



CHAMELEON

Indulge in the transformation.

Chameleon shifts from a relaxed café to an energetic bar serving crafted coffee, elevated fare, and signature cocktails in a space made for every mood.



CLASSIC COCKTAILS

Well-loved classics, perfectly mixed

Our bartenders are ready to make your classic cocktail upon request.
Please ask your server for the master wine list.

01	BETTER SPRITZER	450
	Vermouth Bianco, Aperitivo, Soda Water, Orange	
02	AMERICANO	450
	Mancino Vermouth Rosso, Aperitivo, Soda Water	
03	OLD FASHIONED	450
	Jim Beam, Sugar, Angostura Bitters, Lemon and Orange Zest, Amarena Cherry	
04	PINEAPPLE DAIQUIRI	450
	Caribbean Rum, Lime Juice, Cane Sugar	
05	COSMOPOLITAN	450
	Absolut Vodka, Cranberry Juice, Ferrand Orange Dry Curacao	
06	BLOODY MARY	450
	Absolut Vodka, Tomato Juice, Seasoning , Tabasco	
07	MINT JULEP	450
	Tennessee Whiskey, Sugar, Mint Leaves	
08	AMARETTO SOUR	450
	Disaronno, Lemon Juice, Sugar, Bitters	
09	ESPRESSO MARTINI	450
	Vodka, Kahlua, Espresso	
10	CAIPIROSKA	500
	Grey Goose Vodka, Lime, Cane Sugar	
11	NEGRONI	500
	Extra Dry Gin, Mancino Vermouth Rosso, Rinomato Aperitivo, Scrappy's Orange Bitters	
12	MARGARITA 1588 / TRADICIONAL OR CONGELADA	500
	Blanco Tequila, Cointreau, Lime	
13	CAIPIRINHA	600
	Novo Pogo Silver Chachaca, Lime, Cane Sugar	

Prices are in PHP, includes government taxes and subject to 10% service charge.

MARGARITA 1588



PINEAPPLE
DAIQUIRI



ESPRESSO MARTINI



AMARETTO SOUR



OLD FASHIONED



NEGRONI



MOCKTAILS

Flavor-forward, alcohol-free concoctions

14	BERRY SMOOTHIE Raspberry, Blueberry and Strawberry Puree, Cream	280
15	VIRGIN PIÑA COLADA Fresh Pineapple, Pineapple Juice, Coconut Syrup	280
16	FLAMINGO Pineapple Juice, Cranberry Juice, Lemon Juice, Soda Water, Sugar Syrup	280
17	VIRGIN MOJITO Fresh Mint Leaves, Ginger Ale, Lime Juice, Brown Sugar	280
18	VIRGIN MANGO MOJITO Local Mango Puree, Fresh Mint Leaves, Ginger Ale, Lime Juice	280
19	CHAMELEON LIMONADA Fresh Cucumber, Fresh Cucumber Juice, Lemon Juice	280
20	NEW COAST WATERLEMON SHAKE Fresh Watermelon, Lemon Juice	280

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NEW COAST
WATERLEMON
SHAKE



VIRGIN MOJITO



CHAMELEON
LIMONADA



VIRGIN
PIÑA COLADA





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SISIG CRACKLE 🌿 ☆

Finely chopped crispy pork tossed with onions, chilies, and citrus, served with soft tortilla.

700

BAR CHOW

A curated selection of bites to pair with every pour

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|----|--|-------|
| 21 | CHEESE AND COLD CUTS   | 2,200 |
| | Three selections of cheese and cold cuts, served with dried fruits and nuts. | |
| 22 | TENTACLE TEMPTATION  | 1,200 |
| | Grilled stuffed squid filled with beef and pico de gallo, served with crispy fried squid head. | |
| 23 | BEEF SALPICAO  | 1,200 |
| | Cubed beef sautéed with garlic, Worcestershire sauce, olive oil, and garlic confit. | |
| 24 | NACHOS MUCHOS  | 1,100 |
| | Corn nacho chips, Mexican salsa, chili con carne, and cheese sauce. | |
| 25 | CROQUETAS DE BOMBA   | 960 |
| | Crispy potato croquettes filled with cheese and spicy sausage. | |
| 26 | FISH AND FRIES   | 925 |
| | Lightly beer-battered fish, served with seasoned fries and house tartare dip. | |
| 27 | GAMBAS AL AJILLO   | 850 |
| | Pan-seared prawns tossed in a spicy garlic butter. | |
| 28 | LORD OF THE RINGS   | 800 |
| | Cheese and bacon-stuffed onion rings and panko-breaded, served with chili aioli and mornay sauce. | |
| 29 | WINGS AND DIP   | 720 |
| | Buttered chicken wings tossed in your choice of buffalo, Thai caramelized, spicy Korean, or salted egg sauce. Choice of dip: Bleu Cheese, Chili Garlic Aioli, Ranch, or Truffle Dip | |
| 30 | SISIG CRACKLE   | 700 |
| | Finely chopped crispy pork tossed with onions, chilies, and citrus, served with soft tortilla. | |
| 31 | CHICKEN TACOS  | 700 |
| | Mexican-spiced grilled chicken with salsa, avocado, and raclette cheese. | |
| 32 | SALTED EGG FRIES  | 550 |
| | Crispy fries tossed in salted egg sauce and chili, served with truffle dip. | |
| 33 | TOFU CON BAGNET  | 480 |
| | Panko-breaded tofu in soy garlic sauce with crispy bagnet and pickled onions. | |

Please inform our team member of any food allergies or dietary restrictions.

 Dairy  Gluten  Nuts  Seafood  Shellfish  Mollusks  Egg |  Spicy |  Bestseller

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GAMBAS



CHEESE AND
COLD CUTS



TENTACLE
TEMPTATION



CROQUETAS
DE BOMBA



TOFU CON
BAGNET

ALL-DAY BREAKFAST

Elevated classics to start your day | Available 7 AM to 4 AM

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|--|--|-------|
| 34 | TAPA SALPICAO 🍳 | 1,200 |
| Sliced marinated beef in savory salpicao sauce, served with egg cooked any style and garlic rice. | | |
| 35 | AMERICAN BREAKFAST 🥞 🍳 🌾 | 950 |
| Grilled ham, sausage, and bacon with potato gratin and fresh lettuce. Served with toasted sourdough, two eggs cooked any style, chilled juice, and your choice of coffee, tea, or hot chocolate. | | |
| 36 | BISTEK TAGALOG 🍳 🌾 | 900 |
| Soy-calamansi marinated beef with pickled onions, served with egg cooked any style and garlic rice. | | |
| 37 | CONTINENTAL BREAKFAST 🥞 🌾 | 900 |
| Selection of artisanal breads, cheese, cold cuts, and chopped salad. Served with chilled juice and your choice of coffee, tea, or hot chocolate. | | |
| 38 | BACON PANCAKE SANDWICH 🥞 🍳 🌾 | 780 |
| Stacked pancakes layered with honey-glazed bacon, topped with egg and melted cheese. | | |
| 39 | FILIPINO-STYLE MARINATED MILKFISH 🐟 | 650 |
| Vinegar-garlic marinated milkfish with tomato and onion, served with egg cooked any style and garlic rice. | | |
| 40 | ROAST PORK BELLY ADOBO 🍳 🌾 | 650 |
| Slow-roasted pork belly adobo with jalapeño-pickled papaya, served with egg cooked any style and steamed rice. | | |
| 41 | KIMCHI BOKKEUMBAP 🌶️ | 620 |
| Stir-fried chopped kimchi with steamed rice, topped with beef ragout, pickled chili, and poached egg. | | |
| 42 | RISE UP WITH BACON 🍳 | 500 |
| Cured pork belly, served with egg cooked any style and garlic rice. | | |
| 43 | SWEET CURED TOCINO 🍳 | 500 |
| Sweet-cured pork with pickled papaya, served with egg cooked any style and garlic rice. | | |
| 44 | TORTANG TALONG CON KRA PAO 🍳 | 400 |
| Eggplant omelet topped with holy basil chicken, served with steamed rice and egg. | | |
| 45 | EGGS ANY STYLE 🥞 🍳 🌾 | 300 |
| Choice of fully loaded omelet or sunny-side-up eggs, served with toasted bread, butter, and jam. | | |

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🥞 Dairy 🌾 Gluten 🥜 Nuts 🐠 Seafood 🦞 Shellfish 🐚 Mollusks 🍳 Egg | 🌶️ Spicy | ⭐ Bestseller

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RISE UP
WITH BACON



CHAMELEON
LIMONADA



BREWED
COFFEE



CAPPUCINO



BISTEK
TAGALOG



AMERICAN
BREAKFAST



SANDWICHES

Artfully crafted sandwiches made for any hour

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|---|---|-----|
| 46 | CHAMELEON BURGER (B) (G) | 900 |
| Smoked beef patty with house barbecue sauce, beer mustard, gherkins, and cheese in a grilled corn bun. | | |
| 47 | SMOKED SALMON EGG TOAST (B) (G) (S) (SE) | 780 |
| Multigrain toast with Russian dressing, scrambled eggs, smoked salmon, and poached egg, drizzled with hollandaise. Served with soup of the day. | | |
| 48 | CHICKEN AVOCADO (G) | 750 |
| Sourdough layered with mayonnaise, guacamole, chicken salad, fresh avocado, lettuce, tomato, and onion. Served with soup of the day. | | |
| 49 | CROQUE MADAME (B) (G) | 600 |
| Grilled ham and cheese sandwich topped with mornay sauce. Served with soup of the day. | | |
| 50 | REUBEN SANDWICH (B) (G) | 600 |
| Toasted ciabatta with Russian dressing, beef pastrami, onions, gherkins, sauerkraut, and melted Gouda. Served with soup of the day. | | |

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(B) Dairy (G) Gluten (N) Nuts (S) Seafood (SE) Shellfish (M) Mollusks (E) Egg | (SP) Spicy | (★) Bestseller

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HOT MINT
CACAO



BURNT BASQUE
CHEESECAKE



CHAMPORADO
TIRAMISU

SWEET TREATS

A decadent end to every meal

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|--|--|-----|
| 51 | BURNT BASQUE CHEESECAKE    | 350 |
| Creamy baked cheesecake with your choice of hazelnut, Biscoff, or mixed berry sauce. | | |
| 52 | MIDNIGHT CHOCOLATE CAKE  | 740 |
| Twelve-layer chocolate cake with ganache, moist chocolate sponge, cream, and fresh berries. | | |
| 53 | FRUIT PLATTER | 500 |
| Selection of seasonal fresh fruits. | | |
| 54 | CHAMPORADO TIRAMISU   | 480 |
| Chocolate rice pudding layered with salted dried fish, rice crispies, coconut caramel curds (latik), chocolate sauce, and toasted rice, topped with Barako coffee ice cream. | | |
| 55 | TEMPTRESS APPLE DELIGHT   | 300 |
| Apple cinnamon compote with raisins, caramel, oat bran cobbler, and cinnamon ice cream. | | |

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 Dairy  Gluten  Nuts  Seafood  Shellfish  Mollusks  Egg |  Spicy |  Bestseller

COFFEE & TEA

Carefully brewed from a selection of quality beans and fine teas

SIGNATURE POURS

56	CHAMELEON MINT CACAO ☕/❄️	220
57	CREAMY MATCHA DELIGHT	250
58	ICED SHAKEN HIBISCUS STRAWBERRY	250
59	VANILLA MOCHA ☕/❄️	260
60	CARAMEL MOCHA ☕/❄️	260
61	SALTED CARAMEL ☕/❄️	260
62	CARAMEL HAZELNUT ☕/❄️	260
63	COCOA MACCHIA BREVE ☕/❄️	260
64	MELLOW GOLD LATTE ☕/❄️	280
65	MANGO COFFEE FUSION	280

COFFEE SELECTION

66	ESPRESSO	180
67	AMERICANO	180
68	FRESH BREWED COFFEE	180
69	ICED COFFEE	200
70	COLD BREW	200
71	CAFE LATTE ☕/❄️	200
72	CAFE MOCHA ☕/❄️	220
73	CAPPUCCINO ☕/❄️	220
74	CAFE DOLCE ☕/❄️	250

TEA SELECTION

75	HOT TEA	180
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Choose from: Earl Grey, English Breakfast, Sencha, Jasmine Buds, Chamomile, Peach Oolong, Hibiscus Herbal Blend, Merry Berry, Relaxation Blend, or Peppermint

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ICED SHAKEN
HIBISCUS
STRAWBERRY



CREAMY
MATCHA
DELIGHT



VANILLA
MOCHA



SALTED
CARAMEL



Chameleon

See you again soon!

We'd love to hear your feedback
about your experience at Chameleon.
Feel free to approach our team
members or leave us a review.





CHAMELEON



SIGNATURE COCKTAILS

The Chameleon Collection

Where Every Sip Tells a Story

The chameleon is a creature of transformation; fluid, curious, and endlessly surprising. It adapts with grace, shifts with intention, and reveals a new color with every movement.

Our signature cocktail line embodies this same spirit. Each drink is crafted to capture a different facet of personality, mood, and flavor; bold or subtle, bright or deep, familiar yet unexpected.

Just like the chameleon, these cocktails are not static, they evolve, inviting you to explore, discover, and experience something new with every sip.

More than a menu, this is a journey of transformation. A celebration of individuality. A spectrum of taste that reflects the art of change itself.

Raise your glass.

Find your color.

Transform your night.

Our Flavors



Mark My Whiskey Sour

A smooth and tangy blend of Maker's Mark bourbon, fresh lemon, and syrup, finished with a silky foam. Classic at heart with a confident twist — simple, balanced, and made to let the whiskey shine.

450



*Makers Mark
Whiskey, Lemon
Juice, Cane Sugar,
Egg White, Bitters*

*Rum, Coconut Rum
Liqueur, Blue Curacao,
Sugar Syrup, Pineapple
Juice*



Chameleon Breeze

A cocktail in cool, breezy hues with a striking visual appeal. Bright, lively, and a little unexpected — just like a chameleon ready to step out and own the night.

450

Macallan Touch

A refined cocktail with a touch of Macallan Premium whisky, celebrating the spirit's complexity and elegance. Crafted exclusively at Chameleon for LaVie Hotel, it's a drink designed to intrigue — layered, sophisticated, and finished with a subtle twist of mystery.

750



*Macallan Single Malt,
Lemon, Apricot Liqueur*

*Don Papa Rum, Maker's Mark Whiskey,
Monkey Shoulder Whiskey, Amaretto,
Angostura, Sweet Vermouth*



Burnt Sunset

Inspired by the chameleon's earthy tones, this cocktail brings together warm sweetness, gentle spice, and a touch of smoke. The smoky notes build a quiet sense of anticipation, like watching the sunset slowly fade into night and revealing layers of flavor that linger long after the first sip.

450

Red Sangria



White Sangria



Mori Cactus



Mango Mojito



Signature Cocktails

Mori Cactus

600

Japanese Whisky, Yuzu, Midori Liqueur

Mori, Japanese for “jungle,” captures the vibrant energy of a sunlit forest. Japanese whisky, yuzu, and Midori come together to create a lush, green cocktail that shimmers and shifts like light through the leaves — bright, alive, and full of life.

Mango Mojito

600

Caribbean Rum, Spearmint, Lime Juice, Cane Sugar, Spiced Mango, Scrappy's Grapefruit Bitter

A fresh twist on the classic mojito, featuring a hint of spice and a burst of juicy local mango. Bright, playful, and full of flavor — this cocktail turns a familiar favorite into something unforgettable.

Red Sangria

450

Red Wine, Liqueur, Orange Juice, Soda Water, Fruit Bits

A lively red sangria blending wine, citrus, and fresh fruit, finished with a sweet, zesty touch. Refreshing and full of movement — ever-changing, just like a chameleon's colorful palette.

White Sangria

450

White Wine, Lemon Lime Soda, Fruit Bits

A sparkling white wine sangria with zesty lemon and lime, layered with fresh fruit. Crisp, refreshing, and bursting with fruity flavors in every sip.

Signature Cocktails

LaVie Mel Martini

600

Vodka, Midori Liqueur, Creme de Banane, Noilly Prat Dry, Calamansi Puree

LaVie Mel Martini is a tropical, vibrant, and sophisticated cocktail that awakens the senses. Bursting with melon and fresh tropical flavors, it dazzles with a chameleon-inspired garnish — playful, colorful, and full of life. More than a drink, it's an experience that energizes, delights, and gets you ready for the next adventure

Zen and Seoul

600

Sake, Soju Grapefruit, Cinzano Blanco, Asti Martini

A serene fusion of Japanese and Korean spirits, it's both balanced and bold — unexpected, layered, and ready to surprise with every sip.

Shade Shifter

450

Soju Apple, Aloe Vera Juice, Pineapple Juice, Peychaud Bitters, Crème de Cassis

This cocktail rewards patience, unfolding slowly like a chameleon waiting for the perfect moment. Each subtle addition or shift transforms the experience: day to night, shade to shade — revealing layers that change with every sip.

Bubble Patch

450

Gin Strawberry, Peach Liqueur, Cinzano Violet Cabbage

Purple cabbage adds a vibrant, savory twist, while sparkling bubbles dance like a chameleon's curious eye — bright, fun, and full of surprises.

Bubble Patch



Shade Shifter



LaVie Mel Martini



Zen and Seoul





CHAMELEON

See you again soon!

We'd love to hear your feedback about
your experience at Chameleon.
Feel free to approach our team
members or leave us an online review.