

Have a seat at our table.



A Big Bowl of Salad. 775 Good for 2-3 people

Truly from the Farmer's Table, A healthy good protein start to your meal!

Farm & Market Fresh Daily. 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. You may even see one of our chef's picking your salad in our garden!

Add 175 for grilled herb chicken





Plant-based Kale Caesar Salad. 475
Kale & Romaine, Topped with Fresh Basil,
Tofu Croutons, Crispy Garbanzos & Capers,
Garlic Lemon Tahini Caesar dressing



Farmer's Table Salmon Salade Nicoise. 650

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. 520

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



Hot & Crispy Stone-Fired Pizza

Good for 2 to 3 persons



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

Butcher's Best. 620

Double Smoked Bacon, Italian Sausage, Onions, Bell Peppers

Cinque Formaggi. 620

Malagos Pecorino, Gorgonzola, Parmesan, Mozzarella, & Cheddar

Truffled 3 Mushroom. 650

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

A Hawaiian in Tagaytay. 550

Caramelized Pineapple,
Amadeo-Style Garlic Pepper Longaniza







Get a selection to share with your table!





Hothouse Crispy Cauliflower & Broccoli. 450

Spicy Buffalo Sauce, Bleu Cheese Dip

Kale Chips & Dip. 375

Malunggay-Basil Pesto Mayonnaise

Garden Fresh Big Lumpiang Ubod. 400

Arugula, Roasted Sesame Peanuts, Muscovado 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

New! Banana Heart "Crispy Calamari". 395

Pomodoro Dip & Dill Tartar Sauce, Fresh Lemon

Sizzling Gambas al Pil Pil. 625

Topped with garlic confit, fresh lemon served with a warm baguette

Crispy Fried Tawilis. 350

Spiced Garlic Vinegar Dip

Activated Charcoal Battered Calamari Fritti. 450

House-made tartar sauce, fresh lemon & herbs







Great for Sharing



Chili Garlic Pork Knuckle "Crispy Pata" 1125

Topped with loads of Chili & Garlic, served with Pickles, and with a Chili Soy Vinegar dip



Tofu Sisig. 400 Topped with Kale Chips, Chopped Toscana Peppers, Fried Oyster Mushrooms, Sisig Sauce



topped with Crispy Pork Chicharon, Red Onions, Sili, & Calamansi



Sizzling Hot Tableside Crispy Sisig. 550 Sizzling Giant Bangus "a la Pobre" 820 Topped with Crispy Chili Garlic, Onions, Served with Salpicao Dip & Fresh Lemon



Giant Pork Belly "Lechon Kawali" (400g) 775

with Mr. Tomas' Sweet Pineapple Gravy



Farmhouse Crispy Binagoongan. 750 Grilled Eggplant, Green Mango Salad, House-made Bagoong Sauce







New! Hongo-Style Beef & Bone Marrow Kansi. 1350 Stewed in Batwan Beef Broth

with Young Langka



Sizzling Bone Marrow Bulalo & Truffled Mushroom Gravy. 1125

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



Bone Marrow Bulalo Soup. 1125

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





Roasts & Grills

Bistro 'Steak Frites' 1020

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

U.S. Black Angus Rib-Eye "Steak to Share" (500g) 3725

Creamy Potato Purée, Haricots Verts, Roasted Cherry Tomatoes, served with two sauces, Bordelaise and Bearnaise

Pork BBQ Skewers on a Grill (3 pcs) 550

Housemade Atchara, Herb Vinegar Dip

Three Grilled Sausages. 920

Served with Home-made Fries & Coleslaw

Full Slab BBQ Baby Back Ribs. 1325

Mashed Potato, Coleslaw, Smoky BBQ Sauce

California-Style Roasted Rosemary Lemon Garlic Chicken, 750

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

New! Smokey Grilled Half Chicken Inasal . 650

Served on a mini grill with calamansi & chicken oil

New! Grilled Chili Garlic Butter Blue Marlin Steak. 750

topped with crispy garlic, garden herbs, & cherry tomatoes

Simply Grilled Whole Pampano. 675

Stuffed with Ginger, Lemon, &, Herbs, served with a Caper Dill Butter, Grilled Lemon

Grilled Za'atar Crusted Salmon Fillet. 720

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











Frutti di Mare. 620

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



Truffled Mushroom, Bacon and Egg. 520Fresh Rosemary, Edible Flowers, & Malagos Pecorino



Pancit Hacienda, 550

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



Country-Style Pancit Palabok. 575
Topped with Shrimp. Crispy Pork, Activated Charcoal
Calamari, Tofu, Egg & Calamansi



Great for Sharing



New! Burrata & Gourmet Tuyo. 795
Pesto Cream Linguine, Cherry Tomatoes, Fresh Basil



New! New & Improved Pad Thai. 575
Chicken, Shrimp, Cilantro, Bean Sprouts,
Peanuts, topped with Egg Omelette

Fermented & Pickled

Kimchi Cabbage. 210 House-made Papaya Atchara. 120 House-made Japanese Cucumber. 120

Sides for the Table

House-made Fries & Ketchup. 350 Kamote Fries & Pecorino. 220 Turmeric "Yin Yang" Rice with Peas. 220 Creamy Mashed Potatoes. 220 Pandan Jasmine Rice. 95 Brown Rice. 175 Garlic Rice. 105













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. 475
Plant-Based Beef Tapa. 475
Amadeo Style Garlic Pepper Longaniza. 450
Daing na Bangus. 450
House-made Chicken Tocino. 450
Fried Danggit. 420

Farmer's Eggs Benedict. **520** your choice of

Bacon Rashers or Smoked Salmon

Hollandaise, Sauteed Kale on Buttered English Muffins, 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, 450

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

Bulalo Beef & Potato Hash Skillet. 520

Sauteed with Toscana Peppers & Onions, topped with a Poached Egg & Hollandaise

Healthy. 520

A Bowl of Greek Yogurt Topped with Tropical Granola, Dried 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, Whipped Cream, Topped with Peanut Brittle, &, served with Butter & Maple Syrup









Char-Grilled U.S. Beef Cheeseburger. 620

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, House Fries

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, House Fries

New! Winner Winner Crispy Chicken Burger. 575

Sriracha Coleslaw, Remoulade, Tomatoes, Onions, & Crispy Lettuce

New! Beer-Battered Crispy Fish Burger. 595

Sriracha Coleslaw, Dill Tartar Sauce, Fresh Lemon

Prices include 12% VAT. No service charge. Tips are appreciated.







Artisanal Cake Selection. 320 Choice of:

Cookie Dough Cheesecake **Grandma's Chocolate Cake** Impossible Cake **Jackfruit Sansrival Ube Tres Leches** Sugar Free Carrot Cake

Carmen's Best Ice Cream 115ml. 185 Pint. 595

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, & Maple Syrup

Freshly Baked Cookies & Warm Milk. 375

served with warm Cinnamon Vanilla Milk

Tagaytay Fruits In Season. 350 Seasonal Fresh Fruit served on ice

Leche Flan Turon Sundae. 350 Ube Ice Cream and Chocolate Eh Sauce

Mango Suman "Sushi" 320

Rolled in Toasted Sesame Seeds, Served with Native Hot Amadeo Chocolate Eh!

Dark Chocolate & Rosemary Cookie Dough Skillet. 395

Topped with Crushed Walnuts, Mantecado Ice Cream & drizzled













Farmer's Table Signature Sangria

Tropical Fresh Fruits, Herbs, Brandy

Rosé

Red

Glass 375 | Pitcher 1250

Glass 375 | Pitcher 1250

White

Glass 375 | Pitcher 1250

Local Small Batch Microbrew (from the brewery next door!)

Monkey Eagle (Bottle). 295

Your Choice

Monkey Eagle, Barley Sunset IPA, Tagaytay Monkey Eagle, Psychadellic Blonde, Tagaytay Monkey Eagle, Philippine Ale, Tagaytay

Imported

Heineken (Bottle). 250

Lager, Netherlands

Local

San Miguel Beer. 150

Your choice. Pale Pilsen or Light

Perrier 750ml, 395

Perrier 330ml, 250

Absolute Water 330ml, 95

Soda. 125

Ask for the availability



Our Signature Cocktails using our own alcohol ingredients highlighting local ingredients

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

Margarita Locale. 275

"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. 295

"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

Perfect place for this!

Viña Esmeralda, Spain Glass 375 | Bottle 1600

White **Crispy & Refreshing**

Chardonnay, Remnano, Australia Glass 450 | Bottle 1995

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

Cabernet Sauvignon, Anakena, Chile Glass 525 | Bottle 2800

Malbec, Anakena, Chile Glass 525 | Bottle 2800

Farmhouse Coolers

Farm Fresh Refreshers!

Our Signature Pineapple Kale Smoothie Glass. 275 | Pitcher. 750

Nurture Farm's Curly Kale, Fresh Pineapple, Fresh Mint

Sugar Free Turmeric Ginger Lemongrass Honey Iced Tea Glass 120 | Pitcher. 395

Sweetened with Stevia

House-made Sago't Gulaman Glass 195 | Pitcher. 695

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 Single 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 250 | Pitcher 750

Guava, Mango, Coconut Juice, Passionfruit essence





Countryside Halo Halo

It has everything on it 395



Con Hielo

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

Mango Sago. 250 Ube Macapuno. 250 Buko Pandan. 225

Saba Langka. 250 Mais Langka. 250



Green Tea Matcha Latte

Barista Specials

Our Signature Coffee & Tea Concoctions

Local Barako in a Coffee Press. 195For "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. 195

Served with Tres Leches, Vanilla Almond Syrup

Chocnut Hot Chocolate Eh! 195

A blend of Chocnut & Dark Chocolate topped with Marshmallows

Green Tea Matcha Latte, 195

Green Tea is very healty & tasty too!

Vittoria Coffee Classics

Espresso. 150

Double Espresso. 195

Americano. 195 Macchiato. 195 Cappuccino. 195

Caffe Latte. 195

Caffe Mocha. 195

Fresh Herb & Tea Infusion

Calming. 175

Fresh Tarragon & Chamomile

Energizing, 175

Fresh Lemon Rind, Fresh Thyme, & Earl Grey

Revitalizing: 175
Fresh Mint & Black Tea