

Carpe Diem

MUST-TRY FILIPINO DISHES



Dynamites 350 PHP

Finger chili peppers and cheese filling, they're crispy, crunchy and slightly spicy.



Chicken lumpia 300 PHP

Filipino fried spring roll filled with a blend of ground chicken and veggies.



Potato Cheese Balls 350 PHP

Irresistible bites! Creamy mashed potatoes coating a melting cheese center. Crispy on the outside, tender and gooey on the inside. Served with our signature dip.



Sweet and Spicy Chicken Wings 480 PHP

Crispy, deep-fried chicken wings tossed in our house-made sauce.



Chicken adobo 480 PHP

The quintessential Filipino dish. Chicken marinated and slow-cooked in a bold sauce of soy, vinegar, and garlic. A savory and tangy delight served with rice.



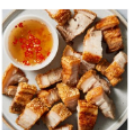
Pork Kare-Kare 650 PHP

A Filipino feast! Succulent crispy pork immersed in a thick, hearty stew made with real peanut butter and annatto. Served with steamed rice



Pork Sisig 480 PHP

Crispy, savory chopped pork seasoned with onion, chili, and calamansi. Served sizzling hot on a plate with an egg.



Lechon Kawali 480 PHP

The ultimate crispy pork! Tender, juicy pork belly boiled and then deep-fried until the skin is a savory, perfect crackle.



Pancit Bihon 350 PHP

Thin rice noodles tossed with meat, soy sauce, and fresh vegetables. A light, classic Filipino comfort dish.

Carpe Diem

APPETIZERS (GOOD FOR SHARING)

Assiette de charcuterie

Cold cut platter: ham, pork spread, saussisson and sausage.

Served with bread and pickles cucumber.

Solo : 480 php
For 2: 800 php
For 4: 1,200 php

La trilogie de poisson

Fish trilogy: smoked salmon toast, tuna tartare and potted fish.

Solo : 480 php
For 2: 800 php
For 4: 1,200 php

L'assiette dégustation

Dégustation platter: "Papa" toast, smoked salmon toast, potted fish, pork spread, sausage and cheese. Served with bread and pickles cucumber.

750 php

STARTERS

Foie gras

Duck liver spread served with toasted bread

550 php

Quiche légère sans pâte

Light quiche with green salad

350 php

Saumon fumé

Smoked salmon served with toast and lemon.

480 php

Tartare de thon

Marinated raw sliced fish.

Served with toasted bread.

380 php

Tartare de Boeuf

Minced raw beef with pickles cucumber, caper, yolk egg, olive oil, Worcestershire sauce and mustard. Served with toasted bread

450 php

Nage de crevettes au vin blanc et piments d'Espelette

Shrimps in creamy sauce with white wine, shallots and Espelette spice.

450 php

La tartine de "Papa"

Toast with cheese and nutmeg bechamel topped with crispy bacon with green salad.

450 php

Salade verte

Green salad with fresh mustard sauce.

150 php

Salade composée

Green salad, maïs, tomatoes, hard-boiled egg, cheese cubes and fresh mustard sauce.

380 php

Salade niçoise

Green salad, fresh tuna cubes, tomatoes, hard-boiled egg, olives and fresh mustard sauce.

450 php

Carpe Diem

MAINS

Boeuf Bourguignon

800 php

*The authentic Burgundy beef. Slowly braised beef with red wine and aromatics.
Served with the accompaniment of the day.*

Hachis parmentier

800 php

*French shepherd's pie: ground beef topped with mashed potatoes.
Served with green salad*

Tartare de Boeuf

850 php

*Minced raw beef with pickles cucumber, caper, yolk egg, olive oil, Worcestershire
sauce and mustard. Served with toasted bread, green salad and French fries*

Balotine de poulet aux champignons

850 php

*Chicken Ballottine slow cooked with mushrooms.
Served with the accompaniment of the day.*

Steak au poivre ou au vin (choice of tenderloin or ribeye)

1150 php

*Grilled beef tenderloin with pepper cream sauce or wine sauce.
Served with the accompaniment of the day.*

Nage de crevettes au vin blanc et piments d'Espelette

800 php

*Spaghetti with shrimps in creamy sauce with white win, shallots and Espelette spice.
Choice of spaghetti with squid ink or normal spaghetti.*

Steak haché with french fries

550 php

Grilled beef patty served with french fries

Cordon bleu

800 php

Chicken breast with ham and cheese served with the accompaniment of the day.

Filet mignon de porc sauce moutarde

850 php

Pork tenderloin with creamy mustard sauce served with the accompaniment of the day.

Filet de saumon sauce Gagnaire

850 php

Salmon fillet served with a classic French sauce. Served with rice.

Fondue Bourguignonne (depending on availability)

1250 php

*Each guest spears a beef tenderloin cutted in cube with a fondue fork into the
stove full of oil until it is cooked as desired. Served with french fries and sauces.*

Carpe Diem

DESSERTS

Assiette de fromage

380 php

Plate with our selection of cheeses.

Served with french bread.

Assiette de fromage accompagnée de sa salade verte

450 php

Plate with our selection of cheeses.

Served with french bread and green salad.

Mango Panna Cotta (depending on availability)

280 php

Homemade panna cotta with mango puree.

Fondant au Chocolat (30 minutes of preparation)

350 php

Fudge Dark Chocolate Cake.

Crème brûlée (depending on availability)

350 php

Burnt cream is a rich custard base topped with a layer of hardened caramelized sugar.

Crêpes du chef

350 php

Crepes filled with chocolate sauce and banana.

Crêpe (1 piece)

180 php

Sugar or strawberry jam.

Glaces (2 scoops)

160 php

Ice cream: Ask for our ice cream flavors.

L'Assiette de Fruits

250 php

Fruits platter: Fruits of the season.

Profiteroles au chocolat

350 php

Choux pastry filled with ice cream and topped with chocolate sauce.

Carpe Diem

MENU DEGUSTATION

FULL MENU 1800 PHP
1 STARTER+ MAIN+DESSERT 1400 PHP

AMUSE BOUCHE



FIRST STARTER

Foie gras served with toasted bread.
or
Smoked salmon served with toasted bread and lemon.



SECOND STARTER

La tartine de "Papa"
Toast with cheese and nutmeg bechamel topped with crispy bacon.
Served with green salad.
or
Nage de crevettes au vin blanc et piments d'Espelette Shrimps in
creamy sauce with white win, shallots and Espelette spice



MAIN

Hachis parmentier
French shepherd's pie: ground beef topped with mashed potatoes.
or
Steak au poivre ou au vin (choice of tenderloin or ribeye)
Served with the accompagnement of the day.



DESSERT

Choose your favorite dessert:
Profiteroles, crème brûlée, crêpes ou glaces

Carpe Diem

SNACKS

PASTA CORNER

480 php

Spaghetti Carbonara

Spaghetti Bolognese

Maccaroni ham and cheese

Chincken parmesan spaghetti

Grilled chicken cream penne

MEXICAN

Nachos overload

350 php

Beef Quesadillas

450 php

Chicken Quesadillas

450 php

BURGER & SANDWICHES

Hamburger with Fries

450 php

Croque-monsieur with green salad

450 php

Ham & Butter Sandwich

400 php

Smoked salmon Sandwich

550 php

CRÊPES

Cheese

300 php

Cheese and ham

350 php

Cheese, ham and egg

380 php

PIZZAS

550 php

Fresh basil pizza

Vegetarian pizza

Hawaiian pizza

Ham & cheese pizza

Mexican pizza

Bacon & mushrooms pizza

ADD-ONS

Rice cup

80 php

French fries plate

150 php

Bread (half baguette)

80 php

Carpe Diem

DRINKS

SOFT DRINKS

Mineral water 500 ml / 1000ml	100 / 150 php
Soda water	100 php
Coca Cola, zero, light, Royal, Sprite, Seven Up	100 php
Pineapple Juice, Orange Juice	100 php
Ice tea glass	100 php
Ice tea pitcher	220 php
Calamansi (cold or hot)	150 php

SHAKE (FRESH FRUIT AND MILK)

Mango, Banana and Pineapple	180 php
------------------------------------	---------

BEER

San Miguel light, Pilsen, Apple, Red Horse	130 php
Imported beer	180 php

WINE

Pluvium Sauvignon Premium Selection (Spain) / glass	300 php
Other wines (glass)	350 php
Pluvium Sauvignon Premium Selection (Spain) / bottle	1150 php
Other wines (bottle)	2000 php
Sparkling wine	2200 php

COFFEE/TEA

Nespresso	110 php
Instant coffee/tea	90 php