

CiBus

By House of Gaia

*Welcome to **Cibus**, a dining outlet with a kitchen and beverage area featuring a longevity menu.*

The House of Gaia's longevity concepts of nutrition eliminate the need for salt, oil, fermented products, dairy, and processed products.

The goal of this restaurant is to provide a flavorful experience while maintaining the highest quality attributes of longevity in food and beverages.

BEVERAGE SELECTION

Pomelo Juice

Fresh pomelo and ice (L) (T)

Mango & Dragon Fruit Slush

Fresh mango, fresh dragon fruit and ice (L) (T)

Homebrewed Iced Tea

Tea base, calamansi and ice (L) (T)

Cibus Iced Thai Tea

Thai tea base, coconut milk and ice (L) (T)

Pineapple Detox

Fresh pineapple, rosemary and ice (L) (T)

Calamansi Mint

Fresh calamansi juice, mint, honey and ice (L) (T)

COFFEE (HOT / COLD)

Americano (L) (T)

Cappuccino (L-Coconut Milk) (T-Fresh Milk)

Latte (L-Coconut Milk) (T-Fresh Milk)

FRESH FRUIT SLUSH / JUICES

Fresh Pineapple Slush / Juice (L) (T)

Fresh Mango Slush / Juice (L) (T)

Fresh Watermelon Slush / Juice (L) (T)

Orange Juice



FIRST SET MENU

Php 3,900 / set

Smoked Tomato Soup

Smoked tomato puree, moringa pesto and toasted bread (L) (T)

Gaia Salad

*Mixed greens, nuts, tomato, onion,
Fresh strawberry dressing (L) or peanut dressing (T)*

Beef or Chicken Tikka

Beef or chicken tikka, basmati rice, hummus, mutabal (L) (T)

SECOND SET MENU

Php 3,900 / set

Dynamite Shrimp

Crispy shrimp with dynamite sauce (T)

Ahi Tuna Salad

Pan seared tuna in our own mixed spices with vinaigrette dressing (L) (T)

Osso Bucco

*Slow cooked beef shank with mirepoix and fresh herbs served with
basmati rice and veggies (L) (T)*

THIRD SET MENU

Php 3,900 / set

Cibus Thai Beef Salad

Grilled tenderloin, mint, cilantro, lemongrass lime dressing (L) (T)

Moringa Pesto Pasta

Moringa, basil, nuts, garlic and pasta (L) (T)

Steamed Prawns

*Prawns, ginger, spring onion and carrots
Steamed shrimp wrapped in cabbage (L) (T)*

FOURTH SET MENU

Php 3,900 / set

Hijiki Sarada

Hijiki, wakame, shiitake mushrooms, cucumber, mango and nuts (L) (T)

Seafood Marinara

Pomodoro, shrimps, mussels, clams, fish fillets (L) (T)

Baked Sea Bass

Sea bass, lemon, carrots, leeks, olive salsa (L) (T)

FIFTH SET MENU

Php 4,200 / set

Smoked Tomato Soup

Smoked tomato puree, moringa pesto and toasted bread (L) (T)

Gaia Salad

*Mixed greens, nuts, tomato, onion,
Fresh strawberry dressing (L) or peanut dressing (T)*

Ribeye or Tenderloin Steak in Stone

Grilled ribeye or grilled tenderloin with French beans and cauli rice (L) (T)

DESSERT SELECTION

Toasted Rice Milk Panna Cotta

Layered of toasted rice milk panna cotta, coconut whipped cream and fruits (T)

Kiwi Banana Mousse and Nuts

Toasted pecans, toasted cashew, top with mousse with whipped coconut cream (T)

Fruit Plate with Fruit Spice Dip

Fruits in season with fruit spice dip (L) (T)

KIDS' MENU

House Burger

Beef patty, tomato, onion, crispy shallots, cheese

Fries on the side

Php 450

Club Sandwich

Eggs, bacon, chicken with Japanese mayo, cheese

Fries on the side

Php 650

Fried Chicken with Hash Brown

Boneless quarter leg, grated potatoes

Php 375

Meat Ball Spaghetti

Beef balls, whole wheat pasta, pomodoro sauce with parmesan cheese

Php 575