

RESTAURANT WEEK 3-COURSE
DINNER FOR 45
Requires Full Table Participation

PAMPAGANA / APPETIZERS
CHOOSE 1

Lumpiang Hubad (n,vg) chilled long beans, jicama, celery, peanut sauce

(KFC) Kanto Fried Chicken golden crispy fried chicken, garlic aioli

Inihaw na Liempo lemon soda bbq pork belly, citrus-soy glaze, banana ketchup

Ensaladang Talong smoked Japanese eggplant, mango salsa, spinach crisp, shrimp paste

ULAM / MAINS
CHOOSE 1

Pancit Kabute (v) stir-fried egg noodles, mushrooms, chili garlic, fried egg

Maranao Gulay (vg) grilled broccolini, caulilini, whipped tofu, palapa

Fish Bicol Express grilled market fish, spicy coconut sauce, baby shrimp

Kare-Kare (n) braised beef cheeks, rich peanut stew, market vegetables

Lechon Belly pork belly, lemon grass, liver sauce

PAGHIMAGAS / DESSERT
CHOOSE 1

Buko Pandan young coconut, coconut cream

Leche Flan egg yolk, caramel, Tahitian vanilla