

# TWIST












## SOUPS

---










 Roasted Pumpkin Curried Apple 	120
Pureed roasted pumpkin, cream, curry spiced apples	
<hr/>	
Sopa de Ajo	150
Classic roasted garlic soup	
<hr/>	
Corn and Clam Chowder in Potato Cream 	150
Hearty chowder of clams, shredded corn and potato cream	
<hr/>	
Cream of Wild Mushroom Cappuccino 	170
Pureed assorted mushrooms, cream, herbs, and spices	
<hr/>	
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	
<hr/>	
 Greek Salad  	295
Lettuce, tomatoes, cream cheese, olives, caramelized nuts, honey balsamic dressing	
<hr/>	
Caesar Salad 	320
Classic salad of romaine lettuce, shaved parmesan cheese, bacon bits, croutons and Caesar dressing	
<hr/>	
 Grilled Chicken with Mozzarella Cheese & Pesto  	350
Greens topped with grilled chicken, grilled mangoes, pesto, mozzarella and honey balsamic dressing	
<hr/>	
 Chopped BBQ Chicken Salad 	275
American classic chopped lettuce, chicken, corn and cilantro tossed in zesty ranch dressing	
<hr/>	
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
Tomato and Onion Scrambled Eggs	130	Seasonal Fresh Fruit Platter	195
		Slice of Fresh Fruit in Season	80
Spanish Omelet	180	Pancake 3 pc Stack 	150
Sauteed tomatoes, onions, garlic, peppers, 2 eggs		Waffle with Maple Syrup 	190
		Sides: Bacon	85

## 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 barbeque 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	
<hr/>	
De-boned Crispy Pata (for sharing)	695
Deep fried pork knuckles with soy vinegar dip	
<hr/>	
Lechon Kawali	350
Crunchy pork belly served with sweet liver sauce and rice	
<hr/>	
Beef Steak Tagalog	395
Classic Tagalog dish, beef marinated in soy-calamansi, and served with rice	
<hr/>	
 Humba	350
Slow cooked braised pork belly in sweet and savory sauce, served with rice	
<hr/>	
Chicken Pork Adobo	450
Classic Filipino dish, chicken and pork cutlets slow cooked in vinegar, soy sauce, garlic and spices served with plain rice	
<hr/>	
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	
<hr/>	
Bacolod Batchoy 	180
Egg noodles in clear broth with crunchy pork rind and toasted garlic	
<hr/>	
 KBL	450
Kadyos (pigeon peas), Baboy and Langka soup served with plain rice	
<hr/>	
 Ginisang Monggo with Lechon Kawali (for sharing) 	450
Sauteed mung beans topped with deep fried pork belly served with plain rice	
<hr/>	
Beef Kansi Soup	550
Ilonggo soup made with beef shank and jackfruit flavored with batwan and lemongrass	
<hr/>	
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 Spaghettoni 	350
Spaghetti pasta with bacon and scallops	
Spaghetti Gamberoni  	350
Spaghetti with shrimp sauteed in olive oil and garlic	

## PIZZAS

 Sugarland  	430	Vegetarian 	430
Our signature pizza, Italian sausage, pepperoni, chorizo, mozzarella, pesto, tomato sauce on our hand tossed pizza crust		Oven-dried tomatoes, onions, lettuce, mushrooms, cream cheese, and mozzarella, on our hand tossed pizza crust	
 Pepperoni Mozzarella 	390	 Trio Formaggio 	430
Classic pizza with pepperoni and mozzarella cheese on hand tossed pizza crust		3 kinds of cheese on hand tossed pizza crust	
Margherita  	390	Chorizo & Mozzarella 	430
Fresh tomatoes, basil and mozzarella cheese on a hand tossed pizza crust		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		

## DESSERTS

---



### Tiramisu

250

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

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

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

Ripe bananas and soft crepes gently caramelized in butter, sugar and a splash of rum, flambéed to perfection.

---

### Death By Chocolate

195

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

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.

---

### Creme Brûlée

195

Silky, melt-in-the-mouth custard infused with vanilla, beneath a thin layer of caramelized sugar that cracks at the tap of a spoon.

---



### Turon Pie Ala Mode

195

Our take on a Filipino favorite - crisp, golden pastry wrapped around sweet bananas, ripe jackfruit, and a hint of Ube Halaya. Served with a scoop of Vanilla Ice Cream and finished with a dusting of cinnamon.

---

### Banana Split

450

The classic - topped with three heaping scoops of ice cream, mini marshmallows and chocolate chips. To be shared by the family or blissfully enjoyed alone.

---

### FIC Ice Cream

150/scoop

Avocado, Chocolate, Ube, Vanilla and Strawberry

---

### FIC Ice Cream (Sugar Free)

175/scoop

Café Latte, Mixed Berries, and Mangoes and Cream

---



CHEF'S RECOMMENDATION

Contains allergens:



SHELLFISH



DAIRY



NUTS

## COFFEE & TEA

	HOT	ICED
Espresso Shot	100	
Americano	100	105
Cappucino	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

## FRAPPES

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

## 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