Con Hielo</b> <i>saba bananas cooked in brown sugar syrup served with crushed ice and milk</i>	330
<b>Cheesecake</b> <i>New York-style, topped with fruit compote</i>	510	<b>Suman</b> <i>rice cake topped with coco jam ice cream</i>	320
<b>Mango Tatin</b> <i>dulce de leche-filled puff pastry, topped with mango slices served with mango ice cream</i>	850	<b>Homemade Vanilla Ice Cream</b>	360



Two Seasons Halo-Halo

# Beverages

## FRESH FRUIT SHAKES

Mango Toffee	340
Calamansi Cooler	340
Banana Caramel	340
Watermelon	340
Mango	340
Banana	340
Pineapple	340
Lemonade	340
Coconut	340

## CHILLED FRUIT JUICE

Dalandan	320
Orange	320
Mango	320
Watermelon	320
Pineapple	320
Calamansi	320
Coconut	320
Cranberry	320

## NON-ALCOHOLIC

Coke   Coke Light   Coke Zero	180
Sprite	180
Royal Tru Orange	180
Bottled Water	150
Perrier Sparkling Water	240
Schweppes Soda Water	190
Schweppes Tonic Water	190
Cold Milk	190
Hot Milk	190
Hot Chocolate	220

## COFFEE

Freshly Brewed Coffee	190
Freshly Brewed Decaffeinated Coffee	190
Espresso	180
Americano	180
Cappuccino	220
Café Latte	240
Café Mocha	240
Iced Coffee Cooler	190
Iced Caramel Macchiato	290

## TEA

Iced Tea	180
Special Two Seasons Iced Tea	220
Black or Green Tea (Lipton)	190
Jasmine Green Tea (Twinings)	230
Lemon & Ginger (Twinings)	230
Peppermint (Twinings)	230
Pure Camomile (Twinings)	230

## BEER

San Miguel Pale	180
San Miguel Light	190

## BRANDY & COGNAC

	Shot	Bottle
Fundador Solera	150	1,900
Carlos I	390	5,000
Remy Martin Vsop	840	11,800

## RUM

Bacardi Gold	240	3,100
Bacardi White	240	3,100
Captain Morgan	200	2,550

## GIN

Bombay Sapphire	360	4,700
Tanqueray	360	4,700
Hendrick's	700	9,900

## VODKA

Belvedere	600	8,400
Grey Goose	620	8,700
Absolut Blue	250	3,300
Absolut Citron	290	3,700
Absolut Kurant	370	4,800

## WHISKY

JW Black	380	4,900
JW Gold Reserve	630	8,800
JW Double Black	540	7,600
JW Blue	1,400	19,600
Chivas 12 Years	360	4,700
Chivas 18 Years	760	10,600

## SINGLE MALT WHISKY

Glenlivet 12 Years	830	11,600
Glenfiddich 12 Years	700	9,800
Macallan 12 Years Double Cask	990	13,800

## BOURBON

Jack Daniel's	380	4,900
Jim Beam White	280	3,600
Maker's Mark	350	4,500



# Cocktails

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## RUM BASED

Barman's Kiss 470

*Rum, Baileys, and ripe mango*

Mai Tai 470

*Rum, triple sec, lime, and sugar*

Daiquiri 480

*Choice of banana, mango, pineapple or strawberry*

Piña Colada 440

*Rum, coconut milk, and pineapple juice*

Zombie 420

*Rum, brandy, and tropical fruits*

Cuba Libre 430

*Rum, coke, and lime juice*

Caipirinha 470

*Rum, lime, and brown sugar*

Rum Coke 420

## TEQUILA BASED

Classic Margarita 470

*Tequila, triple sec, and lime*

Mango Margarita 470

*Tequila, green or ripe mangoes, and lime*

Frozen Margarita 470

*Frozen classic*

Tequila Sunrise 470

*Tequila, orange juice, and grenadine*

## VODKA BASED

Cosmopolitan 460

*Vodka, lime, and cranberry juice*

Caipirosca 460

*Vodka, lime, and brown sugar*

Melon Ball 490

*Vodka, triple sec, liqueur, and pineapple juice*

Pink Panther 490

*Vodka, lime, strawberry, and grenadine*

Screwdriver 460

*Vodka and orange juice*

Kamikaze 460

*Vodka, triple sec, and lime*

Blue Hawaiian 460

*Vodka, blue curacao, and pineapple*

Vodka Sprite 460

Vodka Tonic 460

Tom Collins 460

## MIXES

Two Seasons 480

*Rum, vodka, triple sec, lime, and mint*

Cilantro Mojito 480

*Chef's creation Mojito*

Weng Weng 480

*Vodka, rum, bourbon, brandy, tequila, and gin*

Amaretto Sour 480

*Amaretto di Amore, freshly squeezed lemon, syrup, orange slice, and cherry*

Aperol Spritz 480

*Prosecco, Aperol, soda, and orange slice*

Long Island Iced Tea 480

*Vodka, tequila, light rum, Cointreau triple sec, gin, and cola*

Martini 480

*Gin, vermouth, and olive*

Negroni 480

*Gin, vermouth rosso, Campari, and orange garnish*

Old Fashioned 480

*Bourbon, sugar, Angostura bitters, water, and orange garnish*

Sangria 480

*Red wine, brandy (or Cointreau), orange juice, chopped orange/lemons/apple, and cinnamon stick*

Whisky Sour 480

*Bourbon, lemon, juice, sugar syrup, and egg white*



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