

TWIST

CAFE

SOUPS

- Roasted Pumpkin Curried Apple 120
Pureed roasted pumpkin, cream, curry spiced apples
- Sopa de Ajo 150
Classic roasted garlic soup
- Corn and Clam Chowder in Potato Cream 150
Hearty chowder of clams, shredded corn and potato cream
- Cream of Wild Mushroom Cappuccino 170
Pureed assorted mushrooms, cream, herbs, and spices
- Shrimp Bisque 170
Rich, creamy, and velvety soup with tomatoes, herbs, and grilled shrimps, served with sliced toasted baguette

SALADS

- Nicoise Salad 295
Seared tuna, mixed greens, potatoes, eggs with Dijon anchovy dressing
- Greek Salad 295
Lettuce, tomatoes, cream cheese, olives, caramelized nuts, honey balsamic dressing
- Caesar Salad 320
Classic salad of romaine lettuce, shaved parmesan cheese, bacon bits, croutons and Caesar dressing
- Grilled Chicken with Mozzarella Cheese & Pesto 350
Greens topped with grilled chicken, grilled mangoes, pesto, mozzarella and honey balsamic dressing
- Chopped BBQ Chicken Salad 275
American classic chopped lettuce, chicken, corn and cilantro tossed in zesty ranch dressing
- Thai Grilled Shrimp Papaya Salad 295
Ripe papaya with grilled shrimp, and lime cilantro dressing

APPETIZERS

- Fried Vietnamese Spring Rolls 295
Pork, mushrooms & vegetable spring rolls served with Nouc Cham sauce
- Double Stuffed Potato Cheese Rolls 220
Mashed potatoes, bacon and cheese with ranch dip
- Potato Wedges with Bacon and Cheese 190
Fried potato topped with melted cheese, bacon and spices
- Smoked Bangus Pate' with Melba Toast 195
Smoked bangus with cream cheese and spices
- Country Fries with Mustard Truffle Dip 180
Crunchy, fried potatoes with mustard truffle dip
- Chorizo Empanadita 190
Homemade garlic Chorizo stuffed in our freshly made dough
- Calamares Fritos 220
Fried squid in beer batter with tartar dip
- Gambas 290
Shrimp sauteed in olive oil and garlic
- Buffalo Chicken Wings 295
Deep fried chicken wings in spicy BBQ sauce with four cheese dip
- Honey Salted Egg Shrimp 270
Fresh local shrimps, tossed in honey & salted egg sauce topped with fried garlic
- Seafood & Chicken Valenciana Arancini 250
Valenciana rice balls stuffed with assorted seafood, breaded, and fried. Served on top of sauteed chicken and Chorizo batwan dressing

BREAKFAST

(Breakfast Set items are served with a choice of juice, brewed coffee or hot chocolate)

Filipino Breakfast Set	295
<i>Choice of Chorizo, Pork Tocino, Beef Tapa or Bangus with 2 eggs, rice and a slice of fruit</i>	
American Breakfast Set	295
<i>Choice of bacon or corned beef hash, 2 eggs, bread and a slice of fruit</i>	
Continental Breakfast Set	260
<i>Assorted bread with butter, jam or marmalade and a slice of fruit</i>	
Tomato and Onion Scrambled Eggs	130
Spanish Omelet	180
<i>Sauteed tomatoes, onions, garlic, peppers, 2 eggs</i>	
Ham and Cheese Omelet	150
<i>Sauteed ham, grated cheese, 2 eggs</i>	
Caramelized Banana French Toast	150
<i>Brioche bread in sweet custard, whipped cream, caramelized bananas, and powdered sugar</i>	
2 Farm Eggs cooked in any style	80
Oatmeal with Milk	110
Seasonal Fresh Fruit Platter	195
Slice of Fresh Fruit in Season	80
Pancake 3 pc Stack	150
Waffle with Maple Syrup	190
Sides: Bacon	85

FROM THE PAN & GRILL

U.S. Angus Beef Tapa	350
<i>Our signature USDA Beef Tapa, served with garlic rice and 2 eggs of choice</i>	
Espresso Pork BBQ Ribs	450
<i>Grilled pork ribs with espresso barbeque sauce served with mashed potatoes or rice</i>	
Tenderloin Medallion	575
<i>Beef Tenderloin served with peppercorn cream sauce served with mashed potatoes</i>	

FROM THE PAN & GRILL

U.S. Angus Prime Ribeye Steak	700/100g
<i>USDA Prime Ribeye, grilled to perfection, served with mashed potatoes, vegetables, pan sauce and chimichurri</i>	
U.S. Angus Beef Pot Roast	450
<i>Slow cooked US beef served with mashed potatoes and side salad</i>	
Lengua Sevillana	350
<i>Slow cooked Ox tongue in tomatoes, olives and capers with rice</i>	
Lengua with Mushroom Cream Sauce	350
<i>Tender slow cooked Ox-tongue in mushroom sauce served with rice</i>	
Spanish Lamb Stew with Chorizo	450
<i>Spanish paprika, Chorizo and chickpeas with rice</i>	
Callos	420
<i>Slow cooked beef tripe, Chorizo, garbanzos, tomatoes, and paprika</i>	
Sizzling Mixed Misono	380
<i>A Sugarland classic: chicken, pork, and seafood, served in sizzling plate with vegetables and Misono rice</i>	
Osso Buco	550
<i>Milanese style braised beef shank with Italian spices served with rice</i>	
Braised New Zealand Lamb with Mandi Rice	850
<i>Seared and slow cooked New Zealand Lamb Shank in Persian spiced flavors served with arabic inspired rice</i>	
Sugarland Beef Rendang	395
<i>Tender beef chunks with Asian spice served with rice and topped with fried egg</i>	
Beef Salpicado	450
<i>Marinated tenderloin tips sauteed with garlic and our signature sauce, served with garlic rice</i>	
Chocolate & Red Wine Braised US Beef	550
<i>USDA Beef, slow braised in our red wine and chocolate sauce, served with truffle mashed potatoes and vegetables</i>	

CHICKEN

Chicken Palomillo 350

Pan-grilled chicken marinated in Middle Eastern spices served with Java rice

Chicken Souvlaki 350

Greek style grilled chicken, vegetables, potato gratin and Tzatziki sauce

Southern Fried Chicken 450

Marinated chicken cutlets, light breaded and fried served with home style gravy and slaw

Chicken Satay 250

Indonesian classic of marinated chicken fillet, skewered, and grilled, served with peanut sauce and Satay rice

Honey Garlic Parmesan Fried Chicken 450

Korean Style Fried Chicken tossed in honey garlic Parmesan glaze, served with rice

SEAFOOD SPECIALS

Black Pepper Seared Tuna 350

Pan Seared Tuna on pepper crust, with Chorizo cream sauce, mashed potatoes and side salad

Pan Grilled BBQ Salmon 530

Grilled Salmon with sweet spicy sauce, corn siding, and mashed potatoes

Grilled Catfish Teriyaki 350

Pan grilled catfish with teriyaki sauce served with Misono rice

Thai Braised Fish in Coconut Lime 350

Catfish or Dory cooked in lime and coconut cream sauce

Fish Fillet in Calamansi and Caper 240

Pan fried fish fillet marinated in Calamansi served with rice

Honey-Chili Glazed Salmon 530

Korean Gochujang and honey glazed grilled salmon, kimchi fried rice and sesame sprouts

FILIPINO FAVORITES

Pork Sisig 350

Grilled tender pork mask, tossed in citrusy dressing, onions, garlic, chilli and served on a sizzling plate.

De-boned Crispy Pata 595

Deep fried pork knuckles with soy vinegar dip (Good for 2)

Lechon Kawali 350

Crunchy pork belly served with sweet liver sauce and rice

Beef Steak Tagalog 395

Classic Tagalog dish, beef marinated in soy-calamansi, and served with rice

Crispy Pata in Cashew Kare Kare 795

Boneless Crispy Pata topped in our homemade cashew nut Kare-kare sauce, vegetables, and guinamos served with rice

Binagoongan Lechon Kawali 450

Crispy Lechon Kawali topped in sauteed guinamos, tomatoes, chillis, and fried eggplants, served in rice

Chicken Pork Adobo 275

Pan Fried Boneless Bangus 275

Crispy Pancit Canton 220

Pancit Sotanghon Guisado 180

ILONGGO DISHES

Molo Negrense 180

A Bacolod favorite, Pork and shrimp dumpling soup with toasted garlic

Bacolod Batchoy 180

Egg noodles in clear broth with crunchy pork rind and toasted garlic

KBL 395

Kadyos (Pigeon Peas), Baboy and Langka soup served with plain rice

Ginisang Monggo with Lechon Kawali 300

Sauteed Mung Beans topped with deep fried pork belly served with plain rice

Beef Kansi Soup 550

Ilonggo soup made with beef shank and jackfruit flavored with batwan and lemongrass

Grilled Chicken Inasal 230

PASTAS

Pasta Felix	350
<i>Our signature pasta, spaghetti tossed in creamy Annatto sauce, topped with sauteed seafood and Parmesan cheese</i>	
Mushroom Truffle Pasta	350
<i>Spaghetti with sauteed mushrooms on creamy truffle sauce topped with Parmesan cheese</i>	
Spaghetti Bolognese	300
<i>Classic Spaghetti with ground beef</i>	
Penne Italian Sausage	300
<i>Italian sausage, roasted peppers in Cajun spiced tomato sauce</i>	
Fettuccini in Chorizo Cream Sauce	300
<i>Fettuccini, bacon, Chorizo cream sauce with Parmesan</i>	
New Orleans Crab Cakes on Creamy Crab Fat Pasta	380
<i>Breaded fresh crab cakes served on top of our creamy crab fat pasta</i>	
Shrimp Pesto	350
<i>Angel hair pasta with grilled shrimps, capers, pesto in olive oil</i>	
Scallops and Bacon Spaghettini	350
<i>Spaghetti pasta with bacon and scallops</i>	
Spaghetti Gamberoni	350
<i>Spaghetti with shrimp sauteed in olive oil and garlic</i>	

PIZZAS

Sugarland Pizza	390
<i>Our signature pizza, Italian sausage, pepperoni, Chorizo, mozzarella, pesto, tomato sauce on our hand tossed pizza crust</i>	
Pepperoni Mozzarella Pizza	295
Margherita Pizza	295
<i>Fresh tomatoes, basil and mozzarella cheese on a hand tossed pizza crust</i>	
Vegetarian Pizza	390
<i>Oven-dried tomatoes, onions, lettuce, mushrooms, cream cheese, and mozzarella, on our hand tossed pizza crust</i>	
Trio Formaggio	390
<i>3 kinds of cheese on hand tossed pizza crust</i>	

SANDWICHES

Grilled U.S. Beef Burger	350
<i>Quarter pound 100% USDA Beef Patties, grilled and served on brioche buns with cheese, lettuce, tomatoes, onions and our signature dressing</i>	
Additional Topping	
Bacon	55
Cheese	35
Caramelized Onions	35
Quarter Pound US Patty	150
U.S. Beef Potroast	350
<i>Slices of our signature US Roast Beef on whole wheat bread, dressing, cheese and served with au jus.</i>	
Crispy Chicken Sandwich	290
<i>Boneless chicken, buttermilk, spices, fried and served on buttery brioche with souther slaw and house dressing</i>	
Chicken Asparagus	195
<i>Chicken filling with asparagus on wheat bread</i>	
Twist Club	295
<i>Triple decker sandwich, ham, egg, chicken filling and cheese on wheat bread</i>	
Classic Grilled Cheese	160
<i>Cheese slices on buttered sliced bread, grilled and served with chips</i>	
Tuna Melt	180

SIDES

Plain Rice	35
Garlic Rice	45
Misono Rice	60
Mandi Rice	60
Mashed Potatoes	55
Toasted Bread	40
French Bread	40

DESSERTS

Death by Chocolate	195
Orange Creme Brulee	195
New York Cheesecake	180
Devil's Food Cake	160
Super Moist Chocolate Cake	130
Banana Split	395
<i>Served with avocado, chocolate, and Ube FIC ice cream</i>	
FIC Ice Cream (Sugar Free)	150/Scoop
<i>Café Latte, Mixed Berries, and Mangoes and Cream</i>	
FIC Ice Cream	130/Scoop
<i>Avocado, Chocolate and Ube</i>	
FIC Premium Ice Cream	195/Scoop
<i>Vanilla and Strawberry</i>	

ARTISANAL ICE CREAM

Rhum Raisin	250/Cup
<i>Golden California raisins steeped in Don Papa Rum, left to marinade in our signature French Custard for 24 hours giving it maximum flavor. Churned in small batches to guarantee ice cream perfection.</i>	
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Strawberry Cheesecake	275/Cup
<i>Cream cheese ice cream base made with our farm fresh milk, swirled with house-made Benguet Strawberry compote, dotted with house-made honey cookies, and topped with white chocolate chips.</i>	
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Tres Leches	200/Cup
<i>Three kinds of milk in each cup! Our farm fresh milk, cream and house-made condensed milk makes up this extra creamy ice cream flavor.</i>	
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White Chocolate and Mango	275/Cup
<i>Our signature French custard made with our farm fresh milk and cream with added premium white chocolate, churned in small batches, dotted with house-made honey cookies, and swirled with house-made mango compote.</i>	
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Cookies and Cream	250/Cup
<i>Our Tres Leches ice cream gets an upgrade with house-made dark chocolate cookie bits.</i>	

COFFEE

	HOT	ICED
Espresso Shot	85	
Americano	85	85
Cappucino	100	100
Latte	100	100
Spanish Latte <i>Shot of espresso, and sweet condensed milk</i>	130	130
Cinnamon Latte <i>Shot of espresso, vanilla, and a dash of cinnamon</i>	135	
French Vanilla <i>Shot of espresso, vanilla, and milk</i>	130	130
Sea Salt Latte <i>Espresso, caramel, and salted cream</i>	140	140
Caramel Macchiato	135	135
<i>Additional Flavored Syrup</i>	45/pump	
Hot Tea		65
Chocolate (Hot or Cold)		80
Fresh Milk (Hot or Cold)		50

FRAPPE - Blended Coffee

Banoffee Frappe <i>Blended coffee with Grahams, banana, and caramel sauce</i>	135
Caramel Mocha Frappe <i>Blended coffee with chocolate, and caramel sauce</i>	175
Double Caramel Mocha Frappe <i>Blended coffee with cocoa, vanilla, and chocolate sauce</i>	180
Cocoa-Hazelnut Frappe <i>Blended coffee with hazelnut, cocoa, and chocolate sauce</i>	175
Caramel Macchiato Frappe	175

NON-COFFEE FRAPPE

Strawberry Frappe <i>Blended vanilla with strawberry and cream</i>	175
Dolce Banana Frappe <i>Blended vanilla with bananas, Graham, caramel, and chocolate sauce</i>	175
Cocoa-Hazelnut Frappe <i>Blended vanilla with cocoa, hazelnut, and chocolate sauce</i>	175

FRESH FRUIT SHAKES

Tropical Shake <i>Banana, Pineapple, Papaya</i>	150
Mango Shake	150
Grape Shake	120
Buko Shake	120
Banana Shake	130
Pineapple Shake	120
Watermelon Shake	120

FRUIT JUICES

Orange Juice	160
Mango Juice	150
Fresh Buko Juice	95
Calamansi Juice (Hot or Cold)	80
Pineapple Juice (Can)	60

COLD & REFRESHING

Brewed Iced Tea <i>Freshly brewed iced tea</i>	
Calamansi	80
Peach	85
Frozen Iced Tea	80
7-Up, Pepsi, Pepsi Maxx	65
Coke, Coke Light, Coke Zero, Sprite, RTO	70
Tonic Water	80
Bottled Water	50

BAR

LIST

WHITE WINE

Lamadoro Blanco Salento (Italian)	1,150/Bottle
Fantini Trebiano (Italian)	1,000/Bottle
Chateau Los Boldos Sauvignon Blanc 2014 (Chilean)	295/Glass 1,500/Bottle

RED WINE

Altozano Tempranillo (Spain)	1,400/Bottle
Fantini Sangiovese (Italian)	295/Glass 1,450/Bottle
Serengeti Cabernet Sauvignon (South African)	1,500/Bottle
Serengeti Merlot (South African)	1,500/Bottle

SPARKLING

Proseco Tosco Spumante	1,300/Bottle
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COCKTAILS

Frozen Margarita Pitcher	570
Frozen Margarita	195/Glass
Vodka Tonic	175
Long Island Iced Tea	190
Mango Daiquiri	190
Gin and Tonic	175
Cuba Libre	175
Bailey's	110

BEERS

San Miguel Light	95
San Miguel Pale Pilsen	95
SMC Red Horse	95

SPIRITS

	BOTTLE	SHOT
VODKA		
Grey Goose	4,800	220
Absolut Citron	1,900	100
Absolut Blue	1,800	85

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Tanqueray	2,500	210
Bombay Sapphire	2,300	100

SCOTCH WHISKEY

Johnnie Walker Double Black	4,100	180
Johnnie Walker Black	2,800	140
Jack Daniels	3,200	160

SINGLE MALT SCOTCH

Glenlivet 15 Years	4,000	250
Glenfiddich 12 Years	3,500	200

TEQUILA

Patron Silver	6,500	270
Patron XO Café	4,500	190
Jose Cuervo Gold	2,100	100

RUM

Don Papa 7 Years	2,200	140
Tanduay Superior 12 Years	700	50
Tanduay Dark Rum	350	45

BRANDY

Fundador	1,250	65
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