14.55192°N *121.04404°E*

WELCOME TO EESOME



Where culinary artistry intertwines with liquid indulgence, from expertly brewed coffee to crafted cocktails, and the thrill of pleasurable eating converges to craft an extraordinary experience.

EESOME

is not just a dining destination; it's a gobal feast for your senses. Indulge in comfort food that transcends borders, brining the world's flavors to your plate. From soul-soothing classics to innovative creations, our menu is a culinary passport that invites you to savor the essence of diverse cuisines. *At Eesome, every bite is a voyage.*







WHERE EXTRAORDINARY MOMENTS UNFOLD





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NOIR: A NIGHT ABOVE EESOME

Above Eesome, a different kind of evening begins. Noir is an intimate lounge and late-night escape designed for those who prefer their nights refined, cinematic, and slightly mysterious.

A room for those who prefer mystery over attention.

NOIR

More than just a bar, Noir is a curated experience where music, mood, design, and people come together in one elevated space. From smooth lounge hours to high energy nights, every detail is built around atmosphere: dim lights, deep sound, crafted drinks, and a crowd that understands style without needing to announce it.











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EESOME PRETTY TABLE

For birthdays, celebrations, proposals, and evenings that deserve something extra special.

Elegant. Romantic. Minimal. Dramatic. Completely yours.

Make your table feel truly personal.

Eesome Pretty Table is our signature styling service for birthdays, anniversaries, proposals, private dinners, intimate gatherings, and special occasions that deserve more than a standard reservation. From candles and fresh flowers to name cards, ribbons, custom messages, and premium bottle presentations, our team carefully styles each table based on your occasion and preferred atmosphere.









EESOME

Brunch Menu

Appetizers

Monday - Thursday & Sunday: *9:00am - 1:30am*
Friday - Saturday: *9:00am - 2:30am*



Roasted Cauliflower 380
cured egg yolk, cauliflower puree, basil breadcrumbs, salmoriglio



Short Rib Pave with Mushroom 490
mushroom puree, short rib jus, picked red onions, potato pave



Gangnam Bao 395
pork belly, picked chives, kimchi radish, steamed bao buns



Char Siu Bao 410
grilled beef, chunky leeks, chives, soy glaze, steamed bao buns



Buttered Cabbage 395
indian butter sauce, grilled cabbage, candied pistachio, yoghurt



Tomato Soup 320
pesto ala genovese, pesto rosso, cream, parmigiano cheese, sourdough

Salad

9:00am - 9:00pm



Sunset Farmers 480
truffle vinaigrette, pistachio powder, caramelized apple, orange, grapes, feta cheese



Caesar Soft Shell Crab 550
soft-shell crab, parmigiano cheese, egg, cherry tomatoes, croutons



Sesame Orange 485
soy sesame orange dressing, apples, radish, orange segments, grilled chicken, tuile



Mixed Greens with Salmon 495
balsamic vinaigrette, smoked salmon, shaved parmigiano, sundried tomato, candied pistachio

Toasts

9:00am - 5:00pm



Gamberetti 480
grilled shrimp, alfalfa, cherry tomato, onion, savory aioli, scrambled egg



Smoked Salmon 510
salmoriglio, dill, crispy sunny egg, balsamic reduction



Shroom Toast 470
grilled oyster mushroom, caramelized onions, emmental and mozzarella cheese, chives

Sandwiches

9:00am - 5:00pm

choice of side salad or potato chips



Eggs Benedict 495
choice of Canadian ham or smoked salmon, poached egg, hollandaise



Grilled Chicken 485
grilled herb chicken, sundried tomato, arugula rockets, Caesar sauce, mozzarella, ciabatta bread



Bleu Burger 620
wagyu beef, bleu cheese sauce, smoked emmental and mozzarella cheese, potato bun, potato chips, sesame salt

Pastas

Monday - Sunday: *5:30pm - 10:00pm*

all pastas are handmade daily in house



Spaghetti 550
tomato, basil, garlic, parmigiano cheese



Ricotta Truffle Cappellacci 610
guanciale, truffle foam, shimeji, shaved parmigiano cheese



Shrimp Tagliatelle Nero 595
squid ink pasta, shrimp, tomatoes, asparagus, basil breadcrumbs



Short Rib Agnolotti with Charon 650
truffle foam, beef charon, garlic chips, parmigiano cheese, parsley

Mains

Monday - Sunday: *5:30pm - 10:00pm*



Chicken and French Toast — 595

fried chicken, seasonal fruit compote, creme anglaise, gravy



Omelette — 480

canadian ham, mushroom, emmental cheese, provencal tomato, side salad



Steak and Frites — 2,880

250g striploin steak, veal bone marrow, thick fries, beef jus



EESOME Big Breakfast — 690

bacon steak, sausages, potato pave, mushroom, provencal tomato, buttered sourdough toast, side salad, two eggs (any style)

Bowls

9:00am - 5:00pm



Coco Chicken Adobo — 470

coconut creamed chicken adobo, steamed rice, creme fraiche, choice of egg



Chicken Tocino — 430

house chicken tocino, choice of egg, salted egg, fresh tomato, radish atchara, fried chicken skin, garlic rice



Steak Tapa — 595

steak tapa, garlic rice, vinegar, salted egg, choice of egg



Longgan-Eesome — 480

house longanisa, choice of egg, salted egg, garlic rice, garlic chips, fresh tomato, radish atchara

Desserts

Monday - Thursday & Sunday: *9:00am - 1:30am*
Friday - Saturday: *9:00am - 2:30am*

A. **Bete Noire (Flourless Chocolate Cake)** — 410

dark chocolate ganache, creme anglaise, honeycomb

B. **Carrot Cake** — 390

toasted ends, cream cheese foam, oat streusel

Korean Dishes

Monday - Sunday: *9:00am - 10:00pm*



King Katsu 760
pork thin katsu, demi glace base sauce, macaroni salad, shredded cabbage, plain rice



Hamburg Rice 550
humberg patty, demi glace base sauce, sunny egg, shredded cabbage, plain rice



Tornado Omurice 450
beaten eggs, demi glace base sauce, pride rice, miso soup



Kimchi Fried Rice 495
kimchi rice, sunny egg, cheese sauce, miso soup



Bulgogi Bowl 510
pork bulgogi, sunny egg, spicy romain salad, plain rice, miso soup

Sides

Monday - Thursday & Sunday: *9:00am - 1:30am*
Friday - Saturday: *9:00am - 2:30am*



Eesome Potato 350
truffle, parmigiano, marble potato, creme fraiche, parsley



Sweet Potato Fries 350
salt, gangnam aioli



Fat Fries 380
salt, Eesome sauce



Mushroom Chips 360
black garlic aioli

Extras

Monday - Thursday & Sunday: *9:00am - 1:30am*
Friday - Saturday: *9:00am - 2:30am*

A.	Bacon Steak	195
B.	Breakfast Sausage	195
C.	Smoked Salmon	220
D.	Plain Rice	90
E.	Garlic Rice	110
F.	Sourdough & Butter	120
G.	Egg (Any Style)	50
H.	Parmigiano Reggiano	50
I.	Sauce & Dressing Eesome sauce, savory aioli, gangnam aioli, black garlic aioli, creme fraiche	50

EESOME

Dinner Menu

Pastas

Monday - Sunday: *5:30pm - 10:00pm*

all pastas are handmade daily in house



Spaghetti 550
tomato, basil, garlic, parmigiano cheese



Shrimp Tagliatelle Nero 595
squid ink pasta, shrimp, tomatoes, asparagus, basil breadcrumbs



Soft Shell Crab Pappardelle 630
aligue, preserved lemon, spring onion, cherry tomato, garlic



Short Rib Agnolotti with Charon 650
truffle foam, beef charon, garlic chips, parmigiano cheese, parsley

Mains

Monday - Sunday: *5:30pm - 10:00pm*



Chicken Basil Parmigiana 850
half chicken, fresh cherry tomato sauce, parmigiano, basil



Inasal Grilled Mahi 630
inasal marinade, bokchoy, pickled onion, inasal jus, cilantro oil



Thai Tiger Prawns 720
thai coconut curry, grilled tiger prawns, basil, lemon



Pork Tomahawk 960
sous vide chop, greek marinade, corn puree, baby corn, carrots, mustard jus



Steak and Frites 2,880
250g striploin steak, veal bone marrow, thick fries, beef jus



Grilled Pompano 1,199
pesto ala genovese, pesto rosso, toum, fried shallots and basil, lemon



Bleu Burger 620
wagyu beef, bleu cheese sauce, smoked emmental and mozzarella cheese, potato bun, potato chips, sesame salt

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Bar Menu

Bar Chows

Monday - Thursday & Sunday: *9:00pm - 1:30am*
Friday - Saturday: *9:00pm - 2:30am*



BBQ Wings 470
house barbecue sauce, lime ranch, chives



Buffalo Blue Wings 480
spicy tangy buffalo sauce with blue cheese, parsley



Sisig Bombas 410
pork jowl, onion, pickled chili, golgappa



Char Siu Bao 410
grilled beef, chunky leeks, chives, soy glaze, steamed buns



Beef Birria 460
braised beef, mozzarella, onion, cilantro, consomme



Sweet Potato Fries 350
salt, gangnam aioli



Gangnam Bao 395
pork belly, picked chives, kimchi radish, bao



Eesome Potato 350
truffle parmigiano, marble potato, creme fraiche, parsley



Fat Fries 380
salt, Eesome sauce



Mushroom Chips 360
black garlic aioli

Bowls

Monday - Thursday & Sunday: *9:00pm - 1:30am*
Friday - Saturday: *9:00pm - 2:30am*



Chicken Furikake — 495
soy glaze, sesame seed,
furikake, cilantro, cilantro rice



Sisig Pork Belly — 495
crispy pork belly, garlic rice,
sunny egg



Firecracker Shrimp — 530
sweet chili glaze, spring onion,
egg fried rice



Beef Char Siu Bowl — 520
soy glaze, chunky leeks,
bokchoy, steamed rice



Beef Shawarma — 550
grilled tomato, onion, chili, red
and white toum,
buttered rice

Extras

A. Plain Rice — 90

B. Garlic Rice — 110

C. Fried Rice — 145
Kimchi rice, cilantro rice, egg fried rice,
soy garlic rice

D. Sourdough & Butter — 120

E. Egg (Any Style) — 50

F. Parmigiano Reggiano — 50

G. Sauce & Dressing — 50
Eesome sauce, savory aioli, gangnam aioli,
black garlic aioli, creme fraiche



Sesame Orange Salad

soy sesame orange dressing, apples, radish, orange segments, grilled chicken, tuile

The Sesame Orange Salad is a light yet filling dish that is both nutritious and visually appealing, making it suitable as a healthy appetizer or a satisfying main course.



Thai Tiger Prawns

thai coconut curry, grilled tiger prawns, basil, lemon

The Thai Tiger Prawns is a flavorful seafood dish inspired by the bold and aromatic flavors of Thai cuisine. It features grilled tiger prawns, cooked to bring out their natural sweetness while adding a light smoky char that enhances their rich flavor and tender texture.

P720



Bleu Burger

wagyu beef, bleu cheese sauce, smoked emmental and mozzarella cheese, potato bun, potato chips, sesame salt

The Bleu Burger is a premium comfort food that balances the richness of Wagyu beef, the bold character of blue cheese, the sweetness of caramelized onions, and the creaminess of melted smoked cheeses, creating a flavorful and satisfying dining experience.

P620



Beef Char Siu Bowl

soy glaze, chunky leeks,
bokchoy, steamed rice

The Beef Char Siu Bowl is a comforting rice bowl that showcases the rich, smoky flavors of Cantonese-style char siu with a unique beef preparation. Tender beef char siu is marinated and roasted until it develops a beautifully caramelized exterior while remaining juicy inside, delivering a balance of smoky, savory, and subtly sweet flavors.

P520



Carrot Cake

toasted ends, cream cheese foam, oat streusel

The Carrot Cake is a modern interpretation of a timeless dessert, combining warm, buttery flavors with light creaminess and crisp textures for a balanced and memorable finish to the meal.

P390

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