

BEVERAGE SELECTION

Pomelo Juice

Fresh pomelo and ice

Php 350

Mango & Dragon Fruit Slush

Fresh mango, fresh dragon fruit and ice

Php 300

Pineapple & Dragon Fruit Slush

Fresh pineapple, fresh dragon fruit and ice

Php 300

Homebrewed Iced Tea

Tea base, calamansi, honey and ice

Php 200

Cibus Iced Thai Tea

Thai tea base, coconut milk and ice

Php 320

Pineapple Detox

Fresh pineapple, rosemary and ice

Php 280

Calamansi Mint

Fresh calamansi juice, mint, honey and ice

Php 180

Sparkling Water

Perrier 750ml

Php 300

Still Water

Aqua Panna 750ml | Evian 750ml

Php 180

FRESH FRUIT SLUSH/JUICES

Fresh Pineapple Slush/Juice

Php 280

Fresh Mango Slush /Juice

Php 280

Fresh Watermelon Slush/Juice

Php 280

Fresh Orange Juice

Php 350

FRESH FRUIT SMOOTHIE

Strawberry Smoothie

Php 350

Mixed Berries Smoothie

Php 350

Dragon Fruit Smoothie

Php 350

MOCKTAILS

Pineapple Colada

Pineapple, coconut milk and ice (L)(T)

Php 280

Mango Colada

Fresh mango, coconut and ice (L)(T)

Php 280

BEVERAGE SELECTION

COFFEE (HOT)

Americano <i>1 shot</i> Php 180	<i>2 shots</i> Php 270
Cappuccino <i>1 shot</i> Php 200	<i>2 shots</i> Php 300
Latte <i>1 shot</i> Php 200	<i>2 shots</i> Php 300
Spanish Latte <i>1 shot</i> Php 200	<i>2 shots</i> Php 300
Cortado <i>1 shot</i> Php 180	<i>2 shots</i> Php 270
Espresso <i>1 shot</i> Php 180	<i>2 shots</i> Php 270

COFFEE (ICED)

Iced Americano <i>1 shot</i> Php 180	<i>2 shots</i> Php 270
Gaia Iced Coffee <i>1 shot</i> Php 180	<i>2 shots</i> Php 270
Iced Cappuccino <i>1 shot</i> Php 200	<i>2 shots</i> Php 300
Iced Latte <i>1 shot</i> Php 200	<i>2 shots</i> Php 300
Iced Spanish Latte <i>1 shot</i> Php 200	<i>2 shots</i> Php 300
Iced Shakerato <i>3 shots espresso and milk</i> Php 180	

CHOCOLATE

Hot Chocolate Php 200
Iced Chocolate Php 200

KIDS' MENU

House Burger

*Beef patty, tomato, onion, crispy shallots, cheese
fries on the side*

Php 650

Club Sandwich

*Eggs, bacon, chicken with Japanese mayo, cheese
fries on the side*

Php 750

Fried Chicken with Hash Brown

Boneless quarter leg, grated potatoes and grilled

Php 650

Meat Ball Spaghetti

Beef balls, whole wheat pasta, pomodoro sauce with parmesan cheese

Php 650

BREAKFAST MENU

BREAKFAST PIZZA

Eggs, olives, bell pepper and mozzarella cheese (T)

Php 450

HOUSE SMOKED BANGUS BELLY

Smoked bangus in tea and orange peel, garlic basmati rice, cucumber salsa, moringa pesto (L)(T)

Php 650

CONGEE CHICKEN ROSEMARY

Rice porridge, chicken and boiled egg (L)(T)

Php 480

SUKIYAKI BEEF TAPA

Beef, egg and basmati rice (L)(T)

Php 650

VEGAN PANCAKE WITH FRUITS

Whole wheat pancakes and fruits (L)(T)

Php 400

ENGLISH OMELETTE

Eggs, mushroom, spinach, tomato, yellow onion, parsley, parmesan cheese and olive oil (T)

Php 320

FRUIT PLATTER

Watermelon, pineapple, apples (depends on available fruits) (L)(T)

Php 220

SMOOTHIE BOWL

Frozen mix berries, banana, coconut or almond milk, chia seeds, granola and fruit (L)(T)

Php 450

APPETIZER

Dynamite Shrimp

Crispy Shrimp with Dynamite Sauce (T)

Php 570

Chicken Lettuce Wrap

Minced chicken, fried noodles, mushrooms and lettuce (L)(T)

Php 550

Vietnamese Roll

Carrots, bean sprout, cilantro, mint, basil, spring onions and shrimp (L)(T)

Php 485

SOUP

Smoked Tomato Soup

Smoked Tomato Puree, Moringa Pesto (L)(T)

Php 325

Roasted Eggplant Soup

Eggplant and Kumbo stock with sesame seeds (L)(T)

Php 325

Carrot Squash Soup

Carrot and pumpkin creamy soup (L)(T)

Php 325



SALAD

Gaia Salad

Mixed greens, nuts, tomato, onion
Fresh strawberry dressing (L) or peanut dressing (T)
Php 650

Cibus Thai Beef Salad

USDA grilled tenderloin, mint, cilantro, lemongrass lime dressing (L)(T)
Php 820

Ahi Tuna Salad

Pan seared tuna in our own mixed spices with vinaigrette dressing (L)(T)
Php 780

Grilled Prawn Salad

Grilled prawn, carrots, squash, lettuce and cucumber (L)(T)
Php 850

PASTA

Moringa Pesto Pasta

Moringa, basil, nuts, garlic (L)(T)
Php 900

Seafood Marinara

Pomodoro, shrimps, mussels, clams, fish fillets (L)(T)
Php 1,100

Puttanesca

Whole Wheat Pasta, puttanesca base, pomodoro and basil (L)(T)
Php 900

Aglio Olio with Cashew Parsley Cheese

Whole wheat pasta, garlic, olive oil, red chili and pita bread (L)(T)
Php 900

MAIN

Tenderloin Steak in Stone

CAB Prime Tenderloin 200g

Grilled tenderloin with French beans and rice

(L)(T)

Php 2,950

Ribeye Steak in Stone

CAB Prime Ribeye 350g

Grilled ribeye with French beans and rice

(L)(T)

Php 3,200

Osso Bucco

Slow cooked beef shank with mirepoix and fresh herbs

(L)(T)

Php 2,200

Steamed Prawns

Steamed prawns, ginger and spring onions wrapped in cabbage

(L)(T)

Php 1,450

Beef Tikka

Beef tikka, basmati rice, hummus, mutable

(L)(T)

Php 1,550

Chicken Tikka

Chicken tikka, basmati rice, hummus, mutable

(L)(T)

Php 1,250

Baked Sea Bass

Sea bass, lemon, carrots, leeks, olive salsa

(L)(T)

Php 2,490

Tea Smoked Salmon

Tea smoke mixture, salmon fillet, mixed vegetables and rice

Moringa Pesto (L) or Teriyaki Sauce (T)

Php 1,850

Smoked Rosemary Chicken

Baked chicken, mixed vegetables and rice

(L)(T)

Php 1,150

Grilled Prawns

Prawns, mixed vegetables and rice

(L)(T)

Php 1,850

Peri Peri Chicken

Grilled chicken, mixed vegetables and rice

(L)(T)

Php 1,150

DESSERT SELECTION

Toasted Rice Milk Panna Cotta

Layered of toasted rice milk panna cotta, coconut whipped cream and fruits (T)

Php 320

Lemon Posset

A silky citrus infused cream dessert with a delicate balance of tanginess and sweetness, finished with fresh lemon zest and burnt sugar brulee (T)

Php 320

Strawberry Mousse

A light and subtle creamy mousse bursting with fresh strawberry flavor (T)

Php 350

SIDES

Rice

White Rice / Basmati Rice / Cauli Rice

Php 90

Egg

Organic egg 1pc

Php 50

Fries

House made fries with Himalayan salt

Php 200

Garlic Bread

Pita bread, parsley, olive oil, butter and garlic

Php 175