

FILIPINO HERITAGE BUFFET

89PP | + 51PP FREE FLOW DRINKS*

APPETIZERS

LUMPIANG SHANGHAI

crisp spring rolls with ground pork and vegetables | sweet chilli sauce

KILAWIN NA TANIGUE

fresh Spanish mackerel marinated in vinegar, onions, and chillies

UKOY

golden fritters of shrimp and vegetables | served with spiced vinegar dip

ENSALADANG TALONG

grilled eggplant salad with tomatoes, onions, and bagoong

MAINS

KARE-KARE

tender oxtail and vegetables simmered in a rich peanut sauce | served with bagoong

CHICKEN INASAL

grilled chicken marinated in lemongrass, calamansi, vinegar, and annatto oil

LECHON KAWALI

crispy deep-fried pork belly, served with house-made liver sauce

BISTEK TAGALOG

filipino-style beef steak sautéed with soy sauce, calamansi, and onions

LAING VEGAN

taro leaves stewed in coconut milk, garlic, and chilli

SIDES

SINANGAG | GARLIC FRIED RICE

fragrant rice stir-fried with golden garlic

PANCIT CANTON

stir-fried egg noodles with vegetables, pork, and shrimp

DESSERTS

TURON

sweet banana and jackfruit spring rolls glazed in caramel

PUTO AT KUTSINTA

duo of steamed rice cakes, topped with grated coconut

HALO-HALO STATION

build your own filipino shaved ice dessert: ube, leche flan, sago, sweet beans, jackfruit, nata de coco, and evaporated milk

Additional \$51 pp for free flow beer, wine, and non-alcoholic during dinner for those 18 years and over.

We support the responsible service of alcohol. Please drink responsibly.