Prices include 12% VAT and are subject to a 10% Service Charge.

Salad Patch

A BIG BOWL OF SALAD | 825

Featuring the freshest seasonal Lettuce, vegetables, fruits, nuts, &, grains from in and around the Farmer's Table. Served with a Mango-Passionfruit Herb Vinaigrette and a Dill Honey Ranch Dressing and topped with a Crispy Parmesan Tuile.

Add 150 for grilled herb chicken



PLANT-BASED KALE CAESAR SALAD | 525

Kale & Romaine, Topped with Fresh Basil, Tofu Croutons, Crispy Garbanzos & Capers, Garlic Lemon Tahini Caesar dressing



FARMER'S TABLE SALMON SALAD NICOISE | 750

Poached Norwegian Salmon, Anchovies, Capers, Green Beans, Black Olives, Tomatoes, Red Onions, topped with Fresh Flat Leaf Parsley & Dill, served with Mango Passionfruit Vinaigrette, Fresh Lemon, & a soft-boiled egg



THE LOKAL | 595
Tuyo Bits, Quesong Kalabaw, Alugbati, Farmers Greens, Fresh Mango, Langka, Pomelo, Cherry Tomato, Onion, Roasted Cashew, Creamy Salted Egg Dressing



Soup It Up
a soothing start

OUR FAMOUS BIG BOWL ARROZ CALDO | 350
with all the fixins' served with Black Pepper, Patis, Calamansi



FIRE-ROASTED CORN & DOUBLE-SMOKED BACON SOUP | 320
in a bread bowl



HEARTY FARMER'S VEGETABLE & CHICKPEA MINESTRONE SOUP | 250
Topped with Kale, Malunggay Basil Pesto, &, Malagos Pecorino



Snacks & Small Plates

Get a selection to share with your table!

KALE CHIPS & DIP | 395
Malunggay-Basil Pesto Mayonnaise



GARDEN FRESH BIG LUMPIANG UBOD | 400
Arugula, Roasted Sesame Peanuts, Muscuvado Sauce, Garlic Water



SMOKED TINAPA CREAM CROQUETAS (6PCS) | 420
Topped with Tobiko, Tartar Sauce, Fresh Dill, &, Lemon

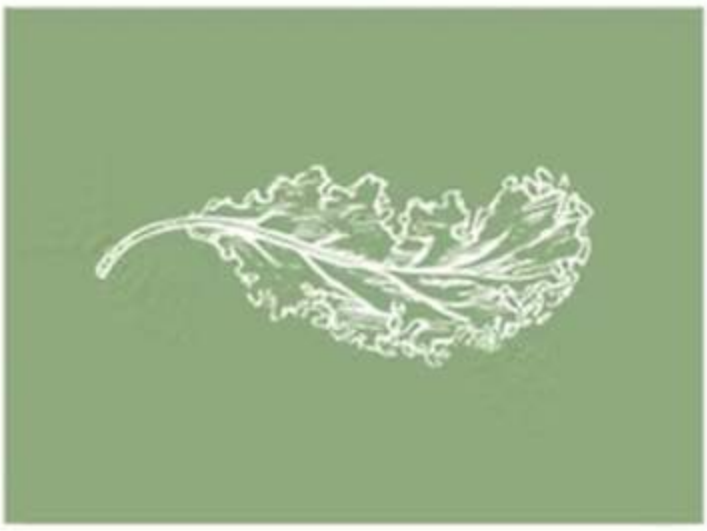


HOUSE-MADE LABNEH & FRESH TOMATO "CAPRESE" | 550
Topped with fresh herbs, malunggay-basil pesto, &, served with Mediterranean bread



BANANA HEART

BANANA HEART CRISPY CALAMARI | 395
Pomodoro Dip & Tartare Sauce, Fresh Lemon



HOTHOUSE CRISPY CAULIFLOWER & BROCCOLI | 450 *Our Bestseller!*
Spicy Buffalo Sauce, Bleu Cheese Dip



SIZZLING GAMBAS AL PIL PIL | 625
Topped with crispy garlic & green chili, served with a warm baguette



CRISPY FRIED TAWILIS | 395
Chili Garlic Vinegar Dip



ACTIVATED CHARCOAL BATTERED CALAMARI FRITTI | 450
House-made Tartar sauce, Fresh Lemon & Herbs



Hot & Crispy Stone-Fired Pizza

good for 2-3 persons

MARGHERITA'S GARDEN | 550

Fresh Tomatoes, topped with Fresh Basil, Oregano, Arugula &, Malagos Pecorino



A HAWAIIAN IN TAGAYTAY | 550

Caramelized Pineapple, Amadeo-Style Garlic Pepper Longaniza



BUTCHER'S BEST | 675

Double Smoked Bacon, Italian Sausage, Onions, Bell Peppers



CINQUE FORMAGGI | 675

Malagos Pecorino, Gorgonzola, Parmesan, Mozzarella, & Cheddar



TRUFFLED 3 MUSHROOM | 675

Shimeji, Shitake, Button, Sweet Onion Shutney, & Gorgonzola Cheese

TRUFFLED 3 MUSHROOM | 675
Shimeji, Shitake, Button, Sweet Onion Shutney, & Gorgonzola Cheese

Farmhouse Specials

Great for Sharing

TOFU SISIG | 400
Topped with Kale Chips, Chopped Toscana Peppers, Fried Oyster Mushrooms, Sisig Sauce



GIANT PORK BELLY "LECHON KAWALI" (400g) | 895
On a Kale, Tomato, & Onion Salad, served with Mr. Tomas' Sweet Pineapple Gravy & House Pickles



SIZZLING HOT TABLESIDE CRISPY SISIG | 595
Topped with Crispy Pork Chicharon, Red Onion, Sili & Calamansi



CHILI GARLIC PORK KNUCKLE "CRISPY PATA" |



CHILI GARLIC PORK KNUCKLE "CRISPY PATA" | 1350
Topped with loads of Chili & Garlic, served with Pickles, served with a Chili Soy Vinegar dip



SIZZLING GIANT BANGUS "A LA POBRE" | 895
Topped with Crispy Chili Garlic, Onions, Served with Salpicao Dip & Fresh Lemon



FARMHOUSE CRISPY BINAGOONGAN | 895
Grilled Eggplant, Green Mango Salad, House-made Bagoong Sauce



Stewed
Great for Sharing. Perfect for the weather!

OUR SPECIAL DINUGUAN | 595
House-made Salted Egg & Cheese Puto



SEAFOOD GUAVA SINIGANG | 1200

Bangus, Prawns, Calamari, Mussels, &, Clams, Farm Veg, Asian Herbs, Patis, Calamansi, served in a hot pot



MARKET PINAKBET | 420

Kalabasa, Sitaw, Okra, Cherry Tomatoes, French Beans, mixed with Pork Cracklins', house-made Bagoong, & Aromatic Basil for that extra kick



BEEF KARE-KARE SA BUNTOT | 895

Farm Vegetables, House-made Bagoong

JUST VEGETABLE KARE-KARE | 525



OUR FAMOUS KALDERETANG "OSSO BUCCO" | 695

Beef Shanks in a deep Kaldereta sauce with Bell Peppers & Carrots, topped with Malunggay Basil Pesto, Fried Potatoes, & Malagos Pecorino



OUR FAMOUS LAING | 425

Served in a Coconut shell topped with fresh Chili & Coconut Cream



Bulalo

Not to miss when you're in Tagaytay!

BONE MARROW BULALO SOUP | 1400

Low & Slow Bone Broth, topped with a big piece of bone marrow, Baguio Beans, Corn, Potatoes, Napa Cabbage, served with fresh Calamansi, Patis, & Sili Labuyo



SIZZLING BONE MARROW BULALO & TRUFFLED MUSHROOM GRAVY | 1450

Baguio Beans, Corn, Potatoes, Napa Cabbage served on a sizzling plate



ILONGGO-STYLE BEEF & BONE MARROW KANSI | 1400

Stewed in Batwan Beef Broth with Young Langka



Roasts & Grills

Great for Sharing

Roasts & Grills

Great for Sharing

PORK BBQ SKEWERS ON A GRILL (3 PCS) | 575
Housemade Atchara, Spiced Vinegar Dip



CALIFORNIA-STYLE ROASTED ROSEMARY LEMON GARLIC CHICKEN | 895
Stuffed Roasted Root Vegetables & Kale, served with griddled Lemon & an Olive-Rosemary Jus



SMOKEY GRILLED HALF CHICKEN INASAL | 650
Served on a mini grill with Calamansi & Chicken Oil



SIMPLY GRILLED WHOLE PAMPANO | 850
Stuffed with Ginger, Lemon, &, Herbs, served with a Caper Dill Butter, Grilled Lemon



U.S. BLACK ANGUS RIB-EYE "STEAK TO SHARE" (500g) | 4395
Creamy Potato Purée, Haricots Verts, Roasted Cherry Tomatoes, served



Roasts & Grills

Great for Sharing

PORK BBQ SKEWERS ON A GRILL (3 PCS) | 575
Housemade Atchara, Spiced Vinegar Dip



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Stuffed Roasted Root Vegetables & Kale, served with griddled Lemon & an Olive-Rosemary Jus



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Served on a mini grill with Calamansi & Chicken Oil



SIMPLY GRILLED WHOLE PAMPANO | 850
Stuffed with Ginger, Lemon, &, Herbs, served with a Caper Dill Butter, Grilled Lemon



U.S. BLACK ANGUS RIB-EYE "STEAK TO SHARE" (500g) | 4395
Creamy Potato Purée, Haricots Verts, Roasted Cherry Tomatoes, served



Haricots Verts, Roasted Cherry Tomatoes, served with two sauces, Bordelaise and Bernaise



BISTRO 'STEAK FRITES' | 1020

U.S. Beef, topped with an herby Garlic Butter sauce, served with House Fries & Side Salad



FULL SLAB BBQ BABY BACK RIBS | 1450

Mashed Potato, Coleslaw, Smoky BBQ Sauce



GRILLED ZA'ATAR CRUSTED SALMON FILLET | 895

Kale, Chickpeas, &, Cherry Tomato Saute, on top of Labneh with fine herbs, served with Fresh Lemon



THREE GRILLED SAUSAGES | 920

Served with Home-made Fries & Coleslaw



GRILLED HERB GARLIC BUTTER BLUE MARLIN STEAK | 975

Topped with Crispy Garlic,



Topped with Crispy Garlic, Garden Herbs & Cherry Tomatoes



Pasta & Noodles

Great for Sharing

PANCIT HACIENDA | 695
Bam-I Noodles, Garden Vegetables, topped with, Chinese Chorizo, Pork Belly Chips, Scampi, Chicken, Squid, Shiitake Mushrooms, Kale topped with fresh Cilantro, &, Basil



TRUFFLED MUSHROOM, BACON, EGG FETTUCINE | 575
Fresh Rosemary, Edible Flowers, &, Malagos Pecorino



NEW & IMPROVED PAD THAI | 575
Chicken, Shrimp, Cilantro, Bean Sprouts, Peanuts, topped with Egg Omelette



COUNTRY-STYLE PANCIT PALABOK | 575
Topped with Shrimp. Crispy Pork, Activated Charcoal Calamari, Tofu, Egg & Calamansi



Crispy Pork, Activated Charcoal Calamari, Tofu, Egg & Calamansi



FRUTTI DI MARE | 695
Sauteed Prawns, Fish, Calamari, Clams, & Mussels in Pesto, Light Marinara sauce, White Wine, Fresh Basil & Oregano, served with Fresh Lemon



BURRATA & GOURMET TUYO | 895
Pesto Cream Linguine, Cherry Tomatoes, Fresh Basil



Sides

HOUSE-MADE FRIES & KETCHUP | 350
KAMOTE FRIES & PECORINO | 220
TUMERIC "YING YANG" RICE WITH PEAS | 220
CREAMY MASHED POTATOES | 220
PANDAN JASMINE RICE | 90
BROWN RICE | 105
GARLIC RICE | 95

Fermented & Pickled

KIMCHI CABBAGE | 95

KIMCHI CABBAGE | 95
HOUSE-MADE PAPAYA ATCHARA | 120
HOUSE-MADE JAPANESE CUCUMBER | 95

Brunch Faves Served All Day

FARMER'S EGGS BENEDICT | 595

your choice of Bacon Rashers or Smoked Salmon

Hollandaise, Sauteed Kale on Buttered Brioche Toast, topped with Fresh Dill, and served with Griddled Tomatoes



FULL ENGLISH | 720

Bacon Rashers, 2 Bangers, Heinz Baked Beans, Fried Rosemary Mushrooms, Griddled Tomatoes, 2 Eggs Any Style, &, Multi-Grain Toast



SHAKSHUKA | 495

3 Eggs, Spiced Harissa-Tomato Stew, Fresh Herbs, topped with Spiced Labneh & served with House-made Mediterranean Bread



BULALO BEEF & POTATO HASH SKILLET | 650

Sauteed with Toscana peppers & onions, topped with a poached egg & hollandaise



Fruits, & Honey, with a Tropical Fruit Cup topped with Chia Seeds, served with Multi-Grain Toast, House-made Pineapple Jam, & Butter



OUR FAMOUS UBE CHAMPORADO | 350

Topped with Fried Danggit, Coconut Tres Leches



HAZELNUT & CARAMELIZED BANANA BRIOCHE FRENCH TOAST | 595

Two big pieces of brioche stuffed with Hazelnut Spread, Hand-Whipped Cream, topped with Peanut Brittle, &, served with Butter & Maple Syrup



Good Morning Tagaytay

A typical filipino Tagaytay breakfast, served with garlic rice, 2 eggs any style, & our house-made pickled atchara

MR. JONES U.S. BEEF TAPA | 495



PLANT-BASED BEEF TAPA | 450





DAING NA BANGUS | 450



HOUSE-MADE CHICKEN TOCINO | 450



FRIED DANGGIT | 420



Burgers & Sammies

All served with House Fries

CHAR-GRILLED U.S. BEEF CHEESEBURGER | 725

Ask our server to go bunless!
Melted Cheddar, Fresh Arugula, Crispy Greens, Sweet Red Onions, Caramelized Onions, Ketchup,



All served with House Fries

CHAR-GRILLED U.S. BEEF CHEESEBURGER | 725

Ask our server to go bunless!
Melted Cheddar, Fresh Arugula, Crispy Greens, Sweet Red Onions, Caramelized Onions, Ketchup, Sauce Remoulade, House Fries, Flash Dill Pickles



OUR HOUSE-MADE GRILLED PLANT-BASED BURGER (P.B.B.) | 550

Mediterranean Spiced Garlic Dill Yogurt, Arugula, Crispy Greens, Tomatoes, Sweet Red Onions, Caramelized Onions, Ketchup, Flash Dill Pickles



WINNER WINNER CRISPY CHICKEN BURGER | 575

Sriracha Coleslaw, Remoulade, Tomatoes, Onion & Crispy Lettuce



BEER-BATTERED CRISPY FISH BURGER | 595

Sriracha Coleslaw, Dill Tartar Sauce, Fresh Lemon

Comfort Classics

WINNER WINNER FRIED

Comfort Classics

WINNER WINNER FRIED CHICKEN DINNER (6 pcs) | 895

Italian Sausage Gravy, Bacon Zucchini Biscuits, Country Coleslaw



BEER-BATTERED FISH & CHIPS | 650

Local & Sustainable Market Fresh Fish, Vinegar, House Fries, Side Salad



Dessert

TAGAYTAY FRUITS IN SEASON | 395

Seasonal Fresh Fruit served on ice



LECHE FLAN TURON SUNDAE | 350

Ube Ice Cream and Chocolate Eh Sauce



Seeds, served with Native Hot Amadeo Chocolate Eh!



DARK CHOCOLATE & ROSEMARY COOKIE DOUGH SKILLET | 395

Topped with crushed Walnuts, Mantecado Ice Cream & drizzled with Rosemary infused Olive Oil



FRESHLY BAKED COOKIES & WARM MILK | 375

served with warm Cinnamon Vanilla Milk



OUR FAMOUS UBE CHAMPORADO | 350

Topped with Fried Danggit, Coconut Tres Leches



HAZELNUT & CARAMELIZED BANANA BRIOCHE FRENCH TOAST | 595

Two big pieces of brioche stuffed with Hazelnut Spread, Hand-Whipped Cream, topped with Peanut Brittle, &, served with Butter & Maple Syrup



New Classic Carrot Cake

Cakes

Coffee Crunch
355 (Slice)
2350 (Whole)

Dulce Caramel
295 (Slice)
1850 (Whole)

New Classic Carrot Cake
395 (Slice)
2500 (Whole)

Carrot Cake
300 (Slice)
2000 (Whole)

Chocolate Indulgence
355 (Slice)
2450 (Whole)

Countryside Con Hielo

All served with Crushed Ice, Coconut, topped with Fruits & Toppings



Mango Sago | 275



Ube Macapuno | 275



Buko Pandan | 250



Saba Langka | 275



Mais Langka | 275

Countryside Halo Halo

It has everything on it!



Countryside Halo Halo | 325

Alcoholic Drinks

Crafted for the Country

Our Signature Cocktails using our own alcohol ingredients highlighting local ingredients

MARGARITA LOCALE | 295

Crafted for the Country

Our Signature Cocktails using our own alcohol ingredients highlighting local ingredients

MARGARITA LOCALE | 295
"a fresh & light margarita using Tagaytay's Star Ingredient, DALANDAN"
Dalandan & Lime, House-made infused Mango Tequila, House-made Triple Sec, Citrus Bitters, Lime Salt

PRAIRIE MARY | 325
"when you're feeling a little woozy...go for it!"
Our version of the Bloody Mary with FT's Spice Infused Gin, Tomato Juice, Muddled Fresh Garden Herbs, Fresh Lime, Horseradish, Country Spiced Rim, Topped with house-made pickles, green chili, & Nurture's Curly Kale

UPCOUNTRY G&T | 295
"Don't miss out on our version, light & refreshing!"
FT's Spice Infused Gin, Fresh Oranges & Rosemary, Citrus Juice, Cinnamon Bark, Juniper Berries, Batangas Peppercorn

BERRY MINT "JULEP" | 395
"Minty berry bourbon goodness, not for the faint-hearted!"
Kentucky Bourbon, Muddled Fruits & berries, Farm Fresh Mint, Muscovado Syrup, Fresh Lime, Soda

Farmer's Table Signature Sangria

Tropical Fresh Fruits, Herbs, Brandy

ROSÉ | Glass 395 | Pitcher 1350
WHITE | Glass 395 | Pitcher 1350
RED | Glass 395 | Pitcher 1350

Wine

ROSÉ | Perfect place for this!

Viña Esmeralda, Spain

ROSÉ | Perfect place for this!

Viña Esmeralda, Spain
Glass 425 | Bottle 2500

WHITE | Crispy & Refreshing

Chardonnay, Remnano, Australia
Glass 375 | Bottle 1600

Sauvignon Blanc, Almansa, Spain
Glass 375 | Bottle 1600

RED | Feel the warmth

Cabernet Sauvignon, Remnano, Australia
Glass 450 | Bottle 1995

Merlot, Anakena, Chile
Glass 450 | Bottle 1900

Malbec, Anakena, Chile
Glass 525 | Bottle 2800

Cabernet Sauvignon, Anakena, Chile
Glass 525 | Bottle 2800

Beer

MONKEY EAGLE (BOTTLE) | 350
Your Choice
Monkey Eagle, Barley Sunset IPA, Tagaytay
Monkey Eagle, Psychadellic Blonde, Tagaytay
Monkey Eagle, Philippine Ale, Tagaytay

SAN MIGUEL BEER | 175
Your choice. Pale Pilsen or Light

Non Alcoholic Drinks

Farmhouse Coolers

Farmhouse Coolers

Farm Fresh Refreshers

OUR SIGNATURE PINEAPPLE KALE SMOOTHIE |
Glass 275 | Pitcher 950
Nurture Farm's Curly Kale, Fresh Pineapples, Fresh Mint

SUGAR FREE TUMERIC GINGER LEMONGRASS HONEY ICED TEA | Glass 150 | Pitcher 450
Sweetened with Stevia

HOUSE-MADE SAGO'T GULAMAN | Glass 210 | Pitcher 725
Muscovado Syrup, Gulaman,
Marinated Black Sago Pearls, Banana Essence

FRESH BUKO IN THE SHELL | SINGLE 195
Served cold with young coconut meat

UBE LANGKA MILKTEA | Glass 250 | Pitcher 750
Tres Leches Cream, Marinated Black Sago Pearls

THREE BERRY ICED LEMON TEA |
Glass 250 | Pitcher 750
Freshly brewed with Stevia

COCONUT MELON COOLER | Glass 250 | Pitcher 750
Fresh Coconut & Melon Shreds on the rocks

GUAVA-LICIOUS | Glass 275 | Pitcher 790
Guava, Mango, Coconut Juice, Passionfruit essence

Barista Specials

Our Signature Cofee & Tea Concotions

LOCAL BARAKO IN A COFFEE PRESS | 250
For "Robust" country feels, served with a Chocnut

CINNAMON APPLE PIE FLAT WHITE | 250
Vittoria espresso, A bit of cinnamon milk, apple syrup, served with a graham cracker

HOUSE-MADE COCONUT VANILLA COLD BREW | 210
Served with Tres Leches , Vanilla Almond Syrup

CHOCNUT HOT CHOCOLATE EH! | 225

Vittoria Coffee Classics

ESPRESSO | 175
DOUBLE ESPRESSO | 210
AMERICANO | 175
MACCHIATO | 195
CAPPUCCINO | 225
CAFFE LATTE | 225
CAFFE MOCHA | 250

Fresh Herb & Tea Infusions

CALMING | 185
Fresh Tarragon & Chamomile

ENERGIZING | 185
Fresh Lemon Rind, Fresh Thyme, & Earl Grey

REVITALIZING | 185
Fresh Mint & Black Tea

Basic

PERRIER 750ml | 425
PERRIER 330ml | 295
WILKINS WATER 330ml | 95

SODA | 150
Ask for the availability