

HIGH STREET LOUNGE





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High Street Lounge prides itself on four features: its beautiful art, curated food selection, well crafted drinks and the people that make it your social space.

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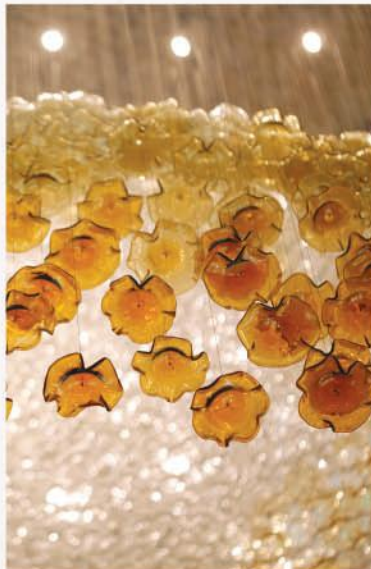
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YOUR SOCIAL SPACE

FRIENDLY ELEGANCE IN A STYLISH SETTING

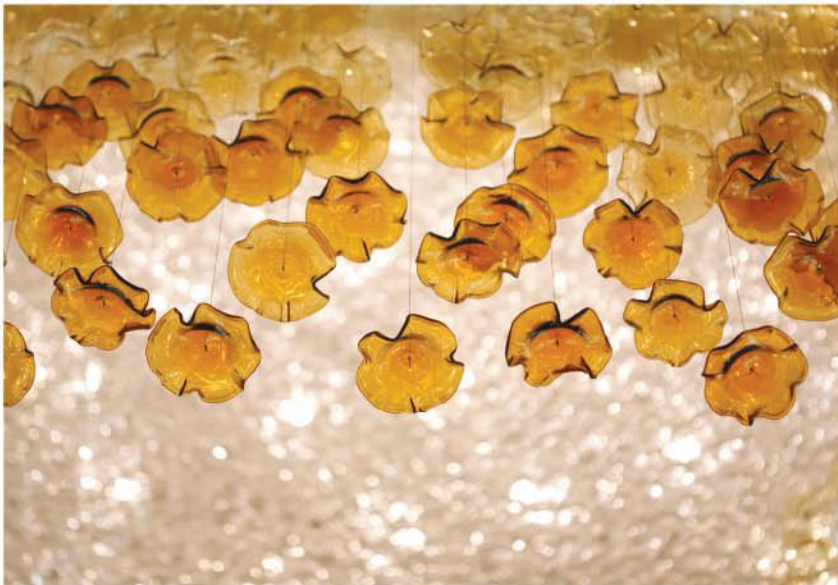
High Street Lounge is a vibrant social hub perfect for any gathering whether it be casual or formal. Located in the heart of Bonifacio Global City (BGC), it is an ideal place to meet with friends, family, or business partners.

Floor-to-ceiling windows invite in natural light, while the plush sofas and relaxing music add to the friendly and elegant vibe.

At night, guests can enjoy an extensive view of One Bonifacio High Street Park while sipping cocktails as live entertainment sets the mood.

For the love of art

BEHIND EVERY PIECE OF ART IS A STORY MEANT TO BE TOLD



HIGH STREET LOUNGE CHANDELIER

BY PETRA KRAUSOVA FOR
LASVIT

The feeling of warmth evoked when in the Lounge comes from Petra Krausova's suspended masterpiece. The restaurant's dome-like ceiling shape served as the inspiration for the chandelier that hangs above, and has 5,000 handblown crystal plates of opaque amber in its wake.

DIMENSIONS:

9M (L) X 4.5M (W) X 10M (H)



DRIFT, 2016

BY JINGGOY BUENSUCESO

Visual artist Jinggoy Buensuceso pays tribute to harmony and poetry in motion in his metalwork installation. The leaves are splayed on the walls of the Lounge as if they were drifting in the wind.

MEDIUM:

STAINLESS STEEL & BRASS

DIMENSIONS:

17.3M X 3M

DID YOU KNOW?

It took Buensuceso 10 straight hours to install the piece. He also included hidden messages on two leaves dedicated to his children.



Sweet talk

WITH CHEF ANTHONY

OUR **EXECUTIVE PASTRY CHEF, ANTHONY COLLAR** SHARES HIS FORMATIVE YEARS IN THE INDUSTRY AND THE INSPIRATION BEHIND HIS AFTERNOON TEA EXPERIENCE.

We're always up to try out new flavors for our guests; so what you see here may not be what will be presented next time.



Q: YOU'VE BEEN A PASTRY CHEF FOR OVER 20 YEARS NOW, HOW DID YOU GET STARTED?

AC: I was studying culinary without any specific area of focus. During my third year of learning, part of my curriculum was to train in the pastry kitchen and I fell in love with it. From then on, I never stopped.

Q: WHY PURSUE A CAREER IN PASTRY?

AC: Pastry gave me the freedom to really be creative and go out of the box. When it comes to pastries, there are so many things in play that lead to a whole different world of possibilities. I could bake all day and never get bored.

Q: WHEN IT COMES TO MAKING PASTRIES, HOW WOULD YOU DESCRIBE YOUR APPROACH?

AC: Since I started in this industry, I have always believed that simplicity is everything. For me, the product speaks for itself. My responsibility as a pastry chef is to ensure that whatever I create builds a complete experience. It's about understanding and using wholesome ingredients and turning them into memory makers for people to enjoy. Whenever a guest tastes my food—whether it be a piece of chocolate or a slice of cake—I want them to remember a certain moment in their life that they genuinely loved. I want my pastries to be the ones to trigger these memories.

Q: AFTERNOON TEA IS A MAIN HIGHLIGHT IN ANY LOUNGE. WHAT DO YOU THINK SETS YOURS APART?

AC: We put a lot of thought into every piece that goes into our Afternoon Tea set, which has two variations: Eastern and Western. The palate of Asians are quite different from Europeans as they love texture, savory dishes and are more adventurous. So we took inspiration from a selection of Filipino "merienda" dishes and blended them into the menu. The number of dishes included in the set is also more than enough for two persons, as Afternoon Tea is best when shared.

AFTERNOON *tea set*

1,250

Choose from two tea set variations: Asian and Western. To complete your tea experience, enjoy a sumptuous selection of sweet and savory bites good enough to share.

Available daily from 2:00PM to 6:00PM



STRAWBERRIES AND CREAM

Sweet treats

FEEL AT HOME WITH THESE
CONFECTIONERY CREATIONS,
BECAUSE HOME IS WHERE
THE TART IS.

CHOCOLATE COUPE 350

Soft chocolate ganache, red berries,
moist chocolate cake

STRAWBERRIES AND CREAM 350

Eton mess, broken meringue,
whipped cream, macerated strawberry

MANGO AND PASSIONFRUIT JAR 350

Passionfruit cream, lady fingers,
toasted marshmallow

COFFEE CAKE 350

Cinnamon cream, raspberry,
espresso caramel, streusel



COFFEE CAKE



CHOCOLATE COUPE

Take your pick from the range of delightful desserts from the cake
trolley, available every day from 2:00PM to 6:00PM.

Prices are in Philippine pesos, inclusive of 10% service charge
and applicable local government taxes

The Breakfast Club

WE SET THE STAGE FOR THE MOST IMPORTANT
MEAL OF THE DAY AND YOU SHOULD TOO

HIGH STREET BREAKFAST

525

Parmesan waffle, baked beans,
fried eggs, grilled tomato, mushroom

Choice of High Street Tapa / Smokehouse Tocino 🍖 /
Spiced Truffle Ham 🍖 / Kesong Puti

PORK AND BEANS

525

Smokehouse Tocino, barbecue baked beans,
poached egg, toasted focaccia

AVOCADO TOAST 🌿

500

Toasted focaccia, 2 poached eggs,
nori crumble

TAPA' THE MORNING

525


High Street Tapa, fried eggs,
crispy potatoes



AVOCADO TOAST



HIGH STREET BREAKFAST

EGGS AND TOAST  **490**
Braised mushrooms, soft scrambled eggs,
sherry vinegar, toasted focaccia

SMOOTHIE BOWL   **450**
Mango puree, greek yoghurt,
granola, assorted fruits

CRISPY WAFFLE  **400**
Philippine mango, caramel banana,
cinnamon cream, maple and brown butter

SMOOTHIE BOWL



 Vegetarian  Nuts  Pork

Prices are in Philippine pesos, inclusive of 10% service charge and applicable local government taxes



Guilt free delights



Soup

- POTATO AND LEEK**  **375**
Ricotta and bleu cheese, bruschetta
- MUSHROOM AND BLACK TRUFFLE**  **375**
Parmesan bruschetta
- HERBAL PORK RIB BROTH**  **375**
Fried Chinese cruller

Salad

- CAPRESE**  **450**
Local cherry tomato, basil pesto, Kesong Puti, Bruschetta
- THAI POMELO SALAD**   **450**
Celery, bean curd, crispy rice
- SUPER GRAIN SALAD**   **450**
Quinoa, barley, roasted pumpkin, curried granola, Greek yoghurt

ADDITIONS | 150

High Street Tapa / Smokehouse Tocino  /
Spiced Truffle Ham  / Kesong Puti

 Vegetarian  Nuts  Pork

Prices are in Philippine pesos, inclusive of 10% service charge and applicable local government taxes

For me, you & everyone else

The journey of a gastronomic experience always begins with the first bite. We'll make sure it's a great one.

CARROT AND QUINOA

450

Crusted Malagos goat cheese, arugula served warm

SALMON GRAVLAX

550

Tzatziki, citrus salad, beetroot barley, toasted focaccia

CRISPY PICKLE BRINE CHICKEN

450

Cornbread, honey mustard, fried Kosher dill

TUNA POKE

550

Marinated tuna, avocado, macadamia

SALMON GRAVLAX



Vegetarian



Nuts



Pork

Prices are in Philippine pesos, inclusive of 10% service charge and applicable local government taxes

Toasties

Served with potato wedges

Guaranteed for some melt-in-your-mouth goodness you can't resist.

BEEF TAPA REUBEN 500

High Street tapa, atchara, Emmental cheese

TUNA MELT 500

Sesame cream, gherkin, smoked mozzarella

TOASTIE CLUB 500

Grilled chicken, crispy bacon, Emmental cheese, fried egg

MUSHROOM MELT 500

Truffle and port wine mushroom, pickled red onion, Gorgonzola

 Vegetarian  Nuts  Pork

Prices are in Philippine pesos, inclusive of 10% service charge and applicable local government taxes



TOASTIE CLUB

Comfort food

Enjoy these favorites that will make you feel right at home

MAC AND CHEESE 550

Elbow macaroni, crispy cheese, braised pork adobo
Parmigiano Reggiano, Scamorza, Gruyere and pinch of Gorgonzola

VESUVIO PASTA 550


Fresh catch confit, lemon, Ligurian olive oil, roasted capsicum, arugula

ORECHIETTE PASTA 550

Chorizo and pork ragout, smoked paprika, crushed almond

EGG FRIED RICE BRISKET 475

Poached egg, fragrant rice, atchara

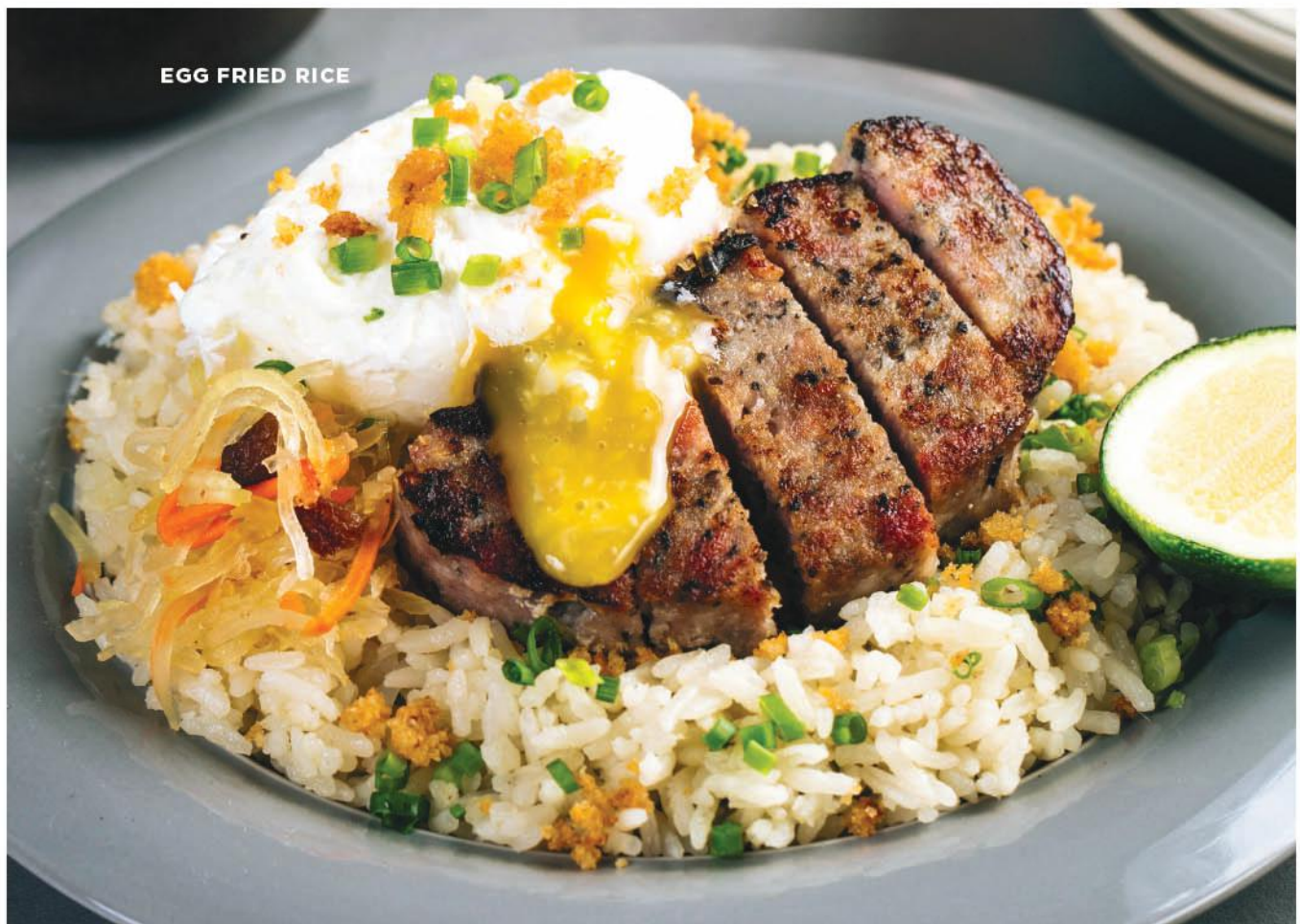
Choice of High Street Tapa / Smokehouse Tocino  / Spiced Truffle Ham  / Kesong Puti

 Vegetarian  Nuts  Pork

Prices are in Philippine pesos, inclusive of 10% service charge and applicable local government taxes



ORECHIETTE PASTA



EGG FRIED RICE

Coffee & Tea

COFFEE

HIGH STREET LOUNGE BLEND

by TOBY'S ESTATE

Espresso	120
Macchiato	140
Americano	140
Double Espresso	180
Café Latte	180
Cappuccino	180
+ extra shot of espresso	60
Toffee Nut Latte	200
Frappe	200
Mochaccino	200

Seasonal Single Origin 240
by TOBY'S ESTATE

TEA

BLACK 160

English Breakfast
Single Estate Darjeeling

INFUSION 160

Pure Peppermint leaves
Pure Chamomile flowers

GREEN 160

Green Tea with Jasmine
Moroccan Mint

FLAVORED TEA 160

Blueberry & Pomegranate
Mango & Strawberry
Rose with French Vanilla
Ceylon Ginger
Earl Grey
Italian Almond
Black tea with Osmanthus

Prices are in Philippine pesos, inclusive of 10% service charge and applicable local government taxes

TIPPLE YOUR FANCY

AN EXTENSIVE TROVE
OF LIBATIONS AND
REFRESHMENTS AWAITS
AT HIGH STREET LOUNGE



WHISKEY SOUR

Maker's Mark whisky
Fresh lemon
Sugarcane syrup
Egg white
Whiskey barrel bitters

While its history remains unknown, the most probably known story of the Whiskey Sour was created around 1874 by Elliott Stubb, a sailor of the British Navy.

CLASSIC COCKTAILS

500

MARGARITA

Cazadores Reposado
Cointreau
Fresh lemon
Agave nectar
Persian blue salt

Young starlet Marjorie King was a regular customer of Danny Herrera's famous Rancho La Gloria hotel in Tijuana, Mexico. Knowing that tequila was the only alcohol Marjorie would drink, her host concocted a special mixture for her and named it the Margarita, the Spanish translation of her name.



MOJITO

Havana Club 3yrs rum
Fresh mint
Fresh lime
Sugarcane syrup
Club soda

Around 1586, Richard Drake created the El Draque made of aguardiente, sugar, lime and mint. In 1940, Cuban playwright and poet Federico Villoch proclaimed: "When aguardiente was replaced with rum, the Draque was to be called a Mojito."



COSMOPOLITAN

Absolut vodka
Cointreau
Fresh lime
Cranberry juice



SINGAPORE SLING

Beefeater gin, Dom Benedictine
Peter Heering cherry liqueur,
Cointreau, pineapple juice,
grenadine, club soda



DAIQUIRI

Plantation Original dark
Fresh lime
Sugarcane syrup

Prices are in Philippine pesos, inclusive of 10% service charge and applicable local government taxes



Gin Cocktail

STILETTO

500

Bombay Sapphire gin
Amontillado sherry
Fresh lemon juice
Sugarcane syrup
Fresh strawberry

Prices are in Philippine pesos, inclusive
of 10% service charge and applicable local
government taxes

Gin Cocktail

HIGH STREET MARKET

500

Hendrick's gin
Sweet & sour mix
Fresh cucumber
Italian basil
Egg white

GIN & GENEVER

Portobello Road No. 171	England	350
By the Dutch Old Genever	Netherlands	400
Citadelle	France	400
Martin Miller's	England	400
Tanqueray No. 10	England	450
City of London Christopher Wren	England	450
Hendrick's	Scotland	450
Fillier's Classic Dry 28	Belgium	500
Del Professore A La Madame	Italy	500
Four Pillars Rare Dry	Australia	500
Opihr Oriental	England	500
Plymouth	England	500
St. Laurent	Canada	500
Crow's	Philippines	500
Brockman's	England	550
Farmer's	USA	550
Fillier's Barrel Aged	Belgium	600
Herno	Sweden	600
Nordes	Spain	600
Botanist	Scotland	600
Chase William GB	England	600
Roby Marton's	Italy	700
Ableforth's Bathtub	England	700
Monkey 47	Germany	750

Vodka Cocktails

500

BLONDE BOMBSHELL

Bergamot infused Grey Goose vodka
Homemade limoncello
Fresh lemon
House rosemary cordial

COLOMBO MULE

Belvedere vodka
Homemade ginger shrub
Handcrafted fizzy ginger tea soda
Fresh lime

VODKA

		45ml
Absolut Elyx	Sweden	400
Grey Goose	France	350
Belvedere	Poland	350
Ketel One	Netherlands	400
Tito's	USA	400
Zubrowka	Poland	450
Chase	England	700

Prices are in Philippine pesos, inclusive of 10% service charge and applicable local government taxes

RUM & CACHAÇA

RUM		45ml
Plantation 3 stars	Jamaica, Barbados, Trinidad	300
Plantation Original Dark	Trinidad & Tobago	300
Barcelo Gran Añejo	Dominican Republic	300
Don Papa 7yrs	Philippines	350
Diplomático Mantuano	Venezuela	400
Pyrat XO	Guyana	400
Havana Club 7yrs	Cuba	400
Diplomático Reserva Exclusiva	Venezuela	450
Matusalem Gran Reserva 15	Dominican Republic	500
Rumbullion!	Caribbean	600
CACHAÇA		
Sagatiba Pura	Brazil	350
Novo Fogo silver	Brazil	400
Leblon	Brazil	500



Rum Cocktails

500

DARK SKIES

Plantation Original dark rum
Blackberry liqueur
Sichuan & blueberry
Guava juice

FREAKY TIKI

Plantation 3 stars rum
Peach schnapps
Leyenda amontillado sherry
Apricot & pistachio marmalade
Fresh lime
Pineapple juice

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Tequila Cocktails

500

TAMARITA

1800 tequila silver
Creme de cassis
Tamarind paste
Sweet & sour

WELCOME TO TIJUANA

Cazadores Reposado tequila
Dolin Blanc vermouth
Fresh orange
Fine sugar
Laphoraig 10yrs whisky

TEQUILA & MEZCAL

TEQUILA	45ml
Cazadores Reposado	300
1800 Reposado	300
Jose Cuervo Tradicional	300
Jose Cuervo Reserva De La Familia	900
Ocho Blanco	400
Ocho Reposado	500
ArteNOM Reposado	600
ArteNOM Añejo	700
Don Julio Añejo	800
Patrón Reposado	450
Patrón Platinum	2,000

MEZCAL	
Los Siete Misterios Doba Yej	400
Los Siete Misterios Espadin	550

Prices are in Philippine pesos, inclusive of 10% service charge and applicable local government taxes

WHISKY & WHISKEY



SCOTCH WHISKY

BLENDED

Chivas Regal 12yrs	350
Chivas Regal 18yrs	600
Johnnie Walker <i>Black Label</i>	300
Johnnie Walker <i>Gold Label</i>	350
Johnnie Walker <i>Blue Label</i>	1,000

LOWLANDS

Auchentoshan 12 yrs	500
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HIGHLANDS

Glenmorangie <i>Original</i>	400
Glenmorangie <i>Lasanta</i>	550
Deanston 12yrs	600

SPEYSIDE

Glenfiddich 12yrs	400
Glenfiddich 15yrs	500
Glenlivet 12yrs	400
Singleton 12 yrs	400
Singleton 18yrs	600
Macallan 12 yrs	700
Macallan 15yrs	1,200

ISLANDS

Jura 10yrs	400
Talisker 10yrs	650

ISLAY

Laphroaig 10yrs	500
Caol Ila 12yrs	600
Bruichladdich <i>Port Charlotte</i>	700
Lagavulin 16yrs	800

AMERICAN WHISKEY

Maker's Mark	300
Bulleit	350
Buffalo Trace	400
Michter's <i>sour mash</i>	500
Michter's <i>straight rye</i>	500
Michter's <i>straight bourbon</i>	500

JAPANESE WHISKY

Eigashima Akashi <i>classic</i>	350
Yamazakura	400

CANADIAN WHISKY

Crown Royal	350
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IRISH WHISKEY

Jameson	300
Bushmills	350

Prices are in Philippine pesos, inclusive of
10% service charge and applicable
local government taxes

BRANDY & EAU-DE-VIE



COGNAC	
Martell VSOP	400
H by Hine	400
Godet VSOP	400
Frederic Mestreau	500
Remy Martin XO	1,000
Hennessy Paradis	4,000
Remy Martin Louis XIII	12,000

ARMAGANAC	
Laubade VSOP	350
Delors XO	800

CALVADOS	
Pere Magloire	300
Château du Breuil	900

GRAPPA	
Nonino Friuliano	300

Prices are in Philippine pesos, inclusive of 10% service charge and applicable local government taxes

Wine

CHAMPAGNE & PROSECCO

	Glass	Bottle
Ruggeri Quartese Prosecco Veneto, Italy	580	2,700
Veuve Clicquot Ponsardin Yellow Label Champagne, France	1,100	5,300
Billecart Salmon Brut Rose Champagne, France		8,300
Dom Perignon <i>Magnum</i> Champagne, France		34,900



WHITE WINE

	Glass	Bottle
Bodegas Naia K-Naia Verdejo, Rueda, Spain	440	2,000
Cantina Riff by Alois Lageder Pinot Grigio, Alto Adige, Italy	460	2,100
Craggy Range Te Muna Road Sauvignon Blanc, Martinborough, New Zealand	560	2,600
Maison Drouhin Lafôret Chardonnay, Burgundy, France	620	2,900
Domaine Schlumberger 'Les Princes Abbés' Gewurztraminer, Alsace, France		2,800
Bruno Giacosa Arneis, Roero, Italy		2,900
Rodney Strong Chardonnay, Columbia Valley, USA		3,400
Alphonse Mellot La Moussière Sauvignon Blanc, Sancerre, France		3,800
Pascal Jolivet Pouilly Fumé Sauvignon Blanc, Loire Valley, France		4,400

*"I'm not a wine
connoisseur,
but I do like
a glass or
two at night."*

- Diane Keaton

ROSÉ WINE

	Glass	Bottle
R de Roubine Cinsault Blend, Provence, France	480	2,200

RED WINE

	Glass	Bottle		Bottle
Vina Bujanda Reserva Tempranillo, Rioja, Spain	480	2,200	Châteauneuf-de-Pape Ogier GSM, Rhone, France	5,200
Kilikanoon Killermans Run Shiraz, Clare Valley, Australia	560	2,600	Vilafonte Series-M Malbec blend, Paarl, South Africa	5,800
Maison Drouhin Lafôret Pinot Noir, Burgundy, France	580	2,700	Charles Melton Nine Popes GSM, Barossa Valley, Australia	7,000
Silver Buckle Cellars Cabernet blend, Central Coast, USA	600	2,800	Rodney Strong Merlot, Sonoma County, USA	3,400
Château Simard St Emilion Grand Cru Merlot blend, Bordeaux, France	760	3,600	Saintsburry Pinot Noir, Carneros, USA	3,900
Giorgio Pelissero Piani Barbera, Alba, Italy		2,500		
Ben Glaetzer Bishop Shiraz, Barossa Valley, Australia		3,800		



*"Great wine
is always
enhanced by
great food"*

- Kenneth Cranham





The Negroni /500

ENHANCE YOUR PRE-DINNER EXPERIENCE WITH ONE OF
THE WORLD'S MOST CHARISMATIC AND AROMATIC
COCKTAILS AROUND

A gentleman walked into a bar
in Florence late one night. The
bartender looked up and said, "What
will you be having?" The gentleman
said in reply, "The Americano, but
add some gin into it." That man's
name was Count Camillo Negroni.

of the most beloved aperitifs, or
pre-dinner drinks.
The cocktail depends on its three
key ingredients: the gin, the
Campari and sweet vermouth
served on the rocks—the perfect
drink just before dinner is served.

What started as a suggested switch
in ingredients turned out to be one

Bon aperitif!

THE BAGPIPER

Ileach smoky whisky
Campari bitters-infused hickory
Mancino rosso vermouth-infused malted barley
Grapefruit bitters

HOUSE BARREL AGED

Beefeater gin
Campari bitters
Cocchi Storico di Torino vermouth
Dehydrated orange

CONTE CAMILLO

Boodles gin-infused Manzanilla olive
Campari bitters-infused star anise
Dolin rouge vermouth
Averna Amaro

KINGSTON TOWN

Appleton V/X Jamaican rum-infused vanilla pods
Campari bitters-infused coffee beans
House sweet vermouth
Scrappy's chocolate bitters

GIARDINO ITALIANO

Del Professore à la Madame gin-infused Camelia Sinensis
Campari bitters-infused orange zest
Cinzano 1757 vermouth-infused rosemary
Bob's lavender bitters

Price is in Philippine pesos, inclusive of 10% service charge and applicable local government taxes

Refreshments

ICED TEA | 250

Our fine iced teas are mixed with fresh ingredients and our premium tea range.

CHOOSE FROM THE FOLLOWING FLAVORS:

White Peach & Italian Almond
Ginger & Calamansi
Bergamot & Passionfruit
Blueberry & Pomegranate

LEMONADE | 250

Our Artisanal lemonades are homemade and prepared a la minute.

CHOOSE FROM THE FOLLOWING FLAVORS:

Elderflower & Lemongrass
Kiwi & Cucumber
Granny Smith
Very Berry



Prices are in Philippine pesos, inclusive of 10% service charge and applicable local government taxes

Beer

INDUSTRIAL


Peroni	Italy	240
Corona	Mexico	240
Barbar dark ale	Belgium	400

CRAFT

Anderson Valley - Delicious Stone IPA	USA	400
Hitachino Nest - White Ale	Japan	400



Prices are in Philippine pesos, inclusive of 10% service charge and applicable local government taxes



BOOK YOUR NEXT EVENT OR PARTY WITH US!

Whether you are planning your next get-together, business cocktails, social intimate gathering or any kind of celebration, High Street Lounge ensures to make a lasting impression

For inquiries and reservations,
please contact (632) 8820 0888 or
email highstreetlounge@shangri-la.com

Welcome to



HIGH
STREET
LOUNGE

OPENING HOURS:

Weekdays: 6:00AM to 12:00MN

Friday-Saturday: 6:00AM to 1:00AM

30TH STREET CORNER 5TH AVENUE, BONIFACIO GLOBAL CITY, TAGUIG, 1634 METRO MANILA, PHILIPPINES
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