



A la Carte Menu
available Monday to Sunday
Lunch from 12-3pm and Dinner from 6-10pm

PULUTAN (APPETIZERS)

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| Queso de Bola Dip | 5.00 |
| Baked native edam cheese served with pandesal crostini and jam | |
| Fresh Vegetable Lumpia | 6.00 |
| Fresh spring roll wrapper filled with vegetables, roasted garlic peanuts in a peanut sauce | |
| Crispy Squid | 7.75 |
| Deep fried crispy squid cut in julienne strips with a chili honey and garlic glaze topped with spring onions | |
| Chef Lorenzo's Pork Sisig | 7.50 |
| Chopped seared pork belly with pickled apples and caramelised shallots topped with fried egg | |
| Kilawin | |
| Fresh fish ceviche marinated in cane vinegar with red onions, cucumbers, peppers and radish | |
| <i>Tuna</i> 10.25 | <i>Salmon</i> 10.00 |
| Patotim | 8.00 |
| Slow cooked duck in a steam bun with lettuce | |
| Tinapa Roll | 7.75 |
| Shredded smoked fish with red eggs and tomatoes in a spring roll wrapper served with pinakurat (spiced) vinegar | |
| Beef Salpicao | 8.50 |
| Marinated sirloin beef sautéed with olive oil and garlic | |
| Pinoy Fried Chicken | 7.50 |
| Crispy chicken rubbed in our special tamarind sauce served with banana catsup | |
| Fish Balls | 6.00 |
| Fish balls with crispy leeks, infused cane vinegar and sweet soy sauce | |
| Sweet Potato, Carrot and Shrimp Fritters (Ukoy) | 5.75 |
| Crispy shredded sweet potato, carrots and shrimps served with vinegar sauce | |
| Cheese and Vigan Longganisa Dumplings | 7.00 |
| Minced garlic pork sausage and cheese in a spring roll | |
| The General's Combo Platter | 18.50 |
| Appetiser sampler featuring pork barbecue, fried chicken, tinapa roll, crispy squid and queso de bola dip with pandesal crostini | |

ENSALADA (SALADS)

- Ensaladang Filipina** 8.00
Combination of native vegetables and leafy greens, with tomatoes, onions and salted eggs served with a sweet sour vinaigrette dressing
- Pomelo Salad (Seasonal)** small 4.50 large 7.50
Lollo Rosso lettuce with native grapefruit and salted egg drizzled with strawberry vinaigrette
- Pinoy Caesar Salad** small 4.50 large 7.50
Gem lettuce topped with dried fish and served with pandesal croutons in a ceasar salad dressing
- Ensaladang Talong** 7.50
Aubergine salad layered with tomatoes, green and red bell peppers and onions drizzled with coconut vinaigrette

GULAY (VEGETABLE) SIDE DISHES

- Lechon Kangkong** 5.75
Water spinach cooked in oyster sauce and garlic topped with crispy roasted pork
- Taro Leaves Laing** 5.50
Sauteed taro leaves in coconut milk topped with crispy leeks
- Ginataang Sigarillas with Tinapa** 6.50
Winged beans cooked in coconut milk and topped with smoked fish
- Chop Suey** 5.50
Stir fry mixed vegetables of cauliflower, chayote, red and green bell peppers, sugar snaps, mushrooms and shrimps bound in a starch-thickened sauce
- Bagnet Pakbet** 5.50
Mixed vegetables sauteed in shrimp paste topped with bagnet (crispy pork belly)
- Kamote Fries** 4.50
Sweet potato fries with melted cheese

KANIN (RICE) DISHES

- Pandan Rice** small 2.50 large 4.00
Pandan infused boiled rice
- Traditional Garlic Fried Rice** small 2.50 large 4.00
Refried rice with a hint of garlic and the taste of home
- Adobo Rice** large 4.00
Fried rice with adobo Romulo sauce topped with crispy garlic
- Bagoong Rice** large 4.50
Shrimp paste fried rice with eggs, mangoes and tomatoes
- Vigan Longganisa Fried Rice** large 4.00
Fried rice with minced garlic pork sausage

ULAM (MAINS) SHARING PLATES

- Lola Virginia's Chicken Relleno** 15.50
Roasted chicken stuffed with ground pork, raisins, chorizo and peas

Tito Greg's Kare-Kare

A stew in a peanut-based sauce served with steamed vegetables and our artisan flavoured bagoong (shrimp paste)

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| <i>Beef and Oxtail</i> | 17.50 |
| <i>Seafood</i> | 18.50 |

Flying Fish

14.50

Deep fried tilapia with our special sauces: spicy vinegar, bagoong (shrimp paste) and soy sauce with lime

Beef Caldereta

17.50

Chunks of beef stewed meat with peppers, potatoes, garden peas then slow cooked in tomato sauce and topped with parmesan cheese

Binagoongang Boneless Crispy Pata

14.50

Deboned crispy pork leg with tomato shrimp sauce, spicy vinegar and soy sauce with lime served with aubergines

Sandie's Grilled Bacolod Chicken

15.00

Half a grilled chicken marinated in a mixture of lime, pepper, vinegar, annatto and garlic rub served with aubergine and cilantro sauce

Crispy Beef Short Ribs Tadyang

17.50

Slowed cooked beef ribs topped with a honey chili glaze served with jicama coleslaw

Sinigang

Filipino soup cooked in tamarind broth served with aubergine, green beans and daikon

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| <i>Salmon</i> | 18.00 |
| <i>Pork</i> | 16.00 |
| <i>Seafood</i> | 17.50 |

Adobo Romulo Style

Twice cooked meat marinated in vinegar, soy sauce and garlic with glazed shallots and sweet potato mash

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| <i>Chicken & Pork Belly</i> | 15.50 |
| <i>Lamb Shank</i> | 18.00 |
| <i>Beef</i> | 17.50 |

Prawns in Aligue Sauce

21.00

Prawns sautéed in olive oil, garlic, coconut milk and aligue (crab roe) served with green beans

Lechon Kawali

17.50

Deep fried pork belly served with aubergine mash and liver sauce

PANCIT (NOODLE) & PASTA DISHES

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| Lola Felisa's Crispy All-Vegetable Canton | 12.00 |
| Crispy canton noodles topped with shiitake mushrooms, babycorn and beanspouts | |
| Pansit Palabok | 13.50 |
| Rice noodle dish with shrimp sauce and topped with mixed seafood, minced pork, crushed pork crackling, scallions, fried garlic and hard boiled eggs | |
| Pansit Bihon Guisado | 11.50 |
| Thin rice noodles sautéed in garlic, onions and soy sauce with chicken, shrimp and vegetables | |
| Linguini with Prawns in Aligue Sauce | 17.50 |
| Prawns and shrimps sautéed in garlic, olive oil, coconut milk and crab roe served with linguini noodles | |
| Penne Carbonara with Vigan Longganisa | 14.00 |
| Rich creamy sauce with parmesan cheese and topped with crispy vigan longganisa (minced garlic pork sausage) | |

MINATAMIS (DESSERTS)

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| Sans Rival | 7.00 |
| Unrivalled modern Filipino dessert made with dulce de leche buttercream, cashews, chewy and sweet meringue | |
| Suman Latik | 6.50 |
| Rice cake with coconut mouse and dark coconut sauce | |
| Banana Turon | 6.00 |
| Banana fritters served warm with toffee sauce | |
| Mango Float | 7.00 |
| Layers of graham crackers, and whipped cream topped with fresh mangoes | |
| Ube-licious | 7.50 |
| Crunchy puff pastry filled with ube cream, dusted macapuno balls, coconut meringue and ube puree served | |
| Choco-loko | 7.50 |
| Native chocolate fondant, lemon chantilly and ube puree | |

Guest with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages. Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

A discretionary 12.5% gratuity will be added to your bill. All prices include VAT.

Vegetarian and gluten-free options available