



Optional Aperitif Extra £6pp: **Champagne Cocktail**, kwai feh lychee liquor, chilli, lemongrass, ginger & lemon

**£22pp**

**Menu feeds 4 guests**

**Ukoy Fritter** sweet potato, carrot, butternut, lemongrass chilli dip

**Pork Lumpia Spring Rolls** atchara, kalamansi patis, gem lettuce

**Veggie Option**

**Halloumi Fingers** paprika, tomato chilli jam

**Burnt Eggplant Salad** toasted coconut, cherry tomato, apple, beetroot, hazelnuts (ve/n)

**Kamote Sweet Potato** celery, raisins, chilli dijon dressing (v)

**Grilled Daing Mackerel** burnt butter, ginger, bottarga, water spinach

**Crispy Pork Belly** humba, jalapeno red onion salsa, green peppercorn

**Veggie Option**

**Ginataan Curry** squash, green papaya, beans, moringa

**Pinakbet** bok choy, butternut squash, tomato, eggplant (v)

**Chicken Relleno** raisin & carrot stuffing, kalamansi soy sabayon

**Longanisa Fried Rice** peppers, longanisa mince, chilli sambal, fried egg

**Veggie Option**

**Tofu Dinuguan** jackfruit, black bean, shiitake

**Fried Rice** peppers, chilli sambal, fried egg

**Chef's selection of desserts**

Our menu is designed for sharing, please ask for advice on portion sizes  
If you have any allergies or dietary requirements please inform a member of staff.

A 12.5% discretionary service charge has been added to your bill.



Optional Aperitif Extra £6pp: **100Hoxton Champagne Cocktail**, kwai feh lychee liquor, chilli, lemongrass, ginger & lemon

**£27.50pp**

**Menu feeds 4 guests**

**Ukoy Fritter** sweet potato, carrot, butternut, lemongrass chilli dip

**Pork Lumpia Spring Rolls** atchara, kalamansi patis, gem lettuce

**Veggie Option**

**Halloumi Fingers** paprika, tomato chilli jam

**King Prawn Kinilaw** green papaya, achiote oil, chilli fish sauce, pickled cucumber (gf)

**Kilawin Kinilaw** chilled sea bream, mango, jalapeno, red pepper, coconut (gf)

**Veggie Option**

**Burnt Eggplant Salad** toasted coconut, cherry tomato, apple, beetroot, hazelnuts (ve/n)

**Kamote Sweet Potato** celery, raisins, chilli dijon dressing (v)

**Burrata** fresh pomelo, kalamansi syrup, togarashi, sourdough (v)

**Grilled Daing Mackerel** burnt butter, ginger, bottarga, water spinach

**Crispy Pork Belly** humba, jalapeno red onion salsa, green peppercorn

**Veggie Option**

**Ginataan Curry** squash, green papaya, beans, moringa

**Pinakbet** bok choy, butternut squash, tomato, eggplant (v)

**Chicken Relleno** raisin & carrot stuffing, kalamansi soy sabayon

**Longanisa Fried Rice** peppers, longanisa mince, chilli sambal, fried egg

**Veggie Option**

**Tofu Dinuguan** jackfruit, black bean, shiitake

**Fried Rice** peppers, chilli sambal, fried egg

**Grilled Gurnard** wrapped in banana leaf, pineapple coconut sambal, lime (gf/df)

**Veggie Option**

**Laing Taro Leaves** coconut milk, taro crisp

**Steamed Rice** sweet potato rice seasoning

**Chef's selection of desserts**

**OR**

**Spiced Old Fashioned**, allspice syrup, Whiskey Thief bourbon, star anise

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Optional Aperitif Extra £6pp: **Champagne Cocktail**, kwai feh lychee liquor, chilli, lemongrass, ginger & lemon

**£34.50pp**

**Menu feeds 4 guests**

**Ukoy Fritter** sweet potato, carrot, butternut, lemongrass chilli dip

**Pork Lumpia Spring Rolls** atchara, kalamansi patis, gem lettuce

**Veggie Option**

**Halloumi Fingers** paprika, tomato chilli jam

**King Prawn Kinilaw** green papaya, achiote oil, chilli fish sauce, pickled cucumber (gf)

**Kilawin Kinilaw** chilled sea bream, mango, jalapeno, red pepper, coconut (gf)

**Veggie Option**

**Burnt Eggplant Salad** toasted coconut, cherry tomato, apple, beetroot, hazelnuts (ve/n)

**Kamote Sweet Potato** celery, raisins, chilli dijon dressing (v)

**Burrata** fresh pomelo, kalamansi syrup, togarashi, sourdough (v)

**Grilled Gurnard** wrapped in banana leaf, pineapple coconut sambal, lime (gf/df)

**Soft Shell Crab** honey garlic aliga sauce (df)

**Veggie Option**

**Laing Taro Leaves** coconut milk, taro crisp

**Steamed Rice** sweet potato rice seasoning

**Grilled Daing Mackerel** burnt butter, ginger, bottarga, water spinach

**Crispy Pork Belly** humba, jalapeno red onion salsa, green peppercorn

**Veggie Option**

**Ginataan Curry** squash, green papaya, beans, moringa

**Pinakbet** bok choy, butternut squash, tomato, eggplant (v)

**Chicken Relleno** raisin & carrot stuffing, kalamansi soy sabayon

**Longanisa Fried Rice** peppers, longanisa mince, chilli sambal, fried egg

**Veggie Option**

**Tofu Dinuguan** jackfruit, black bean, shiitake

**Fried Rice** peppers, chilli sambal, fried egg

**Chef's selection of desserts**

**OR**

**Hoxton Espresso Martini**, frangelico, cherry heering, coffee heering, vanilla

**Spiced Old Fashioned**, all spice syrup, woodford reserved bourbon, star anise

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