

T A M - I S

Pinoy Sorbetes

Vanilla, tsokolate, quezo, ube, mango and macapuno

Php 140

Ensaymada at Tsokolate

A sweet and tasty Filipino brioche served with tablea hot chocolate

Php 160

Puto Bumbong

A Filipino purple rice cake which is prepared by steaming purple rice mixture inside a bamboo tube. Topped with butter and shredded coconuts and cassava sugar

Php 160

Maja Blanca

A rich and creamy dessert made from coconut and corn pudding topped with caramelized coconut cream curds

Php 170

La Planta Classic Chocolate Cake

Chocolate ganache, goya chocolate glaze

Php 170

Buco Pie

A traditional Filipino baked young coconut custard pie served with 1 scoop of ice cream

Php 170

Mais con hielo Espesyal

Sweet creamed corn, corn kernels, corn flakes, leche flan and evap-condensed milk

Php 170

Turon con Langka at Saging

A dessert spring roll filled with jackfruit and banana

Php 170

Ube Panna Cotta

Coconut milk, ube jam, ube cake crumble and macapuno strings

Php 170

Halayang Ube

Freshly made ube jam served with caramelized coconut curds

Php 170

Silvanas

This Filipino dessert is a frozen cookie made from a layer of buttercream sandwiched between two cashew-meringue wafers coated with cookie crumbs

Php 170

Leche Flan

Our version of the classic crème caramel

Php 170

Bibingka Cheesecake

Salted duck egg, queso de bola cheese, toasted coconut flakes with brown sugar

Php 210

Halo - halo

A traditional dessert of preserved red beans, sweet purple yam, sweetened plantains, crème caramel, roasted rice flakes, jackfruit topped with shaved ice and evaporated milk. A Filipino classic.

Php 210

Mango Sansrival Cake

Ripe mango, meringue and cashew

Php 210

La Planta

EST 1990