

CHAMELEON MORNING RISER

Oats & Glow

Chia Sunrise Bowl P430

Coconut chia pudding, fresh berries, and nuts

Green Gold Oatmeal P430

Overnight oatmeal in almond and coconut milk, pistachio nuts, and fresh fruit berries

Yogurt Parfait Bliss P700

Homemade granola, greek yogurt, fresh fruits, and berries

Egg-citing Rice Bowl

Rice Up with Bacon P400

House cured pork belly, garlic rice topped with egg any style

Beef You Up Bowl P500

24hrs marinated beef in soy calamansi, shoyu rice, pickled onion, and egg any style

Braise 'n Belly P400

Pork belly adobo, roasted garlic steamed rice, and egg any style

The Morning Stack P460

House cured pork belly, smashed potato, tomato confit, 2 eggs any style served with toast foccacia bread

Breakfast Fold P320

Sauteed 3 kinds of mushroom and asparagus, 3 eggs omellete, and side salad

The Sunny Baste P380

4 eggs gently cooked with a touch of butter, soft runny egg yolk, potato, asparagus, baby tomato, and jalapeno topped with cheese served with toast foccacia bread.

TIME AVAILABILITY 7:00 AM - 11:00 AM

Please inform your server of any food allergies or dietary restrictions.
Prices are in PHP, includes government taxes and subject to 10% service charge.

BUTTIE GOURMET CRUNCH

Reuben Sandwich P460

2 slices ciabbata bread, russian dressing spread, beef pastrami, onion, gherkins, sauerkraut, gouda cheese, toast until cheese melted, soup of the day on the side

Croque Madame P380

2 slices rye bread, spread with honey mustard spread, grilled ham, gouda cheese, topped with mornay sauce, sunny side up, 4 freshly cracked mixed pepper corn, soup of the day on the side

Smoked Salmon Egg Toast P 500

1 slice multi-grain bread toast, spread with russian dressing, 1 pc scrambled egg topped with smoked salmon and 1 pc poached egg drizzled with hollandaise, soup of the day on the side

Chicken Avocado Sandwich P450

2 slices toasted sour dough with mayonnaise and guacamole spread, lettuce, chicken salad spread, sliced tomato and onion, sliced fresh avocado, soup of the day on the side

Ricotta Toast P650

2 pieces brioche french toast, spread with pineapple jam, riccota cheese, home made granola, topped with assorted dried fruits, soup of the day on the side

BLT Benedict P680

Toasted English muffin, spread with guacamole and mayonnaise, topped with house cured pork belly, grilled tomato, poached egg hollandaise sauce and micro greens

TIME AVAILABILITY 07:00 AM – 5:00 PM

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ROCK & CHOW

Shrimp Cocktail Dip P800

Seasoned cold shrimp served in American cocktail sauce

Catch of the Day P800

Fish mackerel in ginger chili coconut sauce, crispy skin

Battousai Slice P550

Fresh salmon in miso-shoyu sauce, baby greens, ikura, and wasabi

Lord of the Rings P420

Panko breaded onion rings with stuffed cheese, chili aioli dip

Midnight Bites P700

Crab meat patties, wasabi mayo sauce, kani mango salad, crispy tenkasu in black bun

Shrimp Sliders P500

Shrimp and herbs patties, pico de gallo with spicy sweet sauce grilled corn bun

PICK YOUR MUNCHIES

Chicken Bomb P650

Chicken wing stuffed with cheese and jalapeño peppers

Sear & Sizzle Prawns 800

Tiger prawns and spanish chorizo in spicy butter garlic

Sardinella de Manzanas P350

Beer battered tawilis and cajun spiced apple chips

Sisig Crackle P600

Crispy and creamy pork sisig served with pita

Squid Popper P650

Battered stuffed squid with ground beef and jalapeño pepper

Croquetas de Bomba P350

Cheese and spicy sausage in breaded potato balls

Seared & Pickled Feast P650

Chargrilled pork belly, pickled mackerel in spiced vinegar

Tentacle Temptation P430

Grilled stuffed squid, beef and pico de gallo, crispy squid head in zesty sesame sauce

TIME AVAILABILITY 5:00 PM – 04:00 AM

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DECADENT TREATS

Sanguine Cherry Tartufi P500

A layered dessert with tangy sweet dark cherry in the middle, wrapped in smooth and delectable dark chocolate cream cheese ice cream, covered in red velvet moist cake, and encased inside a chocolate ball

Café Nougatine Bouchee P450

Espresso infused dessert with a well-balanced acidity and bitterness combined with the sweetness of nougatine crunch, caramelised almonds, coffee ganache and mousse, coated with chocolate almond glaze

Pineapple Bud Coconut Dacquoise P500

A piña colada inspired mousse dessert, base has a nutty almond flavor with a touch of coconut, mousse is filled with coconut cream and brandy, incorporated with pineapple filling

La Banane Rocher P550

A chocolate biscoff mousse with playful textures of banana, topped with chocolate biscuit and fresh fruit

Framboise Chocolat Blanc P650

Silky and smooth white chocolate mousse with a great contrast to the raspberry jelly insert, a bite of crunchy meringue

Chameleon's Whimsical Tropical Bavarois P550

A rich and smooth, melt-in-your mouth creamy custard, served on a white chocolate shell filled with strawberry compote and topped with mango caviar

TIME AVAILABILITY 07:00 AM - 04:00 AM

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HIGH TEA

P2,000

Salmon Tartare in Black Buns

Salmon tartare in black buns, honey dill mustard sauce

Scone and Jams

Scone and assorted jams, smoked salmon & lemon cream cheese in rye bread

Fruit Skewer

4 kinds of fruits (kiwi, grapes, strawberry, mango)

Duck Breast Confit

Thinly sliced roasted duck breast, roasted sesame sauce, tomato confit and orange segment

Cheese Ball Bites

Boursin cheese balls coated with bacon bits and dried apricot

Choux Bun Crab Meat

Crème puff dough and crab stick mango salad

Green Tea Pistachio L'Opera

An exquisite combination of flavors with layers of pistachio joconde, silky green tea buttercream and rich dark chocolate ganache

Coco Hazelnut Rocher

A whole caramelized hazelnut in the heart of a creamy truffle mousse gently covered with dark chocolate and roasted dessicated coconut in the bed of a chocolate sable

Savarine A L'Orange

A beautiful moist cake smothered in orange drum syrup sprayed with orange chocolate and topped with dark chocolate ganache

Framborose French Macaron

A meringue based sandwich cookie filled with rose water and raspberry ganache

Strawberry Shortcake

An incredibly moist and tender cake with layers of diplomat cream and fresh strawberries

The Rainbow Velvet

A light and airy rainbow colored cake with velvety cream made with cream cheese

Mango Phyllo Cups

Crispy phyllo cups baked with mangonosa frangipane, topped with glazed fresh mangoes

Trio Chocolate Mousse

A silky and creamy dessert made with three types of chocolate (dark, milk, white) topped with chocolate crumble for a little crunch

TIME AVAILABILITY 2:00 PM – 5:00 PM

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DRINK MENU

— Signature & Classic Cocktails —

Macallan Touch 750

Macallan Singlemalt, Lemon, Apricot Liqueur

Bubble Patch 450

Gin Strawberry, Peach Liqueur, Cinzano Violet Cabbage

Burnt Sunset 450

Don Papa Rum, Makers Mark Whiskey, Monkey Shoulder Whiskey, Amaretto, Angusturra, Sweet Vermouth

Chameleon Breeze 450

Rum, Coconut Rum Liqueur, Blue Curacao, Sugar Syrup, Pineapple Juice

Mark My Whiskey Sour 450

Makers Mark Whiskey, Lemon Juice, Cane Sugar, Egg

Shade Shifter 450

Soju Apple, Aloe Vera Juice, Pineapple Juice, Peychaud Bitters, Crème De Casis

LaVie Mel Tini 600

Vodka, Midori Liqueur, Creme De Banane, Noily Pat Dry, Calamansi Pureé

Mango Mojito 600

Caribbean Rum, Spearmint, Lime Juice, Cane Sugar, Spiced Mango, Scrappy's Grapefruit Bitter

Mori Cactus 600

Japanese Whisky, Yuzu, Midori Liqueur

Zen and Seoul 600

Sake, Soju Grapefruit, Cinzano Blanco, Asti Martini

Chameleon Sangria

Red Sangria 450

Red Wine, Liqueur, Orange Juice, Soda Water, Fruit Bits

White Sangria 450

White Wine, Lemon Lime Soda, Fruit Bits

Amaretto Sour 450

Dissarono, Lemon Juice, Sugar, Bitters

Americano 450

Mancino Vermouth Rosso, Aperitivo, Soda Water

Better Spritzer 450

Vermouth Bianco, Aperitivo, Soda Water, Orange

Bloody mary 450

Absolut Vodka, Tomato Juice, Seasoning, Tabasco

Caiproska 500

Grey Goose Vodka, Lime, Cane Sugar

Espresso Martini 450

Vodka, Kahlua, Espresso White, Bitters

Mint Julep 450

Tennessee Whiskey, Sugar, Mint Leaves

Old Fashion 450

Jim Beam, Sugar, Angostura Bitter, Lemon, and Orange

Pineapple Daiquiri 450

Caribbean Rum, Lime Juice, Cane Sugar Zest, Amarena Cherry

Caipirinha 600

Novo Pogo Silver Chachaca, Lime, Cane Sugar

Cosmopolitan 500

Absolut Vodka, Cranberry Juice, Ferrand Orange Dry Curacao

Margarita-1588 500

Blanco Tequila, Cointruea, Lime

Negroni 500

Extra Dry Gin, Mancino Vermouth Rosso, Rinomato Aperitivo, Scrappy's Orange Bitter

LaVie Mel Tini

Chameleon Breeze

Mori Cactus

Macallan Touch

Burnt Sunset

Shade Shifter

Bubble Patch

Zen and Seoul

Our bartenders are ready to make your classic cocktail upon request
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DRINK MENU

Liquors & Spirits

	Single	Double	Bottle		Single	Double	Bottle
APERITIF				GIN			
Campari	220	420	3,000	Bombay Sapphire	260	490	3,500
Martini Rosso, Bianco, Dry	180	350	2,500	Tanqueray	220	420	3,100
Ricard, Pernod	280	540	3,600	Hendricks	700	1,300	9,000
SINGLE MALT				RUM			
Glenfiddich 12 Years	600	1,100	7,850	Tandauy	150	250	1,800
Glenmorangie 10 Years	600	1,100	8,000	Bacardi Light, Gold	180	330	2,400
Glenlivet 12 Years	750	1,400	9,200	Don Papa	390	750	5,000
Macallan 12 Years	1,200	2,300	16,000	TEQUILA			
Macallan 15 Years	2,500	4,900	32,000	Jose Cuervo Gold	220	380	2,700
BLENDED SCOTCH WHISKEY				Lokita Mezcal	550	1,050	7,500
Johnnie Walker Black Label	300	550	3,750	Patron Añejo	850	1,600	10,500
Johnnie Walker Double Black	480	900	6,200	FINE COGNAC			
Chivas Regal 12 Years	280	550	4,000	Hennessy VSOP	900	1,700	12,000
Johnnie Walker Blue Label	2,200	4,300	30,000	Remy Martin VSOP	1,050	2,050	15,000
BOURBON				Hennessy XO	4,750	9,350	70,000
Jim Beam	175	320	2,200	Remy Martin XO	3,000	5,800	43,000
Jack Daniel's	270	520	3,800	Hennessy Richard			275,000
Jack Daniel's Gentleman Jack	520	1,000	6,800	LIQUEUR			
Maker's Mark	400	750	5,500	Kahlua	200	280	2,800
Woodford Reserve	1,050	2,050	15,000	Amaretto	220	420	3,200
IRISH AND CANADIAN				Bailey's Irish Cream	190	350	2,700
John Jameson	260	510	3,800	Jagermeister	180	340	2,500
VODKA				SHERRY AND PORT			
Absolut	180	340	2,400	Tio Pepe	175	280	2,400
Belvedere	430	840	6,000	Sandeman Fine Ruby Port	350	600	4,700
Grey Goose	430	840	6,000	GRAPPA			
				Grappa Morbida Sandro	350	600	3,500



PLEASE ASK YOUR SERVER FOR THE MASTER WINE LIST
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DRINK MENU

Beer

San Miguel Light	180
San Miguel Pale Pilsen	180
San Miguel Super Dry	200
San Miguel Cerverza Negra	200
Heineken, Netherlands	220
Corona, Mexico	280

Crafted Beers

Purple Lager	300
Green Double Ipa	300

Canned Beers

San Miguel Cerverza Blanca	200
Sapporo	320

— Non-Alcoholic Mocktails —

Berry Smoothies 280
Raspberry, Blueberry and Strawberry Puree, Cream

Virgin Piña Colada 280
Fresh Pineapple, Pineapple Juice, Coconut Syrup

Flamingo 280
Pineapple Juice, Cranberry Juice, Lemon Juice, Soda Water, Sugar Syrup

Virgin Mojito 280
Fresh Mint Leaves, Ginger Ale, Lime Juice, Brown Sugar

Virgin Mango Mojito 280

Chameleon Limonada 280

New Coast Watermelon Shake 280
Watermelon with a Twist of Lemon Juice

Iced Tea & Lemonade 180

Guava Iced Tea
English breakfast tea, guava juice, pineapple juice, sugar syrup

Classic Iced Tea
English breakfast tea, lemon slices, sugar syrup

Chame-lemon Iced Tea
English breakfast tea, calamansi juice, sugar syrup, grenadine syrup

Homemade Lemonade
Freshly squeezed lemon juice, sugar syrup

Freshly Squeezed Juice 250

Orange
Pineapple
Mango
Apple
Watermelon

Shakes 250

Pineapple
Mango
Banana
Watermelon

Still Mineral Water

Local Bottled Water 50
Evian 160

Sparkling Water

Perrier 330 ml 220
Perrier 750 ml 310

Sodas

Coke, Coke Light, Coke Zero, Sprite 150
Ginger Ale, Soda Water, Tonic Water

Energy Drink

Red Bull 380

DRINK MENU

Coffee selections

10 Different varieties of coffee beans

House Specialty (Hot / Iced)

Vanilla Mocha	260
Caramel Mocha	260
Salted Caramel	260
Toffee Hazelnut	260
Cocoa Macchia Breve	280

Espresso (Hot / Iced)

Café Latte	200
Café Mocha	220
Cappucino	220
Café Dolce	250

Classics

Fresh Brewed Coffee	180
Americano	180
Espresso Shot	180
Cold Brew	200
Iced Cofee	200

Chameleon Hot Chocolate 220

Hot chocolate, Iced chocolate

Chameleon Blend

Medium-roasted coffee offering an approachable taste of milk chocolate and toasted nuts that shines through every sip

Atok

Features bright sweet citrus notes with subtle cocoa finish

Daguma

Flavor profile is defined by indulgent dark chocolate that lingers across the palate

Apo

Boasts a smooth flavor profile of rich cashew and sweetness of caramel with medium acidity and body

Kitanglad

Unveils a robust flavor of roasted almond complemented by its subtle smoky finish that lingers delicately on palate through its medium body and acidity

Ethiopia

Distinct flavors of citrus orange highlighted by its vibrant acidity and light to medium body

Brazil

Features a smooth and balanced flavor of nuts, chocolate, and caramel notes with hints of fruit and spiced undertones

Legazpi

Fruit-forward in flavor, notes of red grapes, lemon peel, and fresh dates

Colombia

Highlights soft cocoa and nuts complimented by sweet apple undertones

Italy

Well balanced, full bodied flavour and a pleasant, multi-faceted aftertaste

Special Tea Menu 180

Earl Grey

Bold and aromatic with distinct blend of citrus and bergamot finish

English Breakfast Tea

Rich, robust, and slightly toasty with full-bodied flavor with malty undertones and smooth finish

Sencha

Light grassy flavor with subtle umami notes, perfect for a refreshing and healthful cup

Jasmine Buds

Light floral aroma with a naturally sweet taste. A soothing and gentle infusion that is known for its calming qualities.

Chamomile

This infusion offers a gentle floral aroma with subtle honey-like sweetness

Peach Oolong

This infusion combines the rich, floral notes of oolong tea with juicy sweetness of ripe peaches

Hibiscus Herbal Tea Blend

Blends tartness of hibiscus with subtle sweetness of goji berries

Merry Berry

Evident fragrance of combined strawberries, papayas, and goji berries with tangy notes of hibiscus

Relaxation Blend

Chamomile, jasmine, rose, lavender, butterfly pea, and lemon balm, offering a gentle aroma and a soothing sensation

Peppermint

Minty taste that is cool and refreshing, with a mild sweetness. The natural menthol in the peppermint leaves gives a cooling sensation.