



Bakery Signatures



Mary Grace Ensaymada

Box of 12: 1,364 Box of 6: 798
Piece: 158



Mary Grace Cheese Rolls

Box of 12: 914 Box of 6: 512
Piece: 94



Mary Grace Mamon

Box of 12: 836 Box of 6: 439
Piece: 75



Classic Fruitcake

Loaf: 736
Slice: 83



Banana Bread

Loaf: 716
Slice: 85



Ensaymada Bread Pudding

Loaf: 889
Slice: 209



Brownie Bars

Box of 8: 547 Box of 4: 282
Piece: 75



Lemon Bars

Box of 8: 475 Box of 4: 245
Piece: 64



Lengua Thins

Butter: 440 Queso de Bola: 498



Mango Bene ❤️ 🥜

Whole: 2,487 Mini: 1,531 Slice: 357



Strawberry Shortcake

Whole: 2,208 Slice: 307



Toasted Almond Sans Rival ❤️ 🥜

Whole: 2,004 Mini: 732 Slice: 318



Chocolate Truffle ❤️ 🥜

Whole: 1,837 Mini: 634 Slice: 267



Black Velvet

Whole: 1,632 Mini: 548 Slice: 234



Chocolate Cake 🥜

Whole: 1,502 Mini: 476 Slice: 228



Sea Salt Caramel Vanilla

Whole: 1,730 Mini: 648 Slice: 244



Chocolate Rum Tiramisu

Whole: 2,207 Mini: 1,120 Slice: 374



Carrot Walnut 🥜

Whole: 2,107 Slice: 320



Chocolate Mousse 🥜

Whole: 1,428 Mini: 434

Slice: 218



Mary Grace Cheesecake

Whole: 1,638 Mini: 598

Slice: 257



Personalise your celebration cake at

www.marygracecafe.com



Cafe Menu

Our Signatures

What Mary Grace is truly known for! Proudly made with premium ingredients, no artificial flavors, and no preservatives. Handmade and Homemade.



Mary Grace Ensaymada

158

Enjoy it classic (as is) or grilled

Our signature recipe of this local pastry is made with 100% real butter and eggs, topped with premium Edam cheese from Holland

Mary Grace Cheese Roll

94

Enjoy it classic (as is) or grilled

A soft and billowy roll with velvety cheese at the center. Well-loved by both the young and young-at-heart!



The Mary Grace Tandem

Your choice of a classic or a grilled Ensaymada paired with our Mary Grace Hot Chocolate. The perfect indulgence!

*Prices are inclusive of VAT and exclusive of Service Charge.

**Our baked goods contain gluten, eggs, and milk, and may have come into contact with peanuts and tree nuts.

Ensaymadas with a Twist

Your favorite Ensaymada garnished with our very special toppings for that perfect sweet and savoury blend!

Laguna Cheese	252
Three Cheese	252
Banana Chocolate 🍌	211
Cinnamon Apple	206
Caramel & Toasted Almonds 🥜	206



Three Cheese, Laguna Cheese and Banana Chocolate

Hot Chocolates

Our Ensaymadas and Cheese Rolls are perfectly paired with a cup of Hot Chocolate!



Mary Grace Hot Chocolate

Mary Grace Hot Chocolate 219
Our signature hot chocolate made with premium Belgian cocoa — absolutely delicious

Traditional Tsokolate 189
Full-flavoured and local all the way, made with 100% locally sourced cacao

Valencia Hot Chocolate 189
Flavoured with orange cream

Mint Hot Chocolate 189
With a hint of peppermint

Tsoknut Hot Chocolate 🥜 177
Infused with tsoknut (local peanut and chocolate blend)

Spicy Mexicana Hot Chocolate 177
Spiked with cinnamon and chilli

White Hot Chocolate 🥜 189
Topped with crushed almonds

Add Whipped Cream 24

Enjoy it chilled!



Mary Grace Cold Hot Chocolate 🍌 231
Our signature Mary Grace Hot Chocolate served chilled and topped with whipped cream

All Day Breakfast

From the kitchen of Mary Grace, enjoy these indulgent Filipino favorites and classic French-inspired breakfast recipes. No nasties, just full-on heart, warmth, and flavor!



	Solo	Sharing
Rib-eye Salpicao	911	1,731
Sirloin Beef Tapa	580	1,102
Toasted Vigan Longganisa	553	1,052
Daing na Bangus	538	1,022
Chicken Inasal Fillet	468	890
Pork Tocino	477	908

*Eggs: Choose between scrambled or sunny side-up or ask your server for more options

*Rice: Choose between Rosemary Fried Rice or Garlic Fried Rice

Upgrade your eggs to Omelette +105 for Solo, +199 for Sharing
Choose between Ham & Cheese or Mushroom & Cheese



Eggs Benedict 532

Farmer's Ham on toasted wholewheat batard, with arugula, tomatoes, poached egg, hollandaise sauce and caviar

Eggs Royale 611

Smoked Salmon on toasted wholewheat batard, with arugula, tomatoes, poached egg, hollandaise sauce and caviar

Brioche French Toast 460

With grilled peaches, almonds, and cream

Savory Starters

A selection of breads and chips, accompanied by our homemade pâtés, spreads and dips

Crispy Cassava Chips with Onion Dip    310
Cassava chips from Bohol with our special onion dip

Cheddar Cheese with Tomatoes & Capers  260
Melted cheddar cheese topped with fresh tomatoes and homemade caper sauce. Comes with batard bread.

Mushroom Pâté with Batard Bread  286
A rich homemade pâté of assorted mushrooms and cream

Grilled Kesong Puti with Batard Bread   262
Grilled kesong puti, garlic and olive oil spread



Crispy Cassava Chips with Onion Dip



Cheddar Cheese with Tomatoes & Capers



Summer Squash





Seafood Chowder

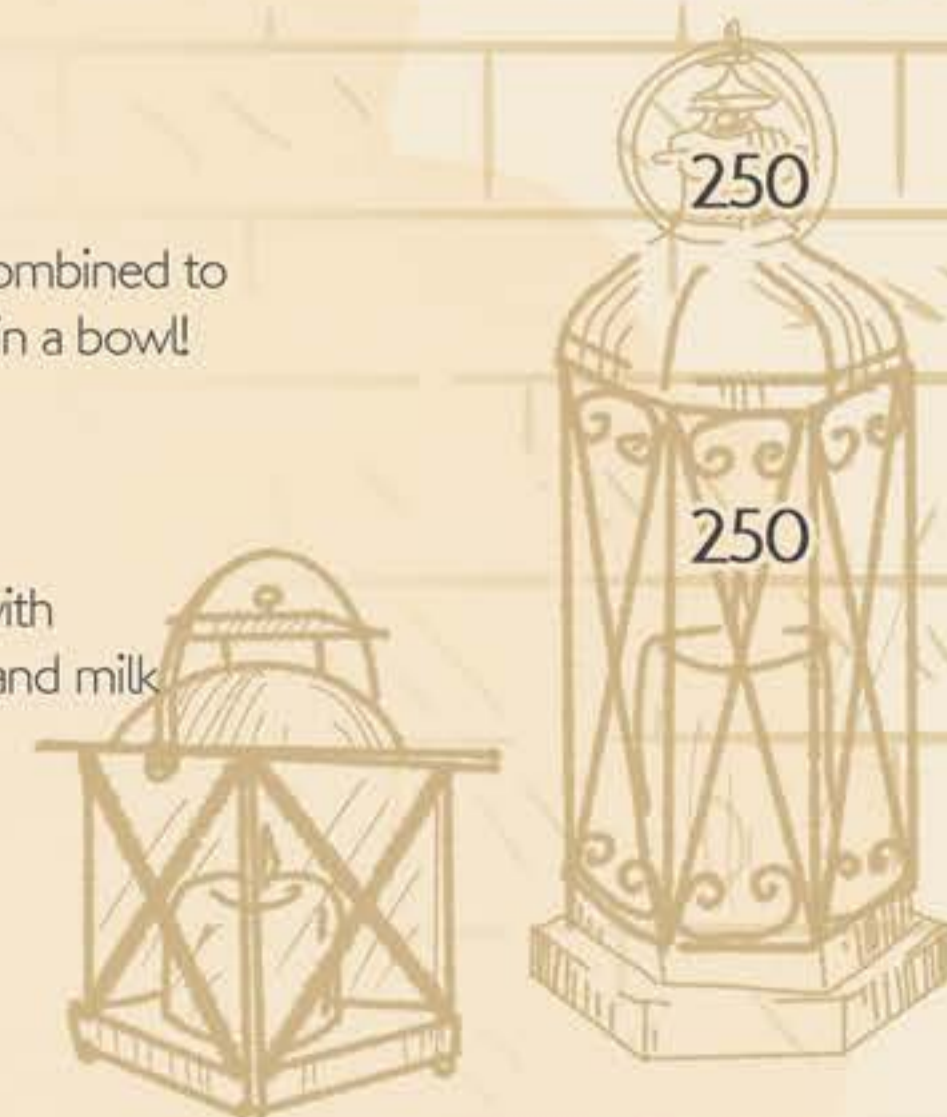
Soups

The goodness and comfort of Home all in one bowl!
Served with a slice of garlic bread.

Seafood Chowder  292
A hearty chowder made with seafood broth, dory, clams, mussels and prawns

Summer Squash   250
Squash and cream wonderfully combined to create the goodness of Summer in a bowl!

Wild Mushroom  250
A smooth, flavorful soup made with shiitake mushrooms, rich cream, and milk



Fresh Salads

Prepared with a medley of only the freshest greens and our homemade salad dressings




Mary Grace Caesar Salad



Prawn Salad



Summer Salad Sharing Plate

Mary Grace Caesar Salad   
Breaded chicken fillet on top of crisp romaine lettuce, dotted with croutons and bacon bits with our very own Caesar dressing

Solo	Sharing
507	964

Prawn Salad with Mango Papaya Vinaigrette  
Garlic-seared prawns and ripened balls of mango and papaya for that perfect tropical twist!

561	1,067
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Grilled Chicken & Oranges with Black Olive Dressing 
Grilled chicken on a bed of lettuce mixed with fresh orange slices and feta cheese, and drizzled with a flavorful black olive dressing

477	906
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Prosciutto with Almonds, Cranberries & Balsamic Vinaigrette 
Slices of prosciutto, julienne carrots, dried cranberries and almonds, on a bed of fresh red and green lettuce, and drizzled with a tangy balsamic vinaigrette, garnished with Queso de Bola

418	795
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Summer Salad with Strawberry Vinaigrette 
A refreshing combo of prosciutto, grilled peaches, cottage cheese, and candied walnuts dressed in a light, refreshing vinaigrette.

Solo	Sharing
447	850

Fried Kesong Puti & Calamansi Vinaigrette 
Golden nuggets of kesong puti on lettuce and tomatoes, and drizzled with a light and refreshing calamansi vinaigrette

470	894
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Local Greens with Chilli Daing Dressing & Crunchy Garlic 
Local greens brought to life by a spicy daing dressing and crunchy slivers of garlic

340	647
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Hearty Sandwiches

Delve into our handcrafted sandwiches that simply satisfy! Comes with homemade potato chips and dip.

*Dressing contains eggs.

Vigan Longganisa & Kesong Puti

French baguette with Vigan Longganisa bits, topped with grilled kesong puti and garnished with tomato slices

449

Fili Beef & Tomato

Tender slices of beef sirloin served in between batard bread with pesto dressing and garnished with tomato and lettuce

465

Chicken Inasal

Chicken Inasal marinated the Visayan way, paired with a tomato and wansoy salsa

429

Pan-Seared Shrimp

Pan-seared shrimp and bell peppers on a bed of lettuce, in between slices of batard bread

469

Fish & Bell Pepper

A healthy sandwich of cream dory, enhanced with bell pepper cream

405

Vegetables on Focaccia

Grilled zucchini, eggplant, and oyster mushrooms marinated in a delicate balance of balsamic and vinegar oil

403

Additional Order of Potato Chips

61

Best paired with...

Balsamic Vinaigrette Salad	92
Calamansi Vinaigrette Salad	92
Wild Mushroom Soup	99
Summer Squash Soup	99

Soups & Salads come in half-serving



Vigan Longganisa & Kesong Puti



Fili Beef & Tomato



Chicken Inasal



Pan-Seared Shrimp

Perfect Plates

When you want a little of everything, here's a combination of salad, pasta, and our dessert of the day — perfectly plated just for you!



Fresh Tomato & Herb Plate



Chorizo Plate



Dory & Saffron Cream Plate

Fresh Tomato & Herb Plate 624

Grilled Chicken and Orange Salad with Black Olive Dressing

Fresh Tomato and Herb Pasta

Dessert of the Day

Chorizo Plate 615

Local Greens with Chilli Daing Dressing and Crunchy Garlic

Chorizo and Olives Pasta

Dessert of the Day

Dory & Saffron Cream Plate 623

Prosciutto with Almonds, Cranberries, and Balsamic Vinaigrette Salad

Dory and Saffron Cream Pasta

Dessert of the Day

Add a bowl of Soup



Wild Mushroom Soup 99

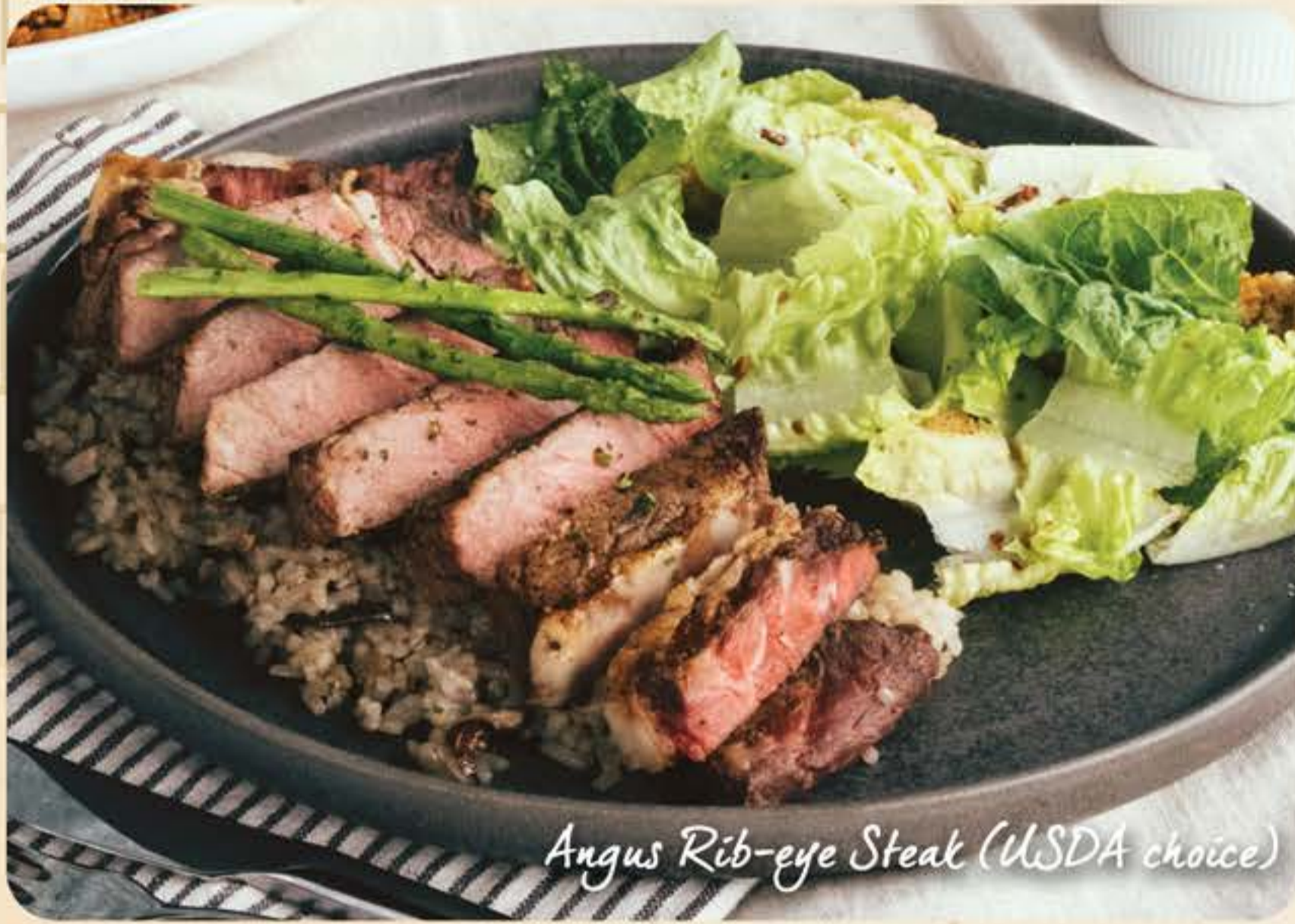
Summer Squash Soup 99

*Soups come in half-serving

Mains*

Introducing our new entrées for days when you're craving for something heartier and filling!

*Available in select stores only.



Angus Rib-eye Steak (USDA choice)

Angus Rib-eye Steak

200g (good for 1-2 to share)

1,774

450g (good for 2-3 to share)

3,204

USDA Choice Cut Rib-eye Steak cooked to your desired doneness garnished with asparagus stems and parsley.

Served with your choice of Truffle Rice or Couscous, and Caesar Salad or Summer Salad on the side.



Salmon with Creamy Dill Sauce

Salmon with Creamy Dill Sauce

1,090

Grilled salmon steak served with our homemade cream cheese and dill sauce garnished with a grilled lemon slice and parsley.

Served with your choice of Truffle Rice or Couscous, and Caesar Salad or Summer Salad on the side.



Grilled Chicken with Tomato Concasse

Grilled Chicken with Tomato Concasse

590

Tender chicken thigh fillets with our homemade tomato concasse garnished with asparagus stems and parsley.

Served with your choice of Truffle Rice or Couscous, and Caesar Salad or Summer Salad on the side.

Add-on sides

Truffle Rice	197
Couscous	208
Caesar Salad	99
Summer Salad	99

Pizza*

Homemade pizza dough made fresh daily,
topped with premium mozzarella and handmade tomato sauce.
*Available in select stores only.

Prosciutto & Arugula 689

Mushroom & Garlic  692
*Made with Bechamel Sauce

Margherita 669

Chorizo & Basil 689

Seafood Bianca  692
*Made with Bechamel Sauce

Classic Cheese   680

Italian Meatball 667

Seafood & Basil  692



Prosciutto & Arugula



Mushroom & Garlic



Margherita



Chorizo & Basil



Seafood Bianca



Classic Cheese



Italian Meatball



Seafood & Basil

Flavorful Pastas

Freshly-cooked pasta with the very best of our homespun sauces using 100% extra virgin olive oil and real stock. Our noodles are cooked al dente and served with a slice of garlic bread.

Olive oil-based

Spicy Lemon Scampi

Pan-seared prawns and linguine noodles with a spicy kick from lemon, chili, and garlic

*Size of prawns depend on seasonal availability

Solo 544
Sharing 1,034

Seafood Pasta

A medley of fresh clams, mussels, prawns, squid and cream dory enhanced with olives, mushrooms and tomatoes

Solo 514
Sharing 977

Spanish Sardines & Olives

Sardines sauteed in an aglio e olio infusion, tomatoes and mushrooms

462 878

Vongole

Linguine noodles combined with the flavors of fresh clams, minced garlic, extra virgin olive oil and white wine

506 962

Chorizo & Olives

Spaghetti noodles enveloped in a sauce made with the goodness of homemade chorizo and chili flakes

470 893





Mary Grace Mushroom Cream
with prosciutto topping add-on



Carbonara



Dory & Saffron Cream



Smoked Salmon & Cream



Pasta Amatriciana with
Italian Meatballs Sharing Plate



Fresh Tomato & Herb

Cream-based

Mary Grace Mushroom Cream ❤️ 🌿 🍷
Fettuccine noodles tossed in a delicious cream with slivers of shiitake mushrooms, and flavoured with truffle oil.
*With prosciutto topping +158

Solo 539
Sharing 1,024

Carbonara ❤️ 🍷
Mary Grace's version of a classic favourite.
Fresh mushrooms and bacon sauteed with cream

468 890

Dory & Saffron Cream 🌊
Fillet of cream dory atop linguine noodles, covered with a light creamy sauce, and flavored with leeks and a hint of saffron

474 901

Smoked Salmon & Cream 🌊
Smoked salmon sauteed with garlic cream and dill, and garnished with caviar

491 933

Tomato-based

Pasta Amatriciana with Italian Meatballs ❤️ 🍷
Italian meatballs atop spaghetti noodles, tossed in thick tomato sauce and bacon

Solo 468
Sharing 890

Fresh Tomato & Herb 🌊 🍷
Spaghetti noodles with a homemade sauce of fresh tomatoes, mushrooms, olives, herbs, and extra virgin olive oil.

457 870

Extra Garlic Bread

28 28

Best paired with...

Balsamic Vinaigrette Salad	92
Calamansi Vinaigrette Salad	92
Wild Mushroom Soup	99
Summer Squash Soup	99

Soups & Salads come in half-serving

Signature Cakes

Enjoy the goodness of Mary Grace's handmade cakes! Made fresh with premium, quality ingredients. Baked from the heart.



Mango Bene

Our best-selling "summer cake"! Frozen layers of meringue with cream and chunks of mangoes in between. *Served semi-frozen

357



Strawberry Shortcake

Plump imported strawberries with whipped cream, embraced by a delicate sponge cake

307



Toasted Almond Sans Rival

A torte truly without rival! Made with French buttercream, chewy meringue, and topped with toasted almonds

318



Chocolate Truffle

Velvety smooth Callebaut Truffle, in between layers of the best chocolate cake

267



Black Velvet

Layers of rich chocolate cake covered in delectable cream cheese frosting

234



Chocolate Cake

Premium Belgian chocolate goodness with a creamy custard filling — a chocoholic's dream

228

Make it A La Mode!

Enjoy your favorites with a scoop of vanilla ice cream, caramel drizzle, and almond slivers on top.



Chocolate Cake ala Mode

307



Sea Salt Caramel Vanilla

Homemade caramel in between layers of chiffon cake, with vanilla bean frosting and chocolate feuilletine

244



Chocolate Rum Tiramisu

100% Arabica cold brew-soaked sponge cake with rich mascarpone & dark chocolate ganache, flavoured with premium aged Don Papa Rum

374



Carrot Walnut

A moist carrot cake sprinkled with walnuts, coated in cream cheese frosting

320



Chocolate Mousse

Moist chocolate cake topped with chocolate mousse and crowned with whipped cream rosettes

218



Mary Grace Cheesecake

Silky smooth, cream cheese goodness atop a classic graham cracker crust

257

Dessert Bars & Loaf Cakes

Perfect for afternoon tea and coffee, or when you need to satisfy that sweet tooth!

Mary Grace Mamon 🍷

Light chiffon cake infused with orange and lemon — Mary Grace's version of the Filipino favourite Mamon

87

Brownie Bar 🍷

So good it's like biting into a chocolate bar — crusty on top and fudgy the rest of the way

86

Lemon Bar 🍷

Moist lemony bites on a buttery crust with just the right amount of tang

78

Classic Fruitcake 🍷

A Mary Grace original since 1983. Baked and perfectly aged until the flavors of walnuts, glazed fruits, and brandy come together

87

Banana Bread 🍷

A moist loaf cake with the goodness of bananas, cinnamon, and nutmeg. Sprinkled with walnuts & Belgian chocolate!

85

Mary Grace Ensaymada Bread Pudding

The ensaymadas you love mixed with butter, eggs, milk and cinnamon — for a new, comforting dessert!

233

Toasted Bread Pudding

Our Ensaymada Bread Pudding pan-fried in butter, garnished with caramel and a light sprinkling of confectioner's sugar

268



Mary Grace Mamon



Brownie Bar & Lemon Bar



ENJOY ALL YEAR ROUND!

Classic Fruitcake



Mary Grace Ensaymada Bread Pudding

Make it A La Mode!



Brownie ala Mode 🍷🍷

310

2 Brownie Bars and 2 scoops Vanilla Ice Cream



Pudding ala Mode

331

Toasted Pudding slice and 1 scoop of Vanilla Ice Cream

Beverages



Homemade Iced Teas

Made from scratch using premium tea leaves and fruit juices. Our very own Mary Grace recipes.

Sangria Iced Tea

Peach

Apple & Cinnamon

Wild Raspberry

Glass 250ml 148
Pitcher 750ml 410

Fresh Fruit Shakes

Just honest-to-goodness real fruits and milk. Absolutely no flavorings and no extracts.

*Seasonal availability

Strawberry 239
Mango 239
Banana 217

Premium Coffee and Teas

Double shot, espresso-based coffee.
Decaf option available.

Espresso 145

Americano 155
Hot or Iced (small)

Iced Americano 166
Almond or Vanilla Cream

Cappuccino 166
Hot or Iced 187
Valencia 176
Muscovado 217

Latte 176
Hot or Iced 218
Caramel 218
Mocha

Iced Mocha 239

Two shots of Italian Espresso blended with our signature Mary Grace Hot Chocolate, and served chilled with whipped cream

Peppermint Iced Mocha 242

Two shots of Italian Espresso blended with our signature Mary Grace Hot Chocolate and crushed peppermint candy, served chilled with whipped cream

Loose Leaf Teabags 132

Sodas 104

Bottled Water **HOPE** IN A BOTTLE 50

*The 'Hope in a Bottle' Foundation seeks to build Philippine public school classrooms.

