



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

£41.50pp
Menu feeds 4 guests

Halloumi Fingers banana ketchup

Pork Lumpia Spring Rolls atchara, kalamansi patis, gem lettuce
2 Different **Kinilaw of the Day**

Veggie Option:

Burnt Eggplant toasted coconut, cherry tomato, apple, beetroot, hazelnuts (ve/n)
Camote Roasted Sweet Potatoes herbs, chilli, mustard mayo dressing, capers (gf)
Ukoy Fritter sweet potato, carrot, butternut, lemongrass chilli dip

Soft Shell Crab Ginataan eggplant, beans, pak choi
Oxtail Kare Kare Croquettes peanut shrimp sauce, eggplant, pak choy
Roasted Root Vegetables

Veggie Option

Chef's special
Stuffed Aubergine

Pan Fried Duck Breast savoy cabbage, Humba sauce, pineapple & carrot pickle
300g Rib Eye Steak miso & sichuan peppercorn sauce, wasabi butter charred broccoli
Longanisa Fried rice peppers, longanisa mince, chilli sambal, fried egg

Veggie Option

Ginataan Coconut Pumpkin Curry pumpkin, beans, eggplant, pak choi (vegan/gf)
Tofu Dinuguan jackfruit, mushroom, cashew(vegan/v/n)
Veggie Fried Rice

Chef's selection of desserts
or **Cherry Coke Old Fashioned** or **Espresso Martini**

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.