

TWIST

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 Paté 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 	295
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	

BREAKFAST

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

Filipino Breakfast Set	295	Ham and Cheese Omelet	150
Choice of Chorizo, Pork Tocino, Beef Tapa or Bangus with 2 eggs, rice and a slice of fruit		Sauteed ham, grated cheese, 2 eggs	
American Breakfast Set	295	French Toast 	195
Choice of bacon or corned beef hash, 2 eggs, bread and a slice of fruit		Brioche bread in sweet custard, whipped cream, and powdered sugar	
Continental Breakfast Set	260	2 Farm Eggs cooked in any style	80
Assorted bread with butter, jam or marmalade and a slice of fruit		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
Spanish Omelet	180		
Sauteed tomatoes, onions, garlic, peppers, 2 eggs			

 CHEF'S RECOMMENDATION

Contains allergens:  SHELLFISH  DAIRY  NUTS

FROM THE PAN & GRILL

U.S. Angus Beef Tapa	350
Our signature USDA Beef Tapa, served with garlic rice and 2 eggs of choice	
Espresso Pork BBQ Ribs	450
Grilled pork ribs with espresso barbecue sauce served with mashed potatoes or rice	
 Tenderloin Medallion 	575
Beef Tenderloin served with peppercorn cream sauce served with mashed potatoes	
U.S. Angus Prime Ribeye Steak	700/100g
USDA Prime Ribeye, grilled to perfection, served with mashed potatoes, vegetables, pan sauce and chimichurri	
U.S. Angus Beef Pot Roast	470
Slow cooked US beef served with mashed potatoes and side salad	
Lengua Sevillana	450
Slow cooked Ox-tongue in tomatoes, olives and capers with rice	
 Lengua with Mushroom Cream Sauce 	450
Tender slow cooked Ox tongue in mushroom sauce served with rice	
Spanish Lamb Stew with Chorizo	450
Spanish paprika, Chorizo and chickpeas with rice	
 Callos	420
Slow cooked beef tripe, Chorizo, garbanzos, tomatoes, and paprika	
 Sizzling Mixed Misono 	450
A Sugarland classic chicken, pork, and seafood, served in sizzling plate with vegetables and Misono rice	
Osso Buco	550
Milanese style braised beef shank with Italian spices served with rice	
Sugarland Beef Rendang 	450
Tender beef chunks with Asian spice served with rice and topped with fried egg	
Beef Salpicado	450
Marinated tenderloin tips sauteed with garlic and our signature sauce, served with garlic rice	

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 (for sharing) 	450
Marinated chicken cutlets, light breaded and fried served with home style gravy and slaw	
Chicken Satay 	295
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	
Sea Bass in Calamansi and Capers 	320
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	
Turmeric-Rubbed Sea Bass w/ Sauteed Basil 	320
Sweet & delicate flaky fish fillet rubbed with in-house seasoning, topped with sauteed garlic & basil	

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 (for sharing)	695
Deep fried pork knuckles with soy vinegar dip	
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	
 Humba	350
Slow cooked braised pork belly in sweet and savory sauce, served with rice	
Chicken Pork Adobo	450
Classic Filipino dish, chicken and pork cutlets slow cooked in vinegar, soy sauce, garlic and spices served with plain rice	
Pan Fried Boneless Bangus	275
Sotanghon Guisado (for sharing)	220

ILONGGO DISHES

 Molo Negrense 	210
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	450
Kadyos (pigeon peas), Baboy and Langka soup served with plain rice	
 Ginisang Monggo with Lechon Kawali (for sharing) 	450
Sautéed 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
Bacolod-style grilled chicken marinated in vinegar, calamansi, garlic, and lemongrass	

PASTAS

 Pasta Felix  	350
Our signature pasta, spaghetti tossed in creamy annatto sauce, topped with sauteed seafood and parmesan cheese	
 Mushroom Truffle Pasta 	350
Spaghetti with sauteed mushrooms on creamy truffle sauce topped with parmesan cheese	
 Spaghetti Bolognese 	300
Classic spaghetti with ground beef	
 Penne Italian Sausage 	300
Italian sausage, roasted peppers in Cajun spiced tomato sauce	
 Fettuccini in Chorizo Cream Sauce 	330
Fettuccini, bacon, chorizo cream sauce with parmesan	
 New Orleans Crab Cakes on Creamy Crab Fat Pasta  	380
Breaded fresh crab cakes served on top of our creamy crab fat pasta	
 Shrimp Pesto  	395
Angel hair pasta with grilled shrimps, capers, pesto in olive oil	
 Scallops and Bacon Spaghettini 	350
Spaghetti pasta with bacon and scallops	
 Spaghetti Gamberoni  	350
Spaghetti with shrimp sauteed in olive oil and garlic	

PIZZAS

 Sugarland 	430
Our signature pizza, Italian sausage, pepperoni, chorizo, mozzarella, pesto, tomato sauce on our hand tossed pizza crust	
 Pepperoni Mozzarella 	390
Classic pizza with pepperoni and mozzarella cheese on hand tossed pizza crust	
 Margherita 	390
Fresh tomatoes, basil and mozzarella cheese on a hand tossed pizza crust	
 Trio Formaggio 	430
3 kinds of cheese on hand tossed pizza crust	
 Chorizo & Mozzarella 	430
Iconic Negrense breakfast staple topped with mozzarella cheese on a hand tossed pizza crust	

SANDWICHES

Grilled U.S. Beef Burger  350

Quarter pound 100% USDA Beef Patties, grilled and served on brioche buns with cheese, lettuce, tomatoes, onions and our signature dressing

Additional Topping

Bacon 55

Cheese 35

Quarter Pound US Patty 150

 U.S. Beef Potroast  350

Slices of our signature US Roast Beef on whole wheat bread, dressing, cheese and served with au jus.

Crispy Chicken Sandwich  290

Boneless chicken, buttermilk, spices, fried and served on buttery brioche with southern slaw and house dressing

Chicken Asparagus  195

Chicken filling with asparagus on homemade white bread

 Twist Club  295

Triple decker sandwich, ham, egg, chicken filling and cheese on homemade white bread

 Classic Grilled Cheese  295

Cheese slices on buttered sliced bread, grilled and served with chips and a side of tomato soup

Tuna Melt  180

Buttered sliced bread filled with creamy tuna salad and melted cheese

SIDES

Plain Rice 35 Mashed Potatoes 55

Garlic Rice 45 Toasted Bread 40

Misono Rice 60 French Bread 40

Mandi Rice 60

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DESSERTS

 Tiramisu	250	 Creme Brûlée	195
A twist on the Italian classic - Sugarland's house Sponge Cake soaked in local Negros coffee, layered with a velvety cream filling, finished with a light dusting of cocoa powder.			
 Super Moist Chocolate Cake	195	 Turon Pie Ala Mode	195
Layers of ultra-moist chocolate cake with a smooth custard center. Release a flowing veil of chocolate icing by pulling the cake collar once served.			
Brownie Ala Mode	195	Banana Split	450
Our signature house fudge brownie - rich, chewy, and deeply chocolatey, served warm nestled under a scoop of creamy Vanilla Ice cream. Finished with luscious chocolate ganache, a maraschino cherry, and a generous sprinkle of crunchy roasted walnuts.			
Bananas Foster	195	FIC Ice Cream	150/scoop
Ripe bananas and soft crepes gently caramelized in butter, sugar and a splash of rum, flambeed to perfection.			
Death By Chocolate	195	FIC Ice Cream (Sugar Free)	175/scoop
A sinful symphony of textures and chocolate intensity - this Sugarland classic features alternating layers of dense fudge brownie, silky chocolate ganache, and crisp cocoa meringue.			
New York Cheesecake	195	Café Latte, Mixed Berries, and Mangoes and Cream	
A luxuriously dense and creamy cheesecake with a hint of tang, set atop a buttery graham crust. Baked to perfection, this New York indulgence is rich, and unapologetically decadent.			

COFFEE & TEA

	HOT	ICED
Espresso Shot	100	
Americano	100	105
Cappuccino	125	130
Latte	125	130
Cortado	120	
Spanish Latte Espresso, and sweet condensed milk	150	155
Cinnamon Latte Espresso, vanilla, and a dash of cinnamon	165	
French Vanilla Espresso, vanilla, and milk	160	165
Sea Salt Latte Espresso, caramel, and salted cream	165	170
Caramel Macchiato Espresso, caramel, vanilla, and milk	170	175
Matcha Latte Uji Matcha, milk	165	170
Dirty Matcha Uji matcha, milk, and espresso	220	225
Hot Tea Choice of Earl Grey, Chamomile, English Breakfast or Green Tea	90	
Fresh Milk	90	95

NEGROS TABLEA DRINKS

100% Negros cacao sourced from Sugar Valley farms in
Mt. Kanlaon Natural Park, Minoyan, Murcia, Negros Occidental

	HOT	ICED
Tsokolate Negros tablea, condensed milk	120	125
Mocha Negros tablea, espresso, vanilla, steamed milk	170	175
Mochaccino Negros tablea, espresso, vanilla, foamed milk	180	185

FRAPPIES

Banoffee	190
Blended coffee with graham, banana, and caramel sauce	
Caramel Mocha	190
Blended coffee with chocolate, and caramel sauce	
Strawberry	175
Blended vanilla with strawberry and cream	
Dolce Banana	175
Blended vanilla with bananas, graham, caramel, and chocolate sauce	
Matcha	175
Uji Matcha blended with vanilla and milk	

FRESH FRUIT DRINKS

Tropical Shake Banana, Pineapple, Papaya	180
Mango Shake	180
Grape Shake	150
Buko Shake	150
Banana Shake	150
Pineapple Shake	150
Watermelon Shake	150
Orange Juice	160
Mango Juice	150
Buko Juice	95
Calamansi Juice (Hot or Cold)	80

COLD & REFRESHING

Brewed Iced Tea Choice of Calamansi or Peach	125
Iced Tea	85
Pineapple Juice (Can)	85
Coke, Coke Zero, Sprite	65
Tonic Water	80
Bottled Water	50