



FOOD



STARTERS

- Truffle Mushroom Croquettes** 300
shiitake, cheddar, mornay, truffle oil
- Jamon Serrano Croquettes** 320
jamon serrano, cheddar, ricotta cheese, candied cashew
- Twice Fried Fries** 250
twice fried potatoes, homemade dip
- Potato Chips** 200
seasoned potato chips, ranch sauce
- Boneless Fried Chicken** 350
12-hour brined chicken thigh, spiced honey, emmenthal-pomodoro

SALADS

- Summer Salad** 370
strawberries, romaine, lola rosa, walnuts, red onion, homemade ricotta, strawberry dressing
- Caesar Salad** 370
romaine, 63C egg, spanish anchovies, smoked bacon, homemade dressing

MAINS

- Halibut** 590
mushroom cream sauce, adlai rice, edamame, french beans, cherry tomatoes
- Chicken** 490
fried boneless chicken thigh fillet, brioche french toast, homemade mixed slaw
- Beef Belly** 875
seasoned beef belly, thyme, rosemary, carrots, french beans, cherry tomatoes, rice pilaf
- Pan Seared Salmon** New! 695
seared salmon topped with cream & tobiko, french beans, baby tomatoes, carrots. served with rice pilaf.
- Roasted Chicken** New! 540
roasted chicken, garlic, rosemary, french beans, baby tomatoes, carrots. served with rice pilaf. mushroom gravy on the side.

FILIPINO BREAKFAST

Available from Monday to Friday only

- Tapa** 420
beef tapa, garlic rice, 2 pcs sunny side up eggs, homemade ensalada
- Tocino** 420
pork tocino, garlic rice, 2 pcs sunny side up eggs, homemade ensalada
- Daing na Bangus** 380
baked pangasinan bangus, garlic rice, 2 pcs sunny side up eggs, homemade ensalada
- Hamonado Sausage** 380
chicken cubana, garlic rice, 2 pcs sunny side up eggs, homemade ensalada

SANDWICHES

- Smoked Salmon Toast** 590
sourdough, norwegian smoked salmon, 63C egg, mornay, garden salad
- Grilled Three Cheese Sandwich** 480
homemade brioche, emmenthal, cheddar, mozzarella, caramelized onions, tomato sauce dip, garden salad
- Roast Beef Sandwich** 590
sourdough, 16-hour roast beef, cheddar cheese, homemade pickle, garden salad
- Caprese Toast** 350
sourdough, mozzarella, cherry tomatoes, homemade pesto, garden salad
- Three Squares Breakfast** 490
smoked bacon, 3-egg scramble, brioche french toast, tomato salad
- Monte Cristo Sandwich** 490
brioche french toast, canadian ham, emmenthal, garden salad

Vegetarian Option ●
Best-Seller! ●

FOOD



PASTA

- **Truffle** 420
jamon serrano, penne, truffle cream, edamame, parmesan
- **Pesto** 320
penne, homemade pesto cream, parmesan
- Amatriciana** 340
penne, smoked bacon, homemade tomato sauce, peperoncino, parmesan
- Vongole** 380
fettuccine, clams, extra virgin olive oil, peperoncino, parmesan
- Ham & Cheese Macaroni** **New!** 360
macaroni, cream sauce, topped with mozzarella, cheddar, parmesan, canadian ham & crispy breadcrumbs

SOUP

- **Pumpkin Soup** **New!** 280
pumpkins, onion, garlic, seasoned with salt. garnished with cream & croutons
- **Tomato Soup** **New!** 280
tomatoes, onions, garlic, oregano, basil. garnished with extra virgin olive oil, cream, & croutons

FRENCH TOAST

- Strawberry French Toast** 350
brioche french toast, strawberries, strawberry puree, vanilla chantilly, yogurt
- Walnut French Toast** 300
brioche french toast, toasted walnuts, vanilla chantilly

DESSERT

- **Classic Chocolate Cake** 250
homemade chocolate cake, chocolate ganache, chocolate shavings, salted caramel cream
- Lemon Cheesecake** 200
cheesecake, candied lemon, crumbs
- **Strawberry Cheesecake** 240
cheesecake, strawberry, strawberry puree, crumbs
- Ube Cake** 250
soft ube chiffon layers + light ube icing
- Affogato** 200
vanilla ice cream, espresso
- **Matcha Affogato** 200
ceremonial grade matcha concentrate + homemade vanilla ice cream topped with crumbs

ADD ONS

- 63° Egg 40
- 2pcs Egg 60
- Bacon 250
- French Toast 150
- Plain Rice 50
- Garlic Rice 75
- Rice Pilaf 75
- Adlai Rice 120

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DRINKS



COFFEE

Brazil Cerrado + Ethiopia Guji blend beans

Specialty Coffee

- **Cafe Con Leche** — *iced/hot* **220**
double espresso, condensed milk, farm fresh milk, nutmeg
- Orange Honey Con Leche** **220**
milk, orange honey, coffee
- **Salted Toffee Latte** **220**
hazelnut, caramel, espresso, cream
- **Spiced Shakerato** **200**
double espresso, spiced syrup, orange peel
- Coffee & Tonic** **200**
double espresso, fever tree tonic, lemon peel

- Espresso** (3 oz.) **120**
- Long Black** (7 oz.) **140**
double espresso + hot water
- Americano** (10 oz.) — *iced/hot* **150**
double espresso + water
- Cortado** (5 oz.) **160**
double espresso + textured farm-fresh milk
- Cappuccino** (7 oz.) **160**
double espresso + frothy farm-fresh milk
- Flat White** (7 oz.) **160**
double espresso + silky farm-fresh milk
- Latte** (10 oz.) — *iced/hot* **200**
double espresso + farm-fresh milk
- Mocha** (10 oz.) — *iced/hot* **200**
double espresso + housemade chocolate ganache + textured farm-fresh milk
- Cold Brew Coffee** (12 oz.) **200**
16-hour slow-steeped coffee concentrate

MATCHA

Ceremonial grade matcha

- **Matcha Latte** — *iced/hot* **180**
matcha, farm-fresh milk, simple milk
- Matcha Con Leche** — *iced/hot* **180**
matcha, farm-fresh milk, condensed milk
- Dirty Matcha** **200**
iced matcha, farm-fresh milk, condensed milk
- **Strawberry Matcha** **220**
iced shaken matcha + farm-fresh milk, bits of strawberry

OTHER DRINKS

- Chocolate Drink** — *iced/hot* **180**
housemade chocolate ganache, farm-fresh milk
- Bottled Water** **50**
- Perrier** (750 mL) **220**
- Hoegaarden Beer** **200**
- Stella Artois Beer** **240**
- Coke** (can) **80**

Alternative Milk

- Oat milk (30 mL) +30
- Soy milk (30 mL) +25

Add-On

- Farm-Fresh Milk (30mL) +25
- Matcha Shot (60mL) +70

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DRINKS



COCKTAIL

Classic Cocktails

Dry Martini vodka, dry vermouth	280
● Negroni gin, campari, sweet vermouth	280
Daquiri rum, lime, sugar	280
Margarita tequila, cointreau, lime, sugar	280
● Gold Rush wild turkey bourbon, honey, lemon juice	280
● Bramble gin, lemon juice, simple syrup, giffard creme de mure	280

Brunch Cocktails

Mimosa prosecco sparkling wine, orange juice	480
Aperol Spritz aperol, prosecco sparkling wine, soda	480

Signature Cocktails

Three Squares spiced syrup, coffee, cream, irish whisky	280
● Zen green tea, green apple, elderflower, lemon, vodka	280
Silhouette cloudy lemonade, thyme syrup, soda, gin	280
● Tropical Hue dark rum, passionfruit liqueur, honey, lime juice	280
Toasted tanqueray, espresso, ginger spiced syrup	280

Modernist signature white wine sangria	280
Three Squares Sangria red wine, bourbon, green apple, orange	280

TEA

● Sketch — iced peach, black tea, lemon, spiced syrup	180
Scarlet — iced lady grey tea, pomegranate, lemon, torched rosemary	180
Minimalist — iced earl grey, lemon, sugar	180
Hot Tea steeped looseleaf tea — <i>choose</i> • ceylon • lychee jasmine green tea • sencha • apple chamomile	150

SODA

Signature Soda

● Palette strawberry, sage, lemon, soda	180
● Glaze orange honey syrup, ginger syrup, thyme syrup, soda water	180

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