

BEVERAGE SELECTION

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

Fresh Coconut Water

*Fresh buko juice in a shell*

Php 180

Sparkling Water

*Perrier 750ml*

Php 300

Still Water

*Aqua Panna 750ml | Evian 750ml*

Php 300

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

Pomelo Juice

*Fresh pomelo and ice*

Php 350

FRESH FRUIT SMOOTHIE

Mango 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)

<b>Americano</b> <i>1 shot</i> Php 180	<i>2 shots</i> Php 270
<b>Cappuccino</b> <i>1 shot</i> Php 200	<i>2 shots</i> Php 300
<b>Latte</b> <i>1 shot</i> Php 200	<i>2 shots</i> Php 300
<b>Spanish Latte</b> <i>1 shot</i> Php 250	<i>2 shots</i> Php 350
<b>Cortado</b> <i>1 shot</i> Php 180	<i>2 shots</i> Php 270
<b>Espresso</b> <i>1 shot</i> Php 180	<i>2 shots</i> Php 270

HOT TEA

<b>Chamomile Tea</b> Php 150
<b>Green Jasmine Tea</b> Php 150
<b>Black Tea</b> Php 150

COFFEE (ICED)

<b>Iced Americano</b> <i>1 shot</i> Php 180	<i>2 shots</i> Php 270
<b>Gaia Iced Coffee</b> <i>1 shot</i> Php 180	<i>2 shots</i> Php 270
<b>Iced Cappuccino</b> <i>1 shot</i> Php 200	<i>2 shots</i> Php 300
<b>Iced Latte</b> <i>1 shot</i> Php 200	<i>2 shots</i> Php 300
<b>Iced Spanish Latte</b> <i>1 shot</i> Php 250	<i>2 shots</i> Php 350
<b>Iced Shakerato</b> <i>3 shots espresso and milk</i> Php 360	

CHOCOLATE

<b>Hot Chocolate</b> Php 200
<b>Iced Chocolate</b> 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 French Fries

*Boneless quarter leg served with in house thick cut fries*

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

*Papaya, Kiwi and Dragon Fruit (L)*  
Seasonal Fruits (T)  
Php 220

## 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 (L)(T)*

Php 325

### **Roasted Squash Soup**

*Roasted pumpkin creamy soup (L)(T)*

Php 325

### **Potato Leek Soup**

*A creamy blend of tender potatoes, caramelized leeks, and aromatic herbs, topped with fresh chives (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

## 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 Pasta

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



MAIN

**Tenderloin Steak in Stone**  
**CAB Prime Tenderloin 200g**

*Grilled tenderloin with mixed vegetables and  
rice (L)(T)*  
Php 2,950

**Ribeye Steak in Stone**  
**CAB Prime Ribeye 350g**

*Grilled ribeye with mixed vegetables and rice  
(L)(T)*  
Php 3,200

**Beef Tikka**

*Beef tikka, basmati rice, hummus, mutabal  
(L)(T)*  
Php 1,550

**Chicken Tikka**

*Chicken tikka, basmati rice, hummus, mutabal  
(L)(T)*  
Php 1,250

**Cajun Chicken**

*Succulent chicken marinated in bold Cajun  
spices, grilled to perfection (L)(T)*  
Php 1,150

**Baked Sea Bass**

*Sea bass, mixed vegetables and rice (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**

*Smoked chicken, mixed vegetables and rice  
(L)(T)*  
Php 1,150

**Peri Peri Chicken**

*Grilled chicken, mixed vegetables and rice  
(L)(T)*  
Php 1,150

## SIDES

### **Rice**

*White Rice / Basmati Rice*

Php 90

### **Egg**

Php 50

### **Fries**

*House made fries with Himalayan salt*

Php 200

### **Pita Bread**

*Pita bread, parsley, olive oil, butter and garlic*

Php 175