Eat, Sweet & Treats

Ground Level, High Street Park,
Shangri-La at the Fort,
30th Street Corner 3rd Avenue,
Bonifacio Global City, Taguig City
GOBLETS
Sugar Factory 60oz. Signature Drinks

LOLLIPOP PASSION
A wonderful mix of melon, coconut and pineapple to create a taste sensation no one will be able to resist!
For the final touch, we garnish this yummy goblet of goodness with lollipops.
OCEAN BLUE
Adventure awaits in the deep blue sea.
You’ll be reminded of the ocean nearby when you see all the sharks swimming in this Hpnotiq cocktail.
GOBLET S
Sugar Factory 60oz. Signature Drinks

PASSION PUNCH
The unique flavors of blood orange and passion fruit are combined in this amazingly delectable cocktail. You and your friends will feel like you’re sitting by the pool as you enjoy this punch filled with passion!
GOBLETS
Sugar Factory 60oz. Signature Drinks

BERRY BLISS
Berries, berries and more berries!
We brought together everybody’s favorites: strawberries, blueberries, raspberries and blackberries in what is a truly berry bliss!
Mai Tai

Fresh orange and pineapple juices are blended to perfection with coconut and light rum and then topped with a float of Dark Myers rum.
G O B L E T S
Sugar Factory 60oz. Signature Drinks

SUNSHINE TEA
This tea-based cocktail is a perfect blend of sweetness and sour lemon, bringing a ray of sunshine into Sugar Factory every day.
WHITE GUMMI
You can’t help but play with your food when you order this fresh and fruity cocktail. It will be as much as fun to drink as it is to fish out the worms!
ENERGY BEAR

Bring out your inner child’s love of gummie bears in this energizing blend of watermelon vodka, other spirits and tropical fruits. Keep the party going with a float of Red Bull Energy Drink.
RASPBERRY WATERMELON MOJITO
Made with delicious Fruit Juices, Silver Rum, and topped with Watermelon Candy and Fresh Mint Leaves, it will cool you off in style!
Hubba Bubba Gum
You will be trying to blow bubbles after a few sips of this unique bubble gum cocktail. We will even help you with that as we garnish this beauty with bubble tape.

Sour Apple Lolly
You’ll feel nostalgic after the first sip of our liquefied sour apple lollipop. Rimmed with Bubble Gum Pop Rocks, this martini finished with a bang!

Lemon-Head
Pucker up for this oldie but goodie. Just the right amount of lemon with a hint of sweetness, this martini will get your taste buds going!

Watermelon Rancher
The crisp taste of watermelon bursts from the glass. After one taste of this delightful treat you will wonder where the wrapper is.

Cotton Candy Cosmopolitan
Cotton candy memories make this one a can’t-miss. We fuse the flavors of Pinnacle Cotton Candy Vodka with a traditional Cosmopolitan and top it off with a puff of cotton candy.

Blueberry Bikini Martini
Get ready to hit the beach with the newest addition to our sweet lineup of martinis! You’ll have everyone’s attention with this yummy accessory!
**Cocktails**
(SF Signature Drinks; Also Available Without Alcohol)

**Peace, Love and Harmonie**
We make this enchanting margarita with Hypnotiq Harmonie and natural fruits. You’ll experience an explosion of fruity flavor with a hint of rose in this classic cocktail.

**Root Beer Float**
You’ll think you’re drinking a real root beer float, only our version is made with spirits instead of ice cream! This creamy concoction is heaven in a cocktail glass.

**Grape Crush**
This fantastic blend of grape goodness topped with classic Grape Crush soda pop will have you thinking you are drinking straight from the can.
COCKTAILS
(SF SIGNATURE DRINKS;
ALSO AVAILABLE WITHOUT ALCOHOL)

Chocolate Cherry Sour Pop
Who doesn’t love chocolate covered cherries?
This candy cocktail is made with a mix
of chocolate and cherry vodka,
Godiva Milk Chocolate Liqueur
and our own cherry purée.

American Honey
This delicious drink is made with chocolate,
a touch of cream and a bit of sweet honey.
It’s topped off with some bubbles and dusted
with a pinch of cinnamon for the finishing touch.

Sexual Chocolate
What’s sexier than a chocolate covered strawberry?
This scrumptious combination of strawberries
and chocolate is the perfect gift to yourself.
CHOCOLATE MARTINIS
(SF SIGNATURE DRINKS;
ALSO AVAILABLE WITHOUT ALCOHOL)

S’mores
You’ll want to cozy up next to a campfire as you sip on this marriage of marshmallow and chocolate with a graham cracker rim.

White Chocolate
No chocolate cocktail menu would be complete without a white chocolate martini. We bring together the delicate taste of vanilla and white chocolate in this little piece of paradise.

Caramel Macchiato
Our version of the espresso martini brings the robust flavor of coffee together with the silky tastes of caramel and rich chocolate. This martini is accented with a creamy caramel foam to add another layer of delight.
CHOCOLATE MARTINIS
(SF SIGNATURE DRINKS;
ALSO AVAILABLE WITHOUT ALCOHOL)

Caramel Truffl
Attention chocolate and caramel lovers…
this is the choice for you!
These two flavors go hand and hand in this
t wondrous libation.

German Chocolate Cake
You can have cake and drink it too!
This dessert in a glass is the real deal,
right down to the coconut pecan frosting on the rim.

Banana Chunk
You like peanut butter, you like bananas
and you like chocolate…
so do we! Here’s three of our favorite things
all rolled into one fabulous martini.
CHOCOLATE MARTINIS
(SF SIGNATURE DRINKS;
ALSO AVAILABLE WITHOUT ALCOHOL)

Raspberry Sin
This sinful treat will tease your taste buds.
It’s made with juicy red raspberries
and white chocolate with a fluffy
white cloud floating on top.

Peanut Butter Cup
A celebration of one of the most well-known duets,
the always tempting combo of peanut butter and
chocolate does anything but fall short of its
namesake in this mouth-watering martini.

Mint Chocolate
The famous pairing of mint and chocolate
is elevated to a tasty new level making
this mixture a favorite among chocolate connoisseurs.

Orange-Chocolate Truffle
This dark chocolate drink shines
with the addition of zesty orange flavor
and a light chocolaty orange foam.
Dark chocolate just got a little brighter!

Coconut Chocolate Joy
A lovely medley of coconut, chocolate and nuts
will make you think we melted a candy
bar straight into your glass.
PANCAKES & WAFFLES

All Pancakes and Waffles come with your choice of either Dark, Milk or White Chocolate.

**Sugar Factory’s Pancake Stack -P380.00**
Three Buttermilk Pancakes, Served with Candied Walnuts, Whipped Butter and Warm Maple Syrup

**Red Velvet Pancakes -P400.00**
Three Fluffy Pancakes, White Chocolate Chunk, Orange Zest, Whipped Cream and Warm Maple Syrup

**Nutella Chocolate Chip Pancakes -P540.00**
Three Buttermilk Pancakes topped with Melted Hazelnut Chocolate, Whipped Cream and served with Warm Maple Syrup

**Blueberry-Lemon Pancakes -P540.00**
Three Fluffy Pancakes loaded with Lemon Zest, Powdered Sugar and Blueberries served with Warm Maple Syrup

**Gigantic Buttermilk Banana Walnut Pancake -P420.00**
Loaded with Sliced Bananas, Toasted Walnuts, Cinnamon-Sugar and Whipped Cream served with Warm Maple Syrup

**Classic Waffles -P380.00**
Two Warm Waffles brushed with Melted Butter, sprinkled with Powdered Sugar and topped with Whipped Cream (Add Vanilla Ice Cream -P45.00)

**Banana-Split Waffles -P420.00**
Two Warm Waffles Topped with Fresh Bananas, Strawberries, Melted Chocolate Sauce and Chocolate Crunchies. Served with Vanilla Ice Cream

**Berries & Cream Waffles -P440.00**
Two Warm Waffles topped with Raspberries, Strawberries, Blueberries, Lemon Zest and Whipped Cream

**Fried Chicken & Waffles -P520.00**
Fried Chicken served over Two Classic Waffles with White Cheddar Mornay Sauce
FRENCH TOASTS AND CREPES

All French Toasts and Crepes comes with your choice of either Dark, Milk or White Chocolate.

Traditional French Toast - P400.00
Thick Sliced Brioche, Sprinkled with Cinnamon
and served with Whipped Butter and Warm Maple Syrup

Chocolate Decadence French Toast - P450.00
Dark Chocolate Stuffed Brioche, covered in Juicy Strawberries

Strawberry Brioche French Toast - P480.00
Smothered with Mixed Berries and Whipped Cream served with warm Maple Syrup

Chocolate, Chocolate, Chocolate Crêpe - P350.00
Stuffed with Melted White, Milk, and Dark Chocolate Chunks and topped with Whipped Cream, Chocolate Ice Cream and Chocolate Crunchies

Nutella Crêpe - P330.00
Filled with Nutella and topped with Milk Chocolate Crunchies, Melted Milk Chocolate Chunks and Whipped Cream
(Add a scoop of Ice Cream for P45.00)

Banana Split Crêpe - P460.00
Topped with Brownie Chunks, Bananas, Strawberries, Hot Fudge, Caramel Sauce and Whipped Cream

S’mores Crêpe - P380.00
Filled with Toasted Marshmallows, Crushed Graham Crackers and Melted Chocolate Chunks topped with Vanilla Ice Cream

Fresh Mixed Berry Crêpe - P400.00
Topped with Marinated Blueberries, Strawberries, Raspberries, Blackberries, Raspberry Sauce, Whipped Cream and Lemon Zest
(Add a scoop of Ice Cream for P45.00)

Crêpes Suzette - P280.00
Topped With House Made Orange Marmalade, Vanilla Ice Cream, Orange and Lemon Zest

Ham & Cheese Crêpes - P450.00
Melted Swiss Cheese and Black Forest Ham served with Mixed Greens, Tomato and Balsamic Vinaigrette

Grilled Chicken Mushroom Crêpes - P450.00
Roasted Mushroom, Creamy Spinach, Mixed Greens and Herb Vinaigrette
EGGS AND OMELETS

Farm Fresh Eggs Your Way - P350.00
Two Eggs Any Style, Served with Smoked Bacon or Country Sausage Links Grilled

Steak & Eggs - P1,550.00
NY Striploin with Two Eggs Your Way served with Béarnaise Sauce

Four Cheese Omelet - P450.00
Three Farm Fresh Eggs, Mozzarella, Aged Cheddar, Provolone, Brie, Tomatoes and Fresh Herbs

Spinach & Egg White Omelet - P350.00
Fluffy Egg Whites, Onions, Tomatoes, Mushrooms, Basil and Parsley served with you choice of Home Fries

Ham & Cheese Omelet - P350.00
Three Farm Fresh Eggs, Ham, Cheddar Cheese, Onions, Tomatoes and Fresh Herbs

Fried Egg Sandwich - P360.00
Two Farm Fresh Eggs, Aged Cheddar, Canadian Bacon and Country Gravy served Open Faced on a Toasted English Muffin with a side of French Fries
APPETIZERS

**Basket of Fries - $150.00**
Delicious and Fried to Perfection and served with Ketchup

**Chicken Fingers - $260.00**
Crispy Chicken Served with a Classic Ranch Sauce

**Bruschetta - $280.00**
Tomato, Basil, Extra Virgin Olive Oil and Parmesan on a Grilled Baguette

**Buffalo Chicken Wings - $420.00**
Crispy Fried Chicken Wings drenched in Buffalo Sauce. Choice of Blue Cheese Dressing, Honey Mustard or Roasted Garlic Aioli

**Artichoke Dip - $450.00**
Baked Spinach, Artichoke, and Cheese Dip served with your choice of Toasted Tortillas or Toasted Baguette

**Onion Rings - $185.00**
Served with Chipotle Ranch Dressing

**Fried Macaroni & Cheese Pops - $320.00**
Homemade Macaroni and Cheese, Battered and Deep Fried and served with Creamy Tomato-Herb Sauce

**Calamari Fritti - $180.00**
Fried Calamari served with Marinara Sauce

**Popcorn Shrimp - $295.00**
Delicately Battered Shrimp served with your choice of Marinara Sauce or Cocktail Sauce

**Grilled Mini Burgers - $390.00**
Three Angus Sliders and Melted American Cheese on a Toasted Potato Roll topped with Sugar Factory’s Special Sauce

**Sampler Platter - $820.00**
Buttermilk Onion Rings, Crispy Chicken Fingers, Buffalo Wings, Mac & Cheese Pops. Served with Dipping Sauces
SOUPS AND SALADS

Classic French Onion - P250.00
Rich Beef Broth, Caramelized Onions, and a Gruyère Crouton

Caesar Salad - P360.00
Romaine Hearts, Shaved Parmesan Cheese, Bacon Bits
and Croutons with Creamy Caesar Dressing
(Add Grilled Marinated Chicken Breast - P145.00)

Mediterranean Salad - P380.00
Romaine Hearts, Chilled Cucumbers, Sliced Red Onions, Diced Tomatoes,
Black and Green Olives and Feta Cheese Tossed with Lemon-Herb Vinaigrette
(Add Grilled Marinated Chicken Breast - P145.00)

Sugar Factory Chopped Salad - P420.00
Grilled Marinated Chicken Breast, Mixed Salad Greens, White Beans,
English Cucumbers and Fresh Herbs finished with Olive Oil

Chinese Chicken Salad - P440.00
Mixed Salad Greens, Shredded Cabbage and Crispy Wontons,
Julienne Carrots, Water Chestnuts, Green Onions, Basil, Toasted Sesame Seeds,
Roasted Peanuts and Fresh Cilantro with Ginger Sesame Dressing
**SANDWICHES/BURGERS**

**The Sugar Factory Club - P495.00**
Black Forest Ham, Crispy Bacon, Grilled Chicken, Shredded Romaine Lettuce, Vine Ripened Tomatoes, and Herb Mayo on Toasted White Bread

**Grilled Chicken Sandwich - P520.00**
Grilled Chicken Breast, Avocado, Lettuce, Vine Ripened Tomatoes, Crispy Onions, and your choice of Cheese on a Potato Bun

**Buffalo Chicken Sandwich - P495.00**
Breaded Buffalo Chicken Breast, Shredded Lettuce, Vine Ripened Tomatoes and Celery Aioli on a Potato Bun

**Grilled Four Cheese Sandwich - P520.00**
Served with Classic Tomato Soup

**The Signature Sugar Factory Burger - P495.00**
Shredded Lettuce, Tomatoes, Crispy Onions, Ketchup and Mayo and your choice of Cheddar, Swiss or Blue Cheese on a Potato Bun

**Blue Cheese Bacon Burger - P550.00**
Crispy Bacon, Blue Cheese Crumbles, Sautéed Mushrooms, Crispy Onions and Sugar Factory’s Special Sauce on a Potato Bun

**MONSTER BURGERS**

**The Farmer Burger - P650.00**
Angus Beef Burger, Melted White Cheddar, American style Brown Gravy, Crispy Fries and Caramelized Onions topped with a Fried Egg on a Toasted Potato Bun

**The Big Cheesy Burger - P695.00**
Angus Beef Burger topped with Melted White Cheddar, Creamy Mac & Cheese, Bacon and served with BBQ Sauce on a Toasted Potato Bun

**Down South Burger - P695.00**
Angus Beef Burger topped with Spicy Chili Beans and Mexican Cheese Blend on a Toasted Brioche Bun. Served with a side of crispy French fries and a ramekin of ketchup
**Entree**

**Angus Prime Ribeye - P2,550.00**
An 8oz Angus Ribeye Steak with Red Wine Sauce and a side of Mashed Potatoes

**NY Strip - P1,550.00**
A Pan-Seared NY Strip with Creamy Mushroom Brandy Sauce and a side of Yukon Gold Mashed Potatoes

**Pacific Salmon - P660.00**
Pan-Roasted Pacific Salmon with Bacon Herb Vinaigrette and a side of Grilled Asparagus

**Country Fried Chicken - P495.00**
Crispy Breaded Leg, Thigh and Breast served with Macaroni & Cheese and Homemade Buffalo Sauce

**Chicken Parmesan - P420.00**
Chicken Breast seasoned, breaded and served with our Special Tomato Sauce, Melted Mozzarella and Rigatoni

**Fried Seafood Platter - P980.00**
Battered and Fried Shrimp, Scallops, Calamari and Halibut. Served with Tartar and Remoulade Sauce and French Fries

**Paella - P750.00**
Prepared with Mussels, Clams, Shrimp, Calamari, Chicken, Onions, Red and Yellow Peppers, Yellow Spanish Rice and seasoned to perfection. Good for 2 people

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**Steak Frites**

**Steak Classique - P2,500.00**
Served with our Signature Butter

**Steak Bernaise - P2,550.00**
Served with Classic Bernaise Sauce

**Steak Bordelaise - P2,550.00**
Topped with Carmelized Onions and served with Red Wine Sauce
PASTAS

Rigatoni Marinara - P395.00
Rigatoni with Roasted Tomatoes, Garlic, Basil and Parmesan Cheese

Extra Virgin Olive Oil and Roasted Garlic Spaghetti - P395.00
Spaghetti with Extra Virgin Olive Oil, Fresh Garlic, Parsley and Parmesan

Fettuccini Alfredo - P480.00
Fresh Garlic, Butter, Cream, Parmesan Cheese

Mediterranean Chicken Fettuccini - P590.00
Sun Dried Tomatoes, Sautéed Artichoke Hearts, Feta Cheese, Black and Green Olives, Fresh Herbs, Extra Virgin Olive Oil, Lemon, and Roasted Garlic

Spaghetti and Meatballs - P595.00
Spaghetti with Marinara or Extra Virgin Olive Oil, Fresh Roasted Garlic, Parsley and Parmesan Cheese

Frutti Di Mare - P750.00
Lobster Tail, Scallops, Shrimp, Mussels and Clams served with Fettucini Pasta in a Marinara Sauce

DESSERTS

Chocolate Cake - P340.00
Served with Chocolate Sauce

Key Lime Pie - P345.00
Served with Raspberry Sauce and Whipped Cream

Red Velvet Cake - P385.00
Frosted with Hand Whipped Vanilla Bean Cream Cheese Icing topped with White Chocolate Curls and drizzled with Raspberry Sauce

New York-Style Cheesecake - P385.00
Topped with Homemade Strawberry Jam and Fresh Lemon Zest with an Orange Supreme

White Chocolate Cheesecake - P415.00
Topped with Fresh Strawberries, Cookie Crumbs and White Chocolate Ganache
GOURMET ICE CREAM

SANDWICHES

The Classic -P220.00
Chocolate Chip Cookies with your choice of Vanilla Bean or Chocolate Ice Cream and garnished with Chocolate Chips

Mudslide -P220.00
Double Chocolate Chip Cookies with Coffee Fudge Ice Cream and garnished with Oreo Crumbles

Strawberry Rainbow -P250.00
Sugar Cookies with Strawberry Ice Cream and garnished with Rainbow Sprinkles

The Brownie -P260.00
Gooey Fudge Brownies sandwich Vanilla Ice Cream, Rolled in Candied Walnuts with Hot Fudge Sauce

PREMIUM CHOCOLATE FONDUES
Signature Dippers and Toppings: Brownie Bites, Homemade Marshmallows, Gummi Bears, Red Velvet Bites, Bananas, Fresh Strawberries and Buttery Lemon Pound Cake

The Signature Sugar Factory Fondue
Your choice of White, Milk or Dark Chocolate Fondue served with our Signature Dippers and Toppings

For 2 Servings -P750.00
For 4 Servings -P1,050.00

Rocky Road
A combination of Homemade Marshmallows and Premium Milk Chocolate fondue served with Toasted Walnuts and our Signature Dippers and Toppings

For 2 Servings -P795.00
For 4 Servings -P1,095.00
OLD FASHIONED MILKSHAKES

Vanilla - P220.00
Vanilla Ice Cream blended and topped with Whipped Cream

Chocolate - P260.00
Chocolate Ice Cream blended with Chocolate Sauce
and topped with Whipped Cream and Chocolate Shavings

Strawberry - P260.00
Strawberry Ice Cream and Vanilla Ice Cream
blended with Fresh Strawberries and topped with Whipped Cream
and White Chocolate Strawberry Shavings

Make a Wish - P320.00
Vanilla Ice Cream blended with Vanilla Cake Pieces,
Sprinkles, Cupcake Syrup and topped with Whipped Cream,
Rainbow Sprinkles and a Birthday Candle

Memory Lane -P320.00
Vanilla Ice Cream blended with Hot Fudge
and Marshmallows and topped with Whipped Cream,
Chocolate Sauce and Waffle Cone Pieces

Chocolate Cookie Jar -P340.00
Vanilla Ice Cream blended
with Oreo Cookie Crumbles,
Chocolate Chips, Caramel Sauce
and Chocolate Sauce
and topped with Oreo Cookies
and Whipped Cream

Fluffer Nutter -P360.00
Vanilla Ice Cream blended
with Peanut Butter,
Chocolate Sauce and Marshmallow
and topped with Whipped Cream
and Peanut Butter Cups
INSANE MILKSHAKES

Dulce de Leche Milkshake - P830.00
Vanilla Ice Cream blended with Dulce de Leche and topped with Whipped Cream, Waffle Cone, Unicorn Pop, and Sprinkles in a Chocolate covered mug dressed in Popcorn

Nutella and Banana Milkshake - P890.00
Vanilla Ice Cream blended with Banana and Nutella and topped with Whipped Cream, Banana dipped in Chocolate, Unicorn Pop, Candy Necklace and Sprinkles in a Chocolate covered mug dressed in Sprinkles

Giggles Snickers Milkshake - P890.00
Cookies and Cream Ice Cream blended with Peanut Butter and topped with Whipped Cream, Snickers bar, Waffle halves, and Blow Pop in a Chocolate covered mug dressed in Sprinkles and Snickers bites
OLD FASHIONED
SUNDAES FOR TWO

The Classic -P495.00
Three Scoops of your favorite Ice Cream covered
with your choice of Hot Fudge, Pineapple, Strawberry or Caramel Sauce and
topped with Toasted Walnuts, Sprinkles
and Whipped Cream with a Cherry on Top!
Serves 2 People.

Banana Split -P530.00
Giant Scoops of Strawberry, Chocolate, Vanilla Ice Cream
with Caramelized Bananas, Strawberry Preserves
and Chocolate Malt Balls topped with Pineapple Sauce,
Caramel Sauce, Pure Melted Chocolate, Whipped Cream,
Toasted Walnuts and Powdered Sugar with a Cherry on Top!
Serves 2 People.

Strawberry Cheese Cake Overload -P495.00
Three Scoops of Strawberry Ice Cream with New York
Cheesecake Chunks and Fresh Strawberries topped
with Strawberry Sauce, Vanilla Bean Whipped Cream
and White Chocolate Strawberry Shavings.
Serves 2 People.

Chocolate Blackout -P420.00
Giant Scoops of Dark Chocolate Ice Cream, Chocolate Chips
and Chocolate Gelato with Chocolate Brownie Chunks
and Crunchy Chocolate Candies and topped
with Hot Fudge, Whipped Cream, Dark Chocolate Shavings
and Chocolate Sprinkles with a Cherry on Top!
Serves 2 People.

World Famous Sugar Factory King Kong Sundae -P2,950.00
24 Scoops of Ice Cream covered with Hot Fudge,
Caramel and Strawberry Sauce, Sliced Bananas,
Toasted Marshmallows, Reeses’s Pieces, Chocolate Chip Cookies, Crushed
Waffle Cones, Gummi Bears, White Chocolate,
Strawberry Shavings and Toasted Walnuts
with Whipped Cream, Giant Lollipops
and Sparklers on top!
GGOBLETS
(ALSO AVAILABLE WITHOUT ALCOHOL)

Lollipop Passion - P1,600 / without alcohol P1,300
A wonderful mix of melon, coconut and pineapple
to create a taste sensation no one will be able to resist!
For the final touch, we garnish this yummy goblet
of goodness with lollipops.

Ocean Blue - P900 / without alcohol P400
Adventure awaits in the deep blue sea.
You’ll be reminded of the ocean nearby when you see
all the sharks swimming in this Hpnotiq cocktail.

Passion Punch - P800 / without alcohol P400
The unique flavors of blood orange and passion fruit
are combined in this amazingly delectable cocktail.
You and your friends will feel like you’re sitting by the pool
as you enjoy this punch filled with passion!

Berry Bliss - P700 / without alcohol P400
Berries, berries and more berries!
We brought together everybody’s favorites: strawberries,
blueberries, raspberries and blackberries
in what is a truly berry bliss!

Mai Tai - P700 / without alcohol P420
Fresh orange and pineapple juices are blended to perfection
with coconut and light rum and then topped
with a float of Dark Myers rum.

Sunshine Tea - P780 / without alcohol P400
This tea-based cocktail is a perfect blend of sweetness
and sour lemon, bringing a ray of sunshine
into Sugar Factory every day.

White Gummi - P1,000 / without alcohol P480
You can’t help but play with your food
when you order this fresh and fruity cocktail. It will be as much as fun
to drink as it is to fish out the worms!

Energy Bear - P870 / without alcohol P490
Bring out your inner child’s love of gummi bears
in this energizing blend of watermelon vodka, other spirits and tropical fruits.
Keep the party going with a float of Red Bull Energy Drink,

Raspberry Watermelon Mojito - P780 / without alcohol P550
Made with delicious Fruit Juices, Silver Rum,
and topped with Watermelon Candy and Fresh Mint Leaves,
it will cool you off in style!
MARTINIS

(SF SIGNATURE DRINKS;
ALSO AVAILABLE WITHOUT ALCOHOL)

Hubba Bubba Gum - P320 / without alcohol P200
You will be trying to blow bubbles after a few sips
of this unique bubble gum cocktail.
We will even help you with that as we garnish
this beauty with bubble tape.

Lemon-Head - P340 / without alcohol P270
Pucker up for this oldie but goodie.
Just the right amount of lemon
with a hint of sweetness,
this martini will get your taste buds going!

Sour Apple Lolly - P475 / without alcohol P260
You’ll feel nostalgic after the first sip
of our liquefied sour apple lollipop.
Rimmed with Bubble Gum Pop Rocks,
this martini finished with a bang!

Watermelon Rancher - P450 / without alcohol P200
The crisp taste of watermelon
bursts from the glass.
After one taste of this delightful treat
you will wonder where the wrapper is.

Blueberry Bikini Martini - P320 / without alcohol P200
Get ready to hit the beach
with the newest addition
to our sweet lineup of martinis!
You’ll have everyone’s attention
with this yummy accessory!
Cocktails

(SF Signature Drinks; Also Available Without Alcohol)

Grape Crush - P350 / without alcohol P220
This fantastic blend of grape goodness
topped with classic Grape Crush soda pop
will have you thinking you are drinking straight from the can.

American Honey - P370 / without alcohol P220
This delicious drink is made with chocolate,
a touch of cream and a bit of sweet honey.
It’s topped off with some bubbles and dusted
with a pinch of cinnamon for the finishing touch.

Sexual Chocolate - P360 / without alcohol P220
What’s sexier than a chocolate covered strawberry?
This scrumptious combination of strawberries
and chocolate is the perfect gift to yourself.
CHOCOLATE MARTINIS
(SF SIGNATURE DRINKS;
ALSO AVAILABLE WITHOUT ALCOHOL)

S’mores - P380 / without alcohol P240
You’ll want to cozy up next to a campfire as you sip on this marriage of marshmallow and chocolate with a graham cracker rim.

White Chocolate - P450 / without alcohol P220
No chocolate cocktail menu would be complete without a white chocolate martini. We bring together the delicate taste of vanilla and white chocolate in this little piece of paradise.

Caramel Macchiato - P430 / without alcohol P300
Our version of the espresso martini brings the robust flavor of coffee together with the silky tastes of caramel and rich chocolate. This martini is accented with a creamy caramel foam to add another layer of delight.

Peanut Butter Cup - P420 / without alcohol P200
A celebration of one of the most well-known duets, the always tempting combo of peanut butter and chocolate does anything but fall short of its namesake in this mouth-watering martini.

Caramel Truffle - P450 / without alcohol P240
Attention chocolate and caramel lovers… this is the choice for you! These two flavors go hand and hand in this wondrous libation.

German Chocolate Cake - P320 / without alcohol P200
You can have cake and drink it too! This dessert in a glass is the real deal, right down to the coconut pecan frosting on the rim.

Coconut Chocolate Joy - P430 / without alcohol P200
A lovely medley of coconut, chocolate and nuts will make you think we melted a candy bar straight into your glass.

Banana Chunk - P450 / without alcohol P300
You like peanut butter, you like bananas and you like chocolate… so do we! Here’s three of our favorite things all rolled into one fabulous martini.

Raspberry Sin - P320 / without alcohol P200
This sinful treat will tease your taste buds. It’s made with juicy red raspberries and white chocolate with a fluffy white cloud floating on top.

Mint Chocolate- P380 / without alcohol P200
The famous pairing of mint and chocolate is elevated to a tasty new level making this mixture a favorite among chocolate connoisseurs.

Orange-Chocolate Truffle - P390 / without alcohol P200
This dark chocolate drink shines with the addition of zesty orange flavor and a light chocolaty orange foam. Dark chocolate just got a little brighter!
Ground Level, High Street Park, Shangri-La at the Fort,
30th Street Corner 3rd Avenue,
Bonifacio Global City, Taguig City
Tel. No.: 02 958-5175
Email: sugarfactory@sugarfactory.com.ph