

# HAPPY HOUR

(available daily from 7pm to 10pm)

DAILY

FRIDAY

Unli Bombay Sapphire G&T or Sangria  
Two for One Cocktails

P999  
P450

JACK DANIEL'S

Selected Bottle Discount 10%

\*20% discount on truffled popcorn/truffled tots/chix poppers when you avail the unli G&T and Sangria

## BEER & COCKTAILS

Vodkabull	350
Bombay Sapphire Twisted G&T (Cucumber+Basil/Lychee+Lemon/ Rosemary&Peppercorn)	380
Sapphire Sangria Blanco	450
San Miguel Light	160
San Miguel Pale	160
Stella Artois	260
Hoegaarden White 330ml	260
Hoegaarden Rose 650ml	750
Budweiser	175
Corona	250
Classic Mojito	350
Green Apple Mojito	350
Margarita (Frozen/Rocks)	350
Strawberry Margarita	350
Amaretto Sour	350
Mai Tai	350
Cuba Libre	300
Tequila Sunrise	330
Studio Long Island Tea	400
Old Fashioned	350
Negroni	350
Studio Sangria	360

## GIN & COGNAC

	SHOT	BTL
ARC Botanical Gin	450	5,350
Bombay Sapphire 750ml	230	3,350
Tanqueray 750ml	230	3,200
Hendricks 700ml	470	7,200
Nordes 700ml	400	5,600
Roku 700ml	400	5,000
Monkey 47 500ml	680	7,200
Hennessy VS 700ml	400	6,000
Hennessy VSOP 700ml	650	9,400
Remy Martin VSOP 700ml	600	9,200
Malfy Rosa	330	4,200
Malfy Limone	330	4,200

## ENERGY DRINKS

Red Bull	260
Red Bull Sugar Free	260

## WHISKEY / BOURBON / SINGLE MALT

	SHOT	BTL
Jack Daniel's 1L	270	4,750
Jack Daniel's 700ml		3,500
Jack Daniel's Apple 700ml	270	3,500
Jack Daniel's Honey 700ml	270	3,500
Jim Beam 1L		3,300
Gentleman's Jack 750ml		4,600
JW Black 1L	350	4,100
JW Black 700ml		3,600
JW Double Black 1L	450	5,700
JW Gold 1L	490	8,900
JW Blue 750ml		22,400
Jameson 1L	260	3,500
Jameson Black Barrel 700ml	350	5,600
Dewars 12yrs 750ml	420	3,800
Glennivert 12yrs 750ml		8,200
Glennmorangie Orig 700ml		5,900
Singleton 12yrs 700ml	450	6,100
Benriach 10yrs 700ml	450	7,700
Benriach 12yrs 700ml	520	8,700
Glendronach 12yrs 700ml		9,700
Yamazaki 700ml		35,000
Macallan Sherry Oak 12yrs 700ml		20,500
Chivas 12yrs 700ml		3,400
Chivas 18yrs 700ml	300	8,900
Kurayoshi Sherry Cask 700ml	620	10,200
Tottori Blending Whisky 700ml		3,900

## VODKA

	SHOT	BTL
Absolut Blue 1L	210	3,100
Absolut Blue 700ML		2,600
Absolut Citron 1L	240	3,400
Absolut Wild Berri 1L	260	3,500
Absolut Wild Berri 700ML		2,700
Grey Goose 750ml	400	5,900
Belvedere 700ml	400	5,500

## NON-ALC & MIXERS

Schweppes Tonic Water	125
Schweppes Soda Water	125
Ginger Ale	180
Coke/Sprite/Coke Zero	120
Bottled Water	80
Canada Dry Ginger Ale	180

## RUM & LIQUEURS

	SHOT	BTL
Bacardi Gold 750ml	210	2,300
Bacardi Superior 750ml	210	2,300
Captain Morgan Spiced 750ml	200	2,100
Don Papa 10yrs 700ml	470	5,400
Don Papa 700ml	250	3,400
Don Papa Masskara 700ml	250	2,800
Malibu 700ml	250	2,300
Jagermeister 700ml	210	2,650
Baileys Irish Creme 700ml	250	3,000
Agwa 700ml	300	3,800
Aperol 700ml	250	2,500
Disaronno 700ml	250	3,500
Frangelico 700ml	280	3,600
Tequila Rose 750ml	250	2,700
Havana Club 3yrs 700ml	230	2,600
Havana Club 7yrs 750ml	310	4,600
Havana Club Reserva NRF 750ml	250	2,850
Kahlua	220	2,350

## TEQUILA

	SHOT	BTL
Jose Cuervo Gold 1L	200	3,200
Jose Cuervo Gold 700ml		2,600
1800 Reposado 750ml	360	4,900
1800 Anejo 750ml	500	7,300
Cazadores Reposado 750ml	300	4,100
Patron Anejo 750ml	600	9,600
Patron Silver 750ml	500	7,700
Claze Azul Reposado 750ml		29,000
Codigo Blanco 750ml	450	7,100
Codigo Reposado 750ml	510	7,800
Espolon Blanco 750ml	410	6,500
Espolon Anejo 750ml	620	9,700
Montelobos Espadin 700ml (Mezcal)	520	7,300

## WINE & CHAMPAGNE

Chandon Brut / Delice 750ml	2,900
Moet Chandon Imperial Brut 750ml	10,100
Moet Chandon Imperial Rose 750ml	12,600
Vueve Clicquot Rose 750ml	13,800
Vueve Clicquot Brut 750ml	11,200
Jacob's Creek (Red/White)	1,800
House Wine (Red/White)/ Glass	360

\*Ask about our seasonal wines

## BAR BITES

<b>Potato Chips</b> Served with truffle aioli	P200	<b>Chicken Poppers</b> Chicken fillet, Jack Daniel sauce, house made batter	P395
<b>Truffled Popcorn</b> Truffle oil, parmesan cheese	P260	<b>Chori Sliders</b> House made chorizo, caramelized onion, studio sauce	P415
<b>Truffled Tots</b> Crispy potatoes, parmesan, garlic	P310	<b>Studio 28's Sisig</b> Our very own version of sisig, tortilla	P450
<b>Chimichanga Sticks</b> Chicken, queso fresco, pinto beans, corn	P315	<b>Cajun Sausages and Prawns</b> Olive oil, cajun spices, garlic	P465
<b>Chili Cheese Sticks</b> Green chili, blend of cheese, tortilla	P350	<b>Calamari</b> Fried squid rings, garlic aioli	P465
<b>Chorizo Croquettes</b> Bechamel, house made chorizo, red pepper aioli	P360	<b>Spicy Meatballs</b> Parmesan, spicy tomato sauce	P465
<b>Lengua Salpicao</b> Ox tongue, olive oil, garlic	P360	<b>Crispy Baby Squid</b> Served with garlic aioli	P490
<b>Spam Fries</b> Parmesan, garlic aioli	P385	<b>Potato Nachos</b> Our own twist of the classic nachos	P380
<b>Loaded Fries</b> Cheese fries topped with bacon	P360		

## MAINS

## PASTA

<b>Seared Tuna in Coconut Broth</b> Seared fresh tuna loin in a coconut broth, jasmine rice	P630	<b>Truffled Mushroom Pasta</b> Linguini, truffle cream, seasonal fresh mushrooms, smoked bacon, parmesan	P535
<b>Pan Seared Salmon</b> Norwegian salmon fillet, roasted broccoli and cauliflower, dill cream, mashed potato	P640	<b>Spanish Sardines Pasta</b> Spaghetti, extra virgin olive oil, garlic, black and green olives, parmesan	P475
<b>Crispy Pork Belly with Kimchi Rice</b> Thrice cooked pork belly, atsara, kimchi rice	P590	<b>Bolognese</b> Spaghetti, ground beef, red wine, parmesan, marinara sauce	P405
<b>Beef Salpicao</b> Beef tenderloin, extra virgin olive oil, roasted garlic, choice of mashed potato, rosemary rice or jasmine rice	P570	<b>Salmon with Pesto Pasta</b> Norwegian Salmon, cherry tomato, sun dried tomato	P800
<b>Roasted Chicken with Pepper Corn Sauce</b> ½ Chicken, pesto rice, pepper sauce	P600	<b>Truffled Carbonara</b> Bagnet bits, bacon, parmesan, egg yolk	P400

\*Prices are inclusive of VAT / Subject to 10% service charge