

THE MORNING AFTER

Comfort Starts Here!





Greek Salad

Onion Rings

Appetizer Sampler

Mozzarella Sticks

Tomato Soup

Note: Exclusive of 10% Service Charge

APPETIZERS

Appetizer Sampler – 765 ★

Combination of TMA Nachos, Chicken Fingers & Onion Rings, Served with truffle sauce

Three Mushroom Adobo – 245 ★

Sauteed shiitake, button & straw mushrooms cooked in classic adobo sauce.

NEW

Truffle Fries – 330

Skin on fries tossed in parmesan with truffle aioli

TMA Nachos – 450

Corn tortilla chips, chili con carne, nacho cheese, tomato salsa, lettuce, & sour cream.

NEW

Mozzarella Sticks – 380

Fried mozzarella sticks with pomodoro sauce

NEW

Onion Rings – 265

Deep fat fried onion rings coated in spiced batter

SOUP

Roasted Pumpkin Soup – 205

Tomato Soup – 240

Chicken and Corn Soup – 165

Cream of Mushroom Soup – 240

SALAD

Caesar Salad – 390

Green ice lettuce with garlic croutons, crispy bacon, parmesan cheese with homemade Caesar dressing.

Asian Chicken Salad with Peanut Dressing – 400 ★

Asian style salad with green ice lettuce, carrots, cucumber, tomatoes, onion, peanuts, muscovado, fried vermicelli & grilled chicken.

Greek Salad – 415

Greek style salad with green ice lettuce, red onion, cucumber, tomato, bell pepper, olives, & feta cheese.



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★ Best Seller

TMA Signature Sandwich



Monte Cristo



SANDWICHES

NEW

TMA Signature Sandwich – 425

Layered with grilled steaks, eggs, vegetables & a house sauce, all nestled in toasted bread. Served with fries

Classic BLT Sandwich – 320

A classic griddled Bacon, crispy green Lettuce & ripe Tomato sandwich served with coleslaw & fries

Grilled Cheese – 445 with Tomato Soup

Classic grilled cheese sandwich served with tomato soup

The Club – 380

Classic triple decker sandwich loaded with cheese, bacon, grilled chicken, egg, tomato & lettuce, served with coleslaw & fries

Monte Cristo – 385

Egg dipped toasted bacon & cheese sandwich.

Bacon & Cloud Eggs – 345

Fluffy cloud eggs topped with crispy bacon with red wine reduction on sourdough

FRENCH TOAST

Banana French Toast – 345

Fluffy French toast with caramelized bananas, syrup, & powdered sugar

Bacon & Cheese French Toast – 375

Bacon & Cheese Sandwiched in french toasts, with maple cream sauce.

Banana French Toast



Bacon & Cheese French Toast



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Steak & Eggs



Full English Breakfast

BREAKFAST OF THE WORLD

Steak & Eggs – 655 ★

220 grams of steak cooked to your liking with herb butter, demi glace & two eggs your way.

Smoked Bacon Steak – 595 ★

Pan seared kaimito smoked bacon served with cucumber salsa, pilaf rice & eggs of your choice.

Breakfast Katsudon – 340

Rice toppings dish with breaded deep fried pork cutlet sauce & egg, a typical Japanese donbori favorite.

Full English Breakfast – 475

Grilled English bangers, bacon, tomato, baked beans, sautéed mushrooms, & eggs your way, served with toast.

Crispy Chicken & Waffle – 370

Fried Chipotle Chicken with our signature spiced breading & waffle, served with corn & butter

Three Egg Omelette – 295

Choices of filling: Mushrooms, capsicum, cheese onions. bacon. tomatoes. Served with toasted bread & side salad.

Indian Breakfast – 345

Pita bread, curried scrambled eggs with onion, capsicum, cucumber raita, tomatoes & mango chutney.

Three Egg White Omelette – 310

Choices of filling: Mushrooms, capsicum, tomatoes, cheese & onions, Served with toasted bread & side salad.

Avo Toast – 415 (Seasonal)

Australian-style smashed avo on sourdough with feta, cherry tomatoes, poached eggs, and a hint of lemon, seasoned with salt, pepper, and chili flakes.

Korean Bibimbap – 395 ★

A Korean classic featuring your choice of “Tapa” or “Chicken” with sautéed vegetables, topped with a fried egg & served with spicy Korean-inspired sauce.

Salisbury Steak – 410

Grilled salisbury steak, with mashed potatoes, mushroom demiglace topped with crispy fried onions.

Mushroom & Scrambled Eggs – 385

Sauteed assorted mushrooms w/ pesto on scrambled eggs & sourdough, served with salad.

BREAKFAST SIDES

Egg – 45

Bacon – 165

Sausage – 165

Fries – 150

Wheat Bread (Toast) – 50

Baguette (Toast) – 50

Pita Bread – 75

Side Fruit – 165

Turmeric Rice – 75

Kimchi Rice – 105

Garlic Rice – 75

Rice Pilaf – 75

Plain Rice – 60

**Korean
Bibimbap**



**Crispy
Chicken
& Waffle**

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★ **Best Seller**

Breakfast Baguet



Uncle Joe's Big Breakfast



Bandeja Paisa



Homemade Boneless Bangus



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CHEF'S BIG BREAKFAST

 Bandeja
Paiza – 645

A classic Colombian big breakfast consisting of Chorizo, black beans in hogao sauce, chicharones, banana, con carne, sliced avocado (seasonal), egg and rice

 Luzviminda ★
Almusal – 675

A Filipino breakfast platter featuring Luzon, Visayas & Mindanao longganisa, marinated bangus, smoked beef tapa, homemade pork tocino. Served w/ steamed or garlic rice & two eggs of your choice.

 Uncle Joe's ★
Big Breakfast – 895

All American Breakfast. 220 grams of steak cooked to your liking. Served with sausage, bacon, roasted potatoes, pancakes & egg.

FILIPINO BREAKFAST

Breakfast Bagnet – 450 ★

Crispy Vigan Bagnet with two eggs cooked to your liking, garlic rice, cucumber & tomato salsa. Served with chimichurri

TMA Longganisa – 345

A traditional Filipino pork cured sausage, infused with garlic & spices.

House Cured Tocino – 365

House cured pork. A true Pampanga delicacy pan fried & caramelized to its golden color

Homemade Boneless Bangus – 410

Marinated boneless milk fish in garlic and vinegar, deep fried to perfection. A perfect match to spice vinegar

Trio of Longganisa – 545 ★

Best of the best longganisa in one plate. Vigan, Lucban & TMA special longganisa.

Smoked Beef Tapa – 410 ★

Thin sliced Batangas beef, smoked & marinated in spices. A staple Filipino breakfast favorite.



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★ **Best Seller**

Smoked Beef Ramen



Binagoongan Porchetta



Sinigang na Salmon



Truffle Risotto Sisig



Katsudon Kare Kare



LUNCH & DINNER

Sinigang na Bagnet – 445 ★

Our version of the classic Filipino sinigang with Crispy Vigan Bagnet, radish, string beans, tomato, onion & fried Kangkong. Served with rice.

NEW

Kare Kare Porchetta – 575

Crispy roasted porchetta twist on the Filipino classic kare-kare sauce.

NEW

Beef Lechon – 875

Lechon beef belly, slow-cooked until tender and juicy.

Truffle Risotto Sisig – 565 ★

Truffle risotto topped with Crispy Pork Sisig tossed in TMA's Liver pâté.

Spiced Calamari – 345

Deep-fried battered squid rings in gochujang sauce served with kimchi rice & fried sunny side up egg.

Lemon Butter Fish – 375

Pan-fried fish topped with lemon garlic butter sauce served with turmeric rice, broccoli & bell peppers.

Sisig Vigan Bagnet – 360

Sauteed vigan bagnet topped with green chili, onion, fried garlic, liver pâté & poached egg. Served with garlic rice & cucumber salsa.

NEW

RICE BOWL | SHARING

Lechon Kawali – 450 | 775

Twice cooked crispy pork belly with chimichurri & lechon sauce.

NEW

Sinigang na Salmon – 550

Salmon cooked in tamarind & calamansi broth. Paired with the classic vegetables of sinigang.

NEW

Binagoongan Porchetta – 575

Crispy porchetta on binagoongan sauce, served with vegetables.

Grilled Pork Steak – 475 ★

Marinated pork steak served with buttered vegetables & pilaf rice. Available in Original or Honey-Glazed.

Katsudon Kare Kare – 395

Crispy pork cutlet served over a rich peanut sauce, infused with the traditional flavors of kare kare.

Salmon Risotto – 695

Pan-seared Salmon served with red wine reduction.

Barbeque Ribs – 695 ★

Tender pork ribs glazed with BBQ sauce. Served with rice & mixed vegetables.

BACON BEEF

Smoked Ramen – 595 | 630

Ramen bowl featuring flavorful broth, springy noodles, soft-boiled egg, fresh greens, & your choice of tender “smoked beef” or thick-cut “smoked bacon”.

SHARING

Chicken Fingers – 350 | 595

Crispy chicken tenders in our signature six-spice breading, served with demi-glace, fries, & coleslaw.



Lechon Kawali

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★ Best Seller

Quattro Formaggi



pesto Shrimp



Seafood Arriabbiata



Smoked Bacon Carbonara



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PIZZA

Quattro Formaggi – 435

Topped with cheddar cheese, mozzarella cheese, blue cheese, parmesan fondue.

Chicken Greek Style – 480

Topped with pomodoro sauce, mozzarella cheese, grilled chicken, capers, olives, bellpeppers, onions, & feta cheese

NEW

Pepperoni – 475

Classic pizza loaded with savory pepperoni & melted mozzarella on a rich tomato sauce base.

PASTA

NEW

Vigan Longganisa Aglio Olio – 340

Aglio olio pasta tossed with Vigan longganisa, garlic, parmesan cheese, & fresh parsley. Served with a sliced of bread

NEW

Seafood Arrabbiata – 395

Arrabbiata pasta with shrimp, squid, mussels, garlic, & spicy tomato sauce. Served with sliced of bread

SHARING

Truffle Shiitake Mushroom – 360 / 645 ★

Creamy pasta tossed with sliced shiitake mushrooms & truffle paste. Served with a sliced of bread.

SHARING

Pesto Shrimp – 355 / 620 ★

Homemade basil pesto genovese sauce with sauteed shrimps. Served with a sliced of bread.

NEW

Smoked Bacon Carbonara – 345 / 590

Classic carbonara cooked in bacon & egg yolk. Served with a sliced of bread

SHARING

Seafood Marinara – 390 / 699

Mixed seafood pasta in pomodoro pesto sauce. Served with a sliced of bread.

Lemon Shrimp Scampi – 375

Sauteed garlic and shrimp tossed in pasta with its citrus buttery sauce. Served with a sliced of bread.



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★ Best Seller



From The Grill



Surf n' Turf



Lechon Platter

GROUP MEALS



Pasta with Chicken Fingers – 1,395

Sharing Pasta Carbonara & Chicken Fingers.



Pasta with Seafood Platters – 1,425 | 845 Sharing w/o Pasta

Sharing Pesto Pasta & Deep fried Fish, Spiced Calamari & Pesto Shrimp.



Barbeque Ribs – 1,550

Pork Ribs smothered with our BBQ sauce. Served with 4 cups of rice and a pitcher of Iced Tea.

From the Grill

– 2,095 SET MENU

– 1,895 ALA CARTE

Honey lemon pork steak, Half barbeque ribs, & Steak, served with a side of coleslaw.

Surf n' Turf

– 1,650 SET MENU

– 1,450 ALA CARTE

Whole Barbeque Ribs, Shrimp & Spiced Calamari. Served with Salad

NEW

Lechon Platter

– 2,250 SET MENU

– 1,950 ALA CARTE

Boneless Lechon Manok, Beef Lechon belly. & Lechon Kawali.

SET MENU: (Inclusions of 4 cups of Rice & a Pitcher of Iced Tea)

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campfire



New York Cheesecake



Banana Peanut Butter Pancakes



WAFFLES & PANCAKES

Classic Pancakes / Waffles – 210

A choice of two homemade pancakes or golden brown waffles

Blueberry Pancakes – 360

A stack of three homemade pancakes topped with blueberry compote

Sweet Trio Pancakes – 345

A stack of three homemade pancakes & a side of mixed fruits

Banana Peanut Butter Pancakes – 335

A stack of three homemade pancakes topped with peanut butter and caramelized banana

DESSERTS

Campfire – 210

Our take on s'mores cake – crushed graham, rich chocolate cake, & torched marshmallow fluff

Lava Cake – 345

Decadent chocolate lava cake with a gooey center, topped with vanilla ice cream & drizzled with rich chocolate sauce

New York Cheesecake – 210 | 1,890^{WHOLE}

with your choice of macerated berries, choco ganache & salted caramel topping

Brazo de Mercedes – 240 | 2,100^{WHOLE}

Chocolate Mousse – 190 | 1,710^{WHOLE}

**Brazo
de Mercedes**

Chocolate Mousse

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THE MORNING AFTER NEW DRINKS

Must Try!



Spanish Latte

Tropical
Almond Chia

Dulce de Leche
Sea Salt

Ube
Spanish
Latte

Hot Chocolate

House Brewed
Iced Tea

Matcha
Sea Salt
Cream

BEVERAGES

SIGNATURE BEVERAGES

Pink Lemonade	160
Minty Mango	160
Mango Float	160
Citrus Cucumber	180
Blueberry Lemonade	250
Blueberry Chia Lemonade	260
NEW Tropical Almond Chia	260

FRESH FRUITS

	Juices	Shakes
Fresh Banana		160
Fresh Mango	160	160
Fresh Melon	160	160
Fresh Lychee	160	160
Fresh Lemonade	170	
Fresh Orange	260	

CHILLED JUICES

Apple Juice	120
Cranberry Juice	145
Pineapple Juice	150

COLD DRINKS

NEW House Brewed Iced Tea	160
Lemon Iced Tea	80
Pitcher of Iced Tea	240
Bottled Water	60

FRAPPES

White Mocha	230
Triple Chocolate Hazelnut	260
Banana Peanut Butter	230

NEW

UBE SERIES

Ube Latte	175
Ube Cream Latte	195
Ube Spanish Latte	240

NEW

MATCHA SERIES

Strawberry Matcha Latte	285
Matcha Sea Salt Cream	220
Vanilla Matcha	250
Matcha Coconut Milk	260

NEW

SEA SALT SERIES

Sea Salt Spanish Latte	220
Dulce de Leche Sea Salt	220
White Mocha Sea Salt	240
Caramel Macchiato Sea Salt	240

COFFEE / HOT & COLD DRINKS

Espresso	95
Brewed Coffee	140
Americano	140
Bulletproof Coffee	140
Latte	160
Spanish Latte	180
Campfire Latte	280
Flavored Latte	220 250 (HOT - COLD)
(Caramel, Hazelnut, Vanilla)	
Spiced Irish Coffee	250
Cappuccino	155
Flat White	155
Macchiato	155
Cafe Mocha	220
Hot Chocolate	250
Fresh Milk (8oz)	80

TEA IN A POT

Green Tea	120
Camomile Tea	120
English Breakfast Tea	120

SODAS

Coke Regular	100
Coke Zero	100
Sprite	100

BEERS

San Miguel Beer	
Lights	125
Super Dry	165
Pale Pilsen	125
Heineken	165

RED &

WHITE WINE

Kindly refer to the wine menu



**Citrus
Cucumber**

**Ube
Cream
Latte**

BRANCHES:

Ayala Malls – Solenad 3
Sta. Rosa Laguna

Festival Mall
Alabang, Muntinlupa

Ayala Malls – Vermosa
Imus Cavite

Greenhills Mall
San Juan

SM City Marikina

Ayala Malls – Evo City
Kawit Cavite

SM City General Trias



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