

ALL DAY DINING

tnlb

The Nostalgia Lounge and Bar



breakfast

- Selection of Cereals** 🌾🥛🕒 **Php 400**
Served with whole or skimmed milk
Please ask for available selections
- Homemade Bircher Muesli** 🌾🥛🕒🥛🥛 **450**
With green apples, raisins, dried fruits, local honey, low fat yoghurt and skimmed milk
- Eggs Benedict** 🌾🥛🥛 **500**
Two (2) poached eggs, smoked ham, sautéed spinach, fresh hollandaise sauce
- Low Cholesterol Omelette** 🥚🐟 **500**
Three (3) egg whites, smoked salmon, capers and shallots cooked in olive oil
- S Indonesian Style Omelette** 🥚 **500**
Three (3) eggs, cilantro, ginger and sambal
- Traditional Congee** 🥚🐟🥛🥛 **450**
Served with assorted condiments and sauces
Add beef or chicken: Php 80
- Adlai Arroz Caldo** 🥚🥛 **550**
Chicken and adlai porridge cooked with kasubha and ginger, served with boiled egg and condiments
- Filipino Breakfast** 🌾🥚🐟🥛 **900**
Choice of beef tapa, pork tocino, recado longganisa or daing na bangus served with garlic fried rice, two (2) eggs cooked to your liking and achara
- Indian Breakfast** 🌾🥛🕒🥛 **600**
Indian Idli rice cakes served with sambar, coconut and tomato chutney



Please advise if you have any dietary restrictions.

S Signature Dish

Prices are inclusive of service charge and applicable taxes.

soup

Curry Laksa 🍲🍲🍲🍲🍲🍲🍲🍲 **Php 650**
Aromatic broth, boiled eggs, rice noodles, tofu, chicken and shrimps

Wild Mushroom 🍄🍄🍄 **550**
Cappuccino truffle oil

Roasted Tomato 🍅🍅🍅 **550**
Grilled basil focaccia

appetizer + salad

Sous Vide Prawns 🍤🍤🍤🍤 **Php 800**
Romaine lettuce, sun dried tomato dressing, avocado and barley

Seared Yellow Fin Tuna 🐟🍷 **650**
Quinoa and arugula salad with olives and capers, goji berry dressing

Buffalo Chicken Caesar Salad 🍲🍲🍲🍲🍷 **600**
Sous vide barbecued chicken breast, crispy romaine lettuce, anchovies, brioche croutons, bacon and poached eggs

Crazy Maki 🍣🍣🍣🍣 **550**
Shrimp tempura, cucumber, avocado, asparagus, tobiko and spicy mayo

Unagi 🍣🍣🍣🍣 **680**
Philippine mango, unagi, cucumber, avocado, tobiko and crab

Som Tam Goong 🍤🍤🍤 **550**
Fresh shredded papaya, dried shrimps, cherry tomatoes, green chilies, peanuts and tamarind dressing

🍷 Kale and Beetroot Salad 🍷🍷 **550**
Adlai grains, roasted beetroot, crispy kale, balsamic dressing

between buns

🍷 Signature Burger 🍷🍷🍷🍷 **Php 720**
Bacon, sundried tomato sauce, Cheddar buttery brioche bun

🍷 Nostalgia Club 🍷🍷🍷 **650**
Whole wheat bread, sous vide chicken breast, guacamole, bacon, eggs, cheddar, tomato and crisp romaine



🍷 Signature Dish

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plant-based

Eggplant Duo 🌱🥔🌱 **Php 650**
Crumb fried and Bharta with aromatics, sweet chili paste, coconut cream

Deep Fried Tteokbokki 🌱🌱 **800**
Gochugaru and kimchi puree

Tagliatelle 🌱🥔🌱 **700**
Sous vide artichokes and black garlic, grapeseed oil

Tofu Kimchi Ravioli 🌱🌱🌱 **600**
Gochujang sauce and miso infused olive oil

S Crispy Crab and Mushroom Sisig 🌱🌱🌱🌱 **650**
Vegan crab, mushroom, calamansi crème

Black Rice Risotto 🌱🌱🌱 **850**
Roasted broccoli and carrots, vegan cheese and coriander pesto

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off the grill

Ribeye 🍷 **Php 2,000**

Tenderloin 🍷🍷 **1,700**

King Prawns 🍷🍷 **1,600**

Tasmanian Salmon 🐟🍷 **1,000**

Side Dishes 🍷🌱

Garlic bok-choy, French fries, mashed potato, haricot vert

Sauces 🍷🐟🍷🍷🍷

Bearnaise, blue cheese, mushrooms, peppercorn, beurre blanc

vegetarian

Grilled Vegetable Pesto Panini 🌱🍷🌱 **Php 725**

Grilled Mediterranean vegetables marinated in basil pesto and lightly grilled in a ciabatta panini

S Vegan Wrap 🌱🌱🌱 **725**
Cauliflower quinoa, hummus, harissa, sweet potato fries

Tofu Stir-Fry 🌱🌱 **650**
Wok fried tofu, crisp greens, garlic, sesame, soy

Singaporean Wok Tossed Noodles 🌱🍷🍷🌱 **650**
Rice noodles cooked with vegetables, tofu and curry powder

Fusili Pomodoro 🌱🍷🍷🌱 **650**
Whole wheat fusili, fresh tomato sauce, parmesan

Penne Pesto with Blue Cheese 🌱🍷🍷🍷🌱 **650**
Whole wheat penne, basil pesto, blue cheese and cream

Truffle Cream Rigatoni 🌱🍷🍷🌱 **650**
Truffle cream and mushrooms

Dal Tadka 🍷 **550**
Protein rich lentils cooked in turmeric and coriander sauce with black mustard seeds and curry leaves

Aloo Jeera 🌱 **550**
Marble potatoes tempered with turmeric, cumin seeds, red onions and ginger

western favorites

Sous Vide Chicken Saltimbocca 🌾🍷🍷 **Php 850**
Ceps, haricot vert, mashed potato

Pork Medallion 🍷🍷 **750**
Olive oil crushed yam, garlic spinach, curry mustard sauce

Beef Ragout Lasagna 🌾🍷🍷🍷 **850**
Beef ragout layered with béchamel, pasta and mozzarella

Grilled Prawns 🌾🍷🍷🍷 **1,200**
Citrus cous cous, arugula, white wine sauce

Seared Grouper 🐟🍷🍷 **1,150**
Wild mushroom quinoa risotto, grilled green asparagus, saffron beurre blanc



the italian

Linguine Vongole 🌾🍷🍷🍷 **Php 600**
Manila Bay clams, garlic, chili flakes and white wine

Fettuccine with Chicken 🌾🍷🍷🍷 **750**
Sous vide chicken breast, mascarpone sauce and vegetables

Spaghetti Bolognese 🌾🍷🍷🍷 **720**
Prime beef ragout, parmesan cheese, parsley

🍷 Crab Roe Fettuccine 🌾🍷🍷🍷 **750**
Aligue cream sauce, lump crab



islands finest

Cripy Pork Belly 🍷🍷 **Php 650**
Pork belly, vegetables, shrimp paste

Pork Ribs and / or Chicken Drum Adobo 🌾🍷 **750**
Back ribs, soy, vinegar, peppercorn

🍷 Chicken Leg Inasal 🍷🍷 **750**
Chicken leg marinated in lemongrass, garlic and vinegar served with coconut black rice

Pork Sisig 🍷🍷🍷 **650**
Crispy pork ears and liver with egg, chilies, and citrus soy

Beef Shank Bulalo 🐟🍷🍷🍷 **950**
US beef shanks slow braised in stock, served with corn, potatoes, greens and steamed rice

Classic Kare-Kare 🍷🍷🍷🍷 **950**
Braised oxtail and ox tripe with banana heart, string beans, eggplant, roasted peanut sauce, shrimp paste

🍷 Crispy Pata 🍷🍷 **1,100**
Whole roasted pork knuckle with atchara and spiced vinegar

🍷 Miso Salmon 🍷🍷🍷🍷 **620**
Salmon cheek and belly braised in miso broth with mustasa leaves

Sinigang na Hipon 🍷🍷🍷 **775**
Sustainable shrimps cooked in aromatic tamarind broth with local vegetables

asian stars

Indonesian Nasi Goreng 🍗🍛🍤🍳🍴 **Php 750**
Nasi fried rice, Beef satay, sambal prawns, crackers, cucumber salad and fried egg

Hainanese Chicken 🍗🍴 **775**
With fragrant jasmine rice, chicken broth, steamed bok choy and an assortment of sauces

S Singaporean Soft Shell Crab 🍗🍛 **1,100**
Crisp fried soft shell crab, spicy Singaporean sauce, and cilantro

Beef Rib Rendang 🍗🍛🍴🍳🍴🍴 **850**
Braised beef, red curry, coconut cream

Kung Pao Chicken 🍗🍛🍴🍳🍴🍴 **680**
Deep fried Chicken with dried chillies, cashew nuts and a sweet-spicy sauce

S Buttered Chicken 🍗🍴🍴 **Php 680**
Chicken cooked in a rich tomato cashew sauce with ghee, served with steamed basmati rice

S Malabar Prawn Curry 🍗🍴🍴 **1,100**
Selva shrimps simmered in a turmeric tamarind sauce served with basmati rice

Lamb Rogan Josh 🍗 **1,050**
Lamb leg cubes roasted and simmered in a Kashmiri onion sauce with aromatics and spices, served with basmati rice

dessert

Trio of Profiteroles 🍗🍴🍴 **Php 450**
Choux pastry, ice cream, chocolate soup, chocolate garnish

S TNLB Tiramisu 🍗🍴🍴 **450**
Mascarpone mousse, savoiardi, espresso soak, chocolate shards, gold leaf

Pannacotta with Calamansi Granita 🍗🍴 **450**
Vanilla panna cotta, raspberry gel, fresh berries and calamansi granita

S Hot Chocolate Coulant 🍗🍴🍴 **450**
Chocolate lava cake with vanilla ice cream (Serving time: 20 minutes)

S Signature Earl Grey 🍗🍴🍴 **450**
Layers of Crunchy hazelnut, mango gelee, earl grey mousse, chocolate cake, and chocolate mousse

Banana Cake Layers 🍗🍴🍴 **450**
Layers of banana cake, whipped cream, pecan nut ice cream, and caramel sauce



S Signature Dish

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beverage

Coffee

Americano	Php 160
Latte / Cappuccino	180
Mocha	190
Soy or Almond Milk: Php 30	

Selection of Tea

Green Tea, Chamomile, Earl Grey, English Breakfast	160
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NON-ALCOHOLIC

Fresh Fruit Shakes and Juices

Mango, watermelon, orange, calamansi, lemon	400
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Chilled Juices

Mango, apple, orange cranberry, pineapple	220
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Sodas

Coke Regular / Coke Light / Coke Zero	220
Sprite Regular / Sprite Zero	220
Ginger Ale	290

Sparkling Water

Perrier 750ml	500
San Pelligreno 750ml	500

ALCOHOLIC

International Beers

Heineken	360
Asahi	360
Corona	360
Stella Artois	360
Tiger Black	360
Tiger Crystal Light	360

Local Beers

San Miguel Light / San Miguel Pale	240
San Miguel Premium	320

Cocktails

Whiskey Smash	600
Margarita	600
Amaretto Sour	600
Mojito	600
Kentucky Maid	600
Long Island	600
Red / White Sangria	600



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