



CONGEE

Pork Crackling, Chicken, Marinated Soft Egg, Scallion, and Ginger **285**

VERBENA SIGNATURE TOAST

Nutella, Peanut Butter, Caramelized Banana, and Whipped Cream **270**

FILIPINO MEDLEY

The Best of Southern Luzon in a Plate. Crispy Dried Fish, Lucban and Native Longganisas. Served with Egg and Garlic Rice **355**

MISO GLAZED FISH FILLET

Pan Fried Bangus Fillet with Kimchi Omelette, Scallion Fried Rice **410**

CROQUE MADAME

Ham and Cheese Sandwich with Sunny Side up Eggs. Served with Tagaytay greens **350**

CALIFORNIA OMELETTE

Tomato, Bacon, Onion, Cheddar, topped with Avocado and Corn Salsa.

Served with Mushroom and Homemade Hash Brown **295**

COUNTRY BENEDICT

Shaved Honey Ham with Fresh Shiitake Mushrooms, Wilted Organic Arugula on Traditional English Muffins topped with Poached Egg. Smothered in Hollandaise Sauce **425**

BEEF TAPA

Pan Fried Marinated Beef Tenderloin Fillet Served with Fried Egg and Garlic Rice **455**

SOUP

SOUP OF THE DAY
195

FRENCH ONION SOUP

with Beef Broth, Thyme, Melted Swiss Cheese **215**

SEAFOOD BISQUE

with Shellfish Oil, Melted Cheese Bread **250**

SWEET CORN SOUP

Chipotle Cream, Grilled Corn, Popcorn, Chives **220**

APPETIZER

OYSTER REUBEN

Creamy Oysters Fricassee with Angel Hair Pasta and Lemongrass Caviar Sauce **780**

SOUS VIDE OCTOPUS

Cauliflower Puree, Dehydrated Olives and Quinoa **485**

CRISPY CHICKEN WINGS

Served with Spicy Alique Sauce, Herb Ranch Sauce **365**

KESONG PUTI SPRING ROLL

Lucban Longganisa, Piquillio Peppers, Salted Egg Sauce, Pickled Vegetables **295**

SALAD GREENS

CAESAR SALAD

Shaved Parmesan, Croutons, Double Smoked Bacon, Caesar Dressing

SOLO **355** / TO SHARE **815**

Add-Ons: Garlic Prawns **170** Grilled Chicken **95**

CHEF'S SALAD

Crispy Chicken, Lettuce, Boiled Egg, Corn, Avocado, Bacon, Cheese, Garlic Mustard Dressing

SOLO **425** / TO SHARE **715**

MIXED GREEN SALAD

Tagaytay Greens, Cherry Tomatoes, Shaved Kesong Puti, Grilled Corn, Honey Mustard Dressing

SOLO **440** / TO SHARE **890**

KALE AND QUINOA SALAD

Octopus, Avocado, Piquillio Pepper, Pickled Onion, Pear, Candied Pistachio Nuts

SOLO **525** / TO SHARE **1,355**

PASTA & SANDWICHES

ROASTED CHICKEN SUPREME

Linguini, Truffle Sauce, Mushroom, Poached Egg, Scallions, Garlic Bread **465**

SPAGHETTI PRAWNS

Sundried Tomato Pesto, Wilted Kale, Basil and Chili, Garlic Bread

SOLO **835** / TO SHARE **2,145**

FETTUCCINE BOLOGNESE

Grilled Sausage, Cream Cheese, Basil, Parmesan, Garlic Bread

SOLO **390** / TO SHARE **890**

SRF WAGYU BEEF SLIDERS

Miso Mayo, Smoked Cheddar, Mushrooms, Choice of fries: Sweet Potato or Potato **960**

VERBENA'S CLUB SANDWICH

French Toast, Ham & Cheese, Lettuce, Tomato, Egg, Fries

Choice of fries: Sweet Potato or Potato **500**

PIZZA

PEPPERONI

Mozzarella, Bell Peppers with White Onion, Basil, Black Olives **525**

HAM AND CHEESE

Cheddar, Mozzarella, Pears, Kale **460**

MARGHERITA

Tomatoes, Mozzarella, Basil, Parmesan **405**

MUSHROOM AND TRUFFLE

Forest Mushrooms, Caramelized Onions, Creamy White Cheddar Sauce **405**

Prices are exclusive of service charge.

MAINS

PAN ROASTED MAHI MAHI

Clam Sauce, Herb Crushed Sweet Potato, Fava beans,
Cherry Tomato **700**

BONTON STYLE FRIED CHICKEN

Mushroom Gravy, French Fries or Steamed Jasmine Rice **545**

SOUS VIDE CAJUN PORK CHOP

Jalapeño Mac and Cheese, Pear and Red Cabbage Slaw,
Mustard Sauce **510**

GRILLED SEAFOOD RISOTTO

Tomato Cream Sauce, Basil Pesto, Asparagus **620**

CRISPY NORWEGIAN SALMON FILLET

Vegetable Noodles, Kimchi Omelette, Miso Beurre Blanc **960**

SURF AND TURF

Grilled Rib Eye, Jumbo Prawns, Truffle Purée,
Mushroom, Asparagus, Pepper Sauce, Bearnaise Sauce **1,880**

SRF WAGYU MEATBALLS

Smoked Cheddar, Marinara Sauce, Basil, Garlic Bread,
Mixed Greens **530**

CRISPY CHICKEN BOWL

Breaded Fried Chicken Breast, Corn and Mushroom Pilaf Rice,
Kimchi, Miso Brown Gravy **440**

USDA PRIME RIB EYE 400g

Arugula Salad, Truffle Au Jus, Sambal Hollandaise
and a choice of Rosemary Fries or Mushroom Pilaf Rice **2,480**

DESSERT

WALNUT PIE

Walnuts, Chocolate Crust, Bourbon **290**

CLASSIC CHOCOLATE CAKE

Dark Chocolate, Creamy Custard Filling **190**

CHOCOLATE MARQUISE

Soft Chocolate Mousse with Vanilla English Cream
and Pistachio Bits **360**

QUEZO DE BOLA CHEESECAKE

Dulce De Leche, Edam Cheese, and
Quezo De Bola Frico **240**

BAKED APPLE CRISP

With Vanilla Ice Cream and Hot Caramel Sauce **250**

VERBENA'S CHEESE PLATTER

A variety of Local and Imported Cheese
Served with Fresh and Dried Fruits, House Jams,
and Toasted Crostinis (Good for 2) **780**

FRUIT PLATTER

Assorted Seasonal Fruits **260**

SCOOP OF ICE CREAM

175

Prices are exclusive of service charge.

LOCAL COMFORT

FOR SHARING

Main Course comes with Steamed Jasmine Rice

RIDGE BULALO

Corn on the Cob, Green Beans, Potato **800**

LECHON KAWALI

Pickled Vegetables, Grilled Tomatoes,
Served with Three Dipping Sauce **650**

CRISPY PORK BINAGOONGAN

Coconut Milk, Shrimp Paste, Green Chili,
Fried Eggplant **690**

CHICKEN AND PORK ADOBO

Chicken Leg, Pork Belly, Roasted Garlic,
Hard Boiled Egg **620**

CHICKEN TINOLA MISUA

Green Payaya, Chili Leaves, Misua Noodles **635**

TORTANG TALONG

Lucban Longganisa, Tomato Salsa, Salted Egg,
Chili Lime Sauce **500**

PINAKBET

Crispy Pork Belly, Pumpkin, Eggplant,
Beans, Okra, Shrimp Paste **565**

PANCIT CANTON AND BIHON GUISADO

Shrimp, Chicken and Crispy Bagnet
SOLO **320/ TO SHARE 670**

KIDS MENU

MAC 'N CHEESE

Macaroni Pasta and Melted Cheddar Cheese **215**

GRILLED HAM AND CHEESE ON WHEAT

Served with Crispy Fries **260**

SPAGHETTI MARINARA

Slow cooked Organic Tomato, Parmesan Cheese **240**

CORN CRUSTED CHICKEN NUGGETS WITH EGG FRIED RICE

Chicken Breast Crusted in Corn Flakes,
Served with Fried Rice with Carrots, Garlic Onion, Cabbage,
and Scallion **220**

FISH FINGER WITH CHEESE QUESADILLA

Fish Fillet, Cheddar Cheese Wrapped in a Tortilla Shell. Served
with Tomato Ketchup and Mayonnaise **205**