


V E R A N D A
THE GOURMET KITCHEN



Pumpkin Spice P150

Roasted pumpkin with fresh herbs & mediterranean spices

Fresh Mushroom P150

Assorted mushrooms in clear broth

Verdure P150

Organic leafy green soup



Kale Caesar P300

Kale, panchetta, grilled chicken, cherry tomatoes, lettuce chips & Parmesan cheese with Caesar dressing

Mango Arugula P350

Arugula, charred mango, prosciutto, walnuts & blue cheese with mango vinaigrette

Cobb Salad P350

Organic leafy greens, homegrown veggies, grilled chicken bacon bits & nuts with herb cheese dressing



Pot Roast Sisig P380

Gourmet Farms famous roast beef on a sizzling plate topped with egg

Salted Egg Gambas p400

Shrimps with garlic in salted egg sauce

Carbonarra Potatoes P300

Fried marbled potatoes with carbonarra sauce

Gourmet Nachos P350

Lettuce chips, meat sauce, salsa, sour cream, guacamole & cheese

Buffalo Wings P350

Deep fried chicken wings tossed in hot sauce with blue cheese dressing

Calamari Fritti P400

Lightly coated squid, deep fried to perfection. Served with aioli



Smashed Burger P350

Double patty smashed burger in a coffee brioche bun. Comes with fries

Caprese Melt P300

Fresh tomatoes, mozzarella cheese & fresh basil in a sour dough bread. Comes with lettuce chips

Chili Dog P300

Chili dog on a steamed hotdog bun drizzled with mustard. Comes with fries



Baby Back Ribs P700/P1,200

Half/Whole rack of baby back ribs with bbq sauce & ranch dressing. Served with fries, slaw & corn

Buttered Fried Chicken P450

Butter glazed fried chicken served with fries. Good for sharing

Fish & Chips P550

Beer battered cod fillets deep fried to perfection. Served with fries & mushy peas. Choice of sauce: tartar or cider vinegar

Gourmet Pot Roast P550

Slow braised beef with gravy served with garlic rice or mashed potato

Gambas Pasta P380

Spaghetti with shrimps & chillies in gambas style sauce

Shawarma Plate P450

Beef or chicken shawarma served with rice, tomato salad & garlic sauce

Dill-icious P650

Pan seared salmon in creamy dill sauce. Served with mashed potatoes & asparagus

Bambino P350

Kiddie plate. Chicken nuggets with fries



Cheesecake P200

Gourmet Farms famous cheesecake! Blueberry or White Chocolate

Espresso Panna Cotta P200

Creamy custard with espresso sauce

Apple Pie P200

Gourmet Farms classic apple pie





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Signature Cooler P150

Gourmet Farms original herb infused lemonade

Banaba Iced Tea P120

Our version of iced tea using organic banaba herbal tea

Tarragon Lemonada P120

Tarragon infused ginger lemonade

Fruit Juices P150

Fruits in season. Juice or shake

Milk Shakes P150

Chocolate, Mocha, Cheesecake, Ube or Fruit Shake

Soda P80

Pepsi, Pepsi Zero, Mirinda, 7up, Mountain Dew & Root Beer 330ml

Bottled Water P50

500ml distilled water



Press P150/200

Two cupper French pressed coffee. Mountain grown arabica or civet

Espresso P100

Concentrated coffee shots

Baraco con Leche P150

Kap Fernan's specialty cappuccino concoction

Caffé Americano P100

House blend brewed coffee

Caffé Latte P120

Espresso flavored coffee with steamed milk

Cappuccino P120

Espresso flavored coffee with frothed milk

Mochaccino P150

Café latte with chocolate

Cold Brew P100

Cold house blend coffee

Iced Latte P120

Cold house blend coffee with milk

Hazelnut Supreme P150

Gourmet Farms hazelnut flavored frappe

Chocolate P120

Hot or cold chocolate using 100% cacao

Herbal Tea P100

Ampalaya, Banaba, Ginger, Lagundi, Malunggay, Pito-pito or Sambong



RED

Rubicone P1,300/350

Montepulco d Abruzzo, Della Poggio Quercia Sangiovese

Lambrusco Rosso P1,300

Colombar, vino Frizzante

WHITE

Pinot P1,450/400

Verga Pinot Bianco Veneto

Chardonnay P1,400/350

Carte Viola IGT

Spumante P1,600

Capeta, Cuvee Brut



Beer P80

San Miguel: Pale Pilsen, Light, Flavored

Scotch P3,000/280

Johnnie Walker Black Label

Bourbon Whiskey P2,500/250

Jack Daniels

Gin P2,000/200

Tanqueray

Vodka P2,000/200

Stolichnoya

Rum P1,500/150

Bacardi

Tequila P2,000/150

Jose Cuervo



Aperol Spritz P300

Aperol with sparkling wine

Rosmarino P200

Tanqueray, lemon & fresh rosemary

Margarita P200

Tequila, lime & salt

Espresso Martini P200

Vodka with a shot of espresso

Mimosa P300

Sparkling wine with orange juice

Al fresco P200

Bacardi, soda, lemon & fresh mint

Frozen Mojito P200

Bacardi with iced herb infused lemonada