

PATIKIM / ENTREE

FRESH VEGETABLE 15
SPRING ROLL *LUMPIANG SARIWA*

Freshly sourced stir-fried vegetables wrapped in thinly prepared pancake served with sweet garlic sauce (DF, CS, V)

PORK BBQ *INIHAW NA BABOY* 15
 Filipino street inspired pork barbeque skewers (DF, NF, CS)

CHICKEN BBQ *INASAL NA MANOK* 15
 Char-grilled southern Philippine style chicken skewers (GF, DF, NF, CS)

LETTUCE CUP PORK SISIG 15
 All time Filipino favorite twice cooked diced pork belly on fresh lettuce leaf (DF, NF, CS)

CRISPY SPRING ROLL 7/3 pcs
LUMPIANG SHANGAI

Filipino interpretation of traditional chinese spring roll stuffed with meat/vegetables served with fruity mango dip (DF, NF, CS)

FILIPINO STREET 20
FOOD PLATTER
 Special selection of fiesta classic Filipino finger food (DF, CS)

SOFT SHELL CRAB *BUNTAA* 22
 Crispy fried gently coated soft shell crab with rich coconut buntaa sauce (NF)
 (GF option)

Our menu is designed for sharing and may not arrive together.

We are able to make dishes mild, medium and spicy. Please ask advise from your server.

GULAY / VEGETABLE

CHOPSUEY 20
 Filipino style stir fried medley of vegetables (vegetarian / non vegetarian) (DF, GF, CS)

EGGPLANT SALAD *ENSALADA* 20
 Smoky roasted eggplant chunks and freshly prepared vegetables tossed in specially made sugar cane vinaigrette (vegetarian / non vegetarian) (GF, DF, NF)

FILIPINO-STYLE STIR 20
FRIED NOODLE *PANCIT GUISADO*
 A take on a Filipino classic of stir fried noodle and vegetables (vegetarian / non vegetarian) (DF, NF)

SPICY GREEN BEANS *GISING-GISING* 20
 Sauted green beans in a spicy coconut sauce combination seasoned with Filipino shrimp paste (GF, DF, NF)

SALU-SALO / MAIN

TWICE COOKED PORK BELLY <i>LECHON KAWALI</i>	28
Deep fried slow roasted pork belly served with different choices of condiments (DF, NF, CS)	
CHICKEN ADOBO <i>ADOBONG MANOK</i>	25
A Filipino signatred family comfort food of chicken portions braised in sweet, tangy and salty marinate (DF, NF, CS)	
SPICY STIR FRIED CHICKEN <i>SINING GUB</i>	25
Ethnic style wok fried chicken cutlets with chillies and herbs (DF,NF,CS)	
HOT AND SOUR BEEF SOUP <i>KANSI</i>	32
Mid-Philippine island hot and tangy soup of NZ beef osso bucco, slowly cooked til tender and served with winter vegetables (GF, DF,NF, CS)	
GRILLED BEEF SALPICAO	35
Flame grilled steak bringing out the beefy goodness of the meat paired with rich garlic flavoured marinate (DF, NF, CS)	
LAMB SHANK KULMA	32
Aromatic and tender pulled lamb shank in a tasty blend of coconut, herbs and spices (GF, DF, CS)	
IN HOUSE CALDERETA	32
Chef's rendition of traditional Filipino stewed goat meat pieces in rich tomato base, sauce and vegetables (DF, NF, CS)	
SIZZLING STUFFED SQUID <i>RELLENONG PUSIT</i>	25
A treat of grilled squid filled with freshly prepared salsa served on a hot-steamy plate (GF, DF, NF)	
SQUID ADOBO <i>ADOBONG PUSIT</i>	22
A take on a Filipino classic of sweet and salty deep fried pineapple cut calamari with squid ink adobo sauce (DF, NF)	
PRAWN CURRY <i>KARING HIPON</i>	30
Filipino style curried prawns cooked with coconut milk and various spices, influenced by our Indo-Malay heritage (DF, NF)	
FISH ESCABECHE	Market price
Juicy deep fried market fish fillets of the day, topped with fruity tangy and sweet tamarind sauce and vegetables (DF, NF)	

SIDES

GARLIC or PLAIN RICE
PEANUT ADOBO

Small / Large

3/8
3

SA MATAMIS / DESSERT

**Chef's selection of Filipino-Kiwi inspired
sweet platter comes with: 18**

PURPLE YAM CAKE

Moist chocolate cake made with cocoa powder topped with purple yam jam

PERSIMMON TABLEA MOUSSE

White chocolate and tablea dome filled with persimmon tablea mousse

APPLE FLAMBE CHOCO-COCO GANACHE

Green apple flambe with white chocolate ganache
and finished with toasted coconut

KUMARA CAKE WITH RHUBARB

Kumara moist cake layered with mashed kumara and rhubarb compote

UBE HALAYA FLAN 12

Layered chilled cream cake with purple yam jam

SANS RIVAL 12

Buttercream sandwiched cookie, meringue & pistachios

TEA 6

All tea served in a pot, good for sharing

AZTECA D'ORO

Organic South African Bush tea with
Madagascar cacao and caramel

BRITISH BREAKFAST

Black tea blend of Assam, chinese and
ceylon tea

COPA CABANA

Organic South African bush tea with
pineapple, mango and basil

LEMON GINGER MINT

Herbal tisane of peppermint, ginger and
lemon myrtle

EARL GREY LAVENDER

Black tea with provencal lavender and
calabrian bergamot

MARRAKESH MINT

Green tea with mint and lemongrass

CHAMOMILE DREAM

Herbal bouquet of chamomile, marigold
and lavender

COFFEE

ESPRESSO · LONG BLACK 4

CAPPUCCINO · LATTE 5