








APPETIZER

Mussels Rockefeller 	P 510
New Zealand mussels on a bed of creamy spinach sauce, topped with garlic & melted cheese	
Nachos	P 550
Crispy tortillas covered with fresh tomato salsa, cured pork, and pickled green chili drizzled with cheese sauce & green goddess sauce	
Fried Mozzarella Sticks	P 350
Deep fried herb flavored breaded mozzarella served with our homemade tomato fondue	
Calamari Crunch	P 410
Breaded squid deep fried to a golden brown perfection served with sriracha mayonnaise and aioli dip	
Chicken Fingers	P 330
Tender and downright delicious golden brown chicken fingers with sweet and tangy honey mustard & green goddess sauce	
Crispy Chicken Tenders	P 350
Glazed with buffalo sauce served with blue cheese dressing	
Buffalo Chicken Wings 	P 470
Chicken wings, given a kick by a hot and spicy glaze, served with blue cheese dressing	
Risotto Poppers	P 250
Deep fried risotto balls with wild mushroom and mozzarella cheese	
Pork Sisig	P 450
Pork mask & chicharon	
Cheese and Charcuterie Platter	P 1,250
Assorted French cheese and selected cold cuts from Spain	

Prices are inclusive of 12% VAT and subject to 10% service charge. Prices may change without prior notice.

 bestseller  vegetarian

SALAD

Vivere House Salad	P 430
Our take on the classic garden salad. Fresh mixed greens, microgreens, haricot verts, fresh corn, red kidney beans, egg and sesame crusted tuna with our house vinaigrette (tuna is served medium rare)	
Grilled Tofu & Spinach Salad 	P 430
Grilled tofu, arugula, spinach, quinoa and house-made toasted sesame dressing	
Vivere Caesar Salad	P 430
Kale, iceberg, cherry tomatoes, 12 min. egg, bacon, parmesan cheese, homemade anchovy dressing	
Add:	
Grilled Salmon	P 200
Grilled Shrimp	P 200
Grilled Chicken	P 120
Gin Cured Salmon Carpaccio (LOX)	P 550
Housemade crème fraîche, pickled shallots, crunchy potatoes, fresh chives, dill, house-made bread	
Thai Pomelo Salad	P 450
Pomelo, shredded cabbage, bell pepper, green mango, cucumber, pan seared shrimp with honey fish sauce dressing	

Prices are inclusive of 12% VAT and subject to 10% service charge. Prices may change without prior notice.

 bestseller  vegetarian



Asian Noodle
Soup

Mushroom Flan Soup

Corn Chowder

SOUP

Asian Noodle Soup

A hearty noodle soup served with dumplings. Sure to warm the belly!

Phoa

Chicken, rice noodles, been sprouts, cilantro, thai basil

Corn Chowder

Sweet cream of corn sautéed in bacon, bacon fat, and bits of sweet potatoes, topped with freshly chopped rosemary to balance the richness. Served in a bread bowl

Soup of the Day

Please ask your server for today's special



Sinigang

Crispy Binagoongan

Seafood Gising-Gising

FILIPINO FAVORITES

Crispy Binagoongan

Our Bestseller! Lechon kawali simmered in shrimp paste and tomatoes with lady fingers

P 610

Sinigang

Traditional Filipino sour soup with a twist. Your choice of corned beef, prawns, salmon belly, or bagnet, simmered in a guava - tamarind based broth

P 710

Seafood Gising-Gising

Water spinach and seafood tossed in a blend of coconut milk and spices. Traditionally served spicy

P 595

Adobong Beef Ribs

Not your typical Pinoy Adobo! Tender beef ribs served with marble potatoes, hard-boiled egg, and whole roasted garlic

P 760

Grill Platter

A smorgasbord of grilled barbeque classics such as blue marlin, squid, liempo and chicken, a dish fit for sharing

P 1,700

Prices are inclusive of 12% VAT and subject to 10% service charge. Prices may change without prior notice.

 bestseller  vegetarian

Prices are inclusive of 12% VAT and subject to 10% service charge. Prices may change without prior notice.

 bestseller  vegetarian



Pinalutong na Hito

Salmon and
Lapu-lapu Duo

Lapu-lapu and Prawns Harmony



Prime Angus
Beef Tenderloin Steak

Hickory Pork Ribs

Bistecca

Bistro Steak

SEAFOOD ENTREES

Lapu-lapu & Prawns Harmony

Baked fillet of lapu-lapu and prawns, served on white clam sauce with mashed potato, tomato garlic concasse and buttered vegetables

Pan Seared Salmon

Pan-seared salmon fillet with homemade pesto. Served with char-grilled sweet corn, asparagus, and dill

Salmon & Lapu-lapu Duo

Fillet of salmon with sautéed spinach and clam sauce paired with a Lapu-lapu fillet in dill hollandaise sauce, pan-fried to perfection

Pinalutong na Hito

Butterflied catfish deepfried to perfection. Bedded with mustasa and paired with codfish ‘bakalaw’ buro fried rice, served with a medley of Pinoy sides

Pan Seared Herbed Red Snapper

Red snapper crusted with fresh herbs and pan seared with butter, served with a creamy sweet potato mash and a trio of mushrooms sautéed in butter and a lemon butter sauce

P 880

P 795

P 920

P 520

P 950

FROM THE GRILL

Our must try meat offerings deliciously grilled to perfection, all served with whipped truffled mashed potato, haricot verts and Vivere aromatic steak sauce.

Prime Angus Beef Tenderloin Steak

250g of sumptuous USDA Prime Angus Beef Medallion

P 1,995

Bistecca

400-gram USDA Prime Angus Rib Eye Steak

P 2,300

Bistro Steak

225 grams of USDA Prime Angus Striploin Steak

P 1,300

Hickory Pork Ribs

Slow cooked pork ribs in our homemade BBQ sauce

Quarter slab P 895

Half slab P 1,500

Prices are inclusive of 12% VAT and subject to 10% service charge. Prices may change without prior notice.

bestseller vegetarian

Prices are inclusive of 12% VAT and subject to 10% service charge. Prices may change without prior notice.

bestseller vegetarian



INTERNATIONAL SPECIALTIES

Baked Rosemary Chicken

Pan seared chicken breast, with garlic and fresh rosemary, accompanied with herbed rice pilaf and grilled vegetables

Lamb Shanks Stew

Lamb shanks marinated and slow cooked in hearty tomato sauce

Gambas Con Setas

An all-time favorite! shrimp and fresh button mushroom sautéed in olive oil and paprika, topped with garlic chips served with steamed rice

Green Chicken Curry

Homemade curry paste, thai chili, bell pepper

Tofu Kebab with Cilantro Rice

Grilled marinated tofu served with refreshing cilantro rice

Beef Salpicao

Vivere's best selling sizzler! Tender U.S. Beef Chunks, cooked in flavorful special brown sauce with lots of garlic. Served with plain rice

Beef Rendang

Spicy and rich beef rendang served with coconut rice, cucumber slices, hardboiled egg, fried crispy anchovies and peanuts

Chicken Ala Pobre

Marinated grilled chicken thigh steaks topped with lots of garlic chips, and served with steamed white rice with grilled chicken drippings & grilled vegetables

Korean Barbecue Set

Barbecued chicken thigh fillet and thinly sliced beef shortribs, served with a set of 3 Korean vegetable condiments and steamed white rice

Fish and Chips

Crispy on the outside, tender on the inside! Beer battered fish fillet served with potato gaufrette and fries with malt vinegar, ketchup and remoulade for dipping sauce

Prices are inclusive of 12% VAT and subject to 10% service charge. Prices may change without prior notice.

 bestseller  vegetarian

INTERNATIONAL SPECIALTIES

P 520

P 690

P 680

P 560

P 350

P 695

P 560

P 420

P 660

P 695

Prices are inclusive of 12% VAT and subject to 10% service charge. Prices may change without prior notice.

 bestseller  vegetarian



Burger for Big Boys

Manila Burger

Grilled Chicken Salad Sandwich

Grown-Up Grilled Cheese

SANDWICHES

Roasted Portobello Sandwich

Roasted portobello mushroom, picked jalapeno, arugula, parmesan cheese, rosemary mayo, brioche bun

Grilled Chicken Salad Sandwich

Grilled chicken breast, romaine, sliced apple, alfalfa sprouts, homemade mayo served in our house-made artisan bread

Burger for the Big Boys

American cheese, herbed mayo, crispy fried onion rings, bacon, pickled jalapeno, fresh tomatoes, and shredded lettuce served in our house-made brioche bun. Optional: spicy

Manila Burger

It's more fun in the Philippines! This flavor packed meat patty is unique to our country & reminds our taste buds of home sweet home. Grilled and served on our home made Brioche and special burger dressing, lettuce, tomatoes and cheese.

Grilled Cheese with Truffle Honey

American and sharp cheddar cheese, house-made brioche, and truffle honey



Classic Meatballs Pasta

Creamy Mushroom and Steak Pasta

Longganisa Pasta

PASTA

Creamy Mushroom and Steak Pasta

Hearty homemade pasta tossed with fresh mushrooms and light cream drizzled with truffle oil served with 125g perfectly cooked Striploin Steak!

Classic Meatballs Pasta

Homemade pasta coated in tangy tomato sauce, topped with aromatic and filling meatballs. Nothing beats a classic!

Lemon Mushroom Linguine Pasta

Homemade linguine pasta with fresh shiitake and fresh button mushroom tossed in lemon sauce



Longganisa Pasta

A fusion of traditional Filipino breakfast and an Italian staple. Chili fingers with rendered honey glazed longganisa, giving the pasta a luscious hue, and finished with fresh tomatoes and salted egg

Prices are inclusive of 12% VAT and subject to 10% service charge. Prices may change without prior notice.

 bestseller  vegetarian

Prices are inclusive of 12% VAT and subject to 10% service charge. Prices may change without prior notice.

 bestseller  vegetarian



Salted Caramel with Bacon Ice Cream

Fruit Platter

Poached Pear

Mango Crème
Brûlée

Tablea Chocolate
Smores

DESSERTS

Tablea Chocolate Smores An all time favorite dessert with a Pinoy touch! Tablea chocolate and extra large mallows served in a sizzling plate accompanied by chocolate covered graham bark	P 280
Mango Crème Brûlée Creamy custard perfection topped with mangoes and crisp caramelized sugar	P 350
Fruit Platter A selection of freshly sliced tropical fruits in season	P 380
Salted Caramel Brownie with Bacon Ice Cream A harmonious blend of fudge brownies layered with salted caramel sauce and our homemade candied bacon ice cream	P 360
Frozen Brazo A soft and fluffy meringue tops layers of graham crust, custard and mantecado (vanilla butter) flavored ice cream	P 350
Mango Sticky Rice Fresh mango, sticky rice, coconut cream	P 300
Matcha Brava Matcha Ice Cream with tapioca, red beans, glutinous rice, and pinipig	P 350

Prices are inclusive of 12% VAT and subject to 10% service charge. Prices may change without prior notice.



bestseller



vegetarian



PORCHETTA & STEAK

A duo of Porchetta & Steak oven baked with fresh herbs served with roasted potatoes & sauted vegetables

	2-3 Pax	P 3,500
	4-6 Pax	P 6,700

Prices are inclusive of 12% VAT and subject to 10% service charge. Prices may change without prior notice.



bestseller



vegetarian

