



2025 - 2026

Exquisite Global Cuisine for Every Occasion

Filipino Menu



## Appetizers/Starter

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### Lumpia (Spring Rolls)

Filled with vegetables, pork, or shrimp, served with sweet chili sauce or banana ketchup

### Ensaladang Talong

Grilled eggplant salad with tomatoes, onions, and salted egg

### Tokwa't Baboy

A combination of crispy fried tofu and boiled pork belly served with a tangy soy-vinegar sauce

### Dynamite Rolls

Stuffed green chilies with cheese and ground meat, wrapped in lumpia wrappers and deep-fried

### Banana Cue

Deep-fried caramelized saba bananas on skewers  
A mix of sweet and savory when paired with other dishes

### Calamares

Deep-fried squid rings in a crispy batter, served with tartar or garlic mayo dip

### Kwek-Kwek

Quail eggs in an orange batter, deep-fried and served with a tangy vinegar dip

### Ukoy (Shrimp Fritters)

Crispy fritters made with shrimp, vegetables (like bean sprouts or sweet potatoes), and batter with a spicy vinegar dipping sauce

### Chicharon (Pork Cracklings)

Crispy pork skin, often paired with vinegar or spicy dipping sauces

### Sisig Croquettes

A modern take on sisig, shaped into balls, breaded, and deep-fried for bite-sized goodness

### Pancit Canton Mini Cups

Stir-fried noodles with vegetables, meat, and seafood served in bite-sized portions



## Main Course

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### Caldereta

A tomato-based stew made with goat, beef, or chicken, with potatoes, carrots, and bell peppers. Sometimes enriched with liver spread

### Kare-Kare

Oxtail stew with peanut sauce, served with bagoong (fermented shrimp paste) on the side

### Sinigang

A sour tamarind-based soup with pork, shrimp, or fish, and vegetables like radish, okra, and water spinach. Known for its tangy and comforting flavor

### Pancit Canton

Stir-fried noodles with vegetables, meat, and shrimp, seasoned with soy sauce and calamansi

### Bulalo

A hearty beef soup made with shank bones, marrow, and vegetables like corn and cabbage. Perfect for cold weather

### Laing

Taro leaves cooked in coconut milk and chili, often served with rice and fried fish

### Chicken or Pork Adobo

Braised in soy sauce, vinegar, garlic, and bay leaves; a signature Filipino dish

### Grilled or Fried Bangus (Milkfish)

Served with tomatoes and onions or marinated with soy sauce and calamansi

### Bicol Express

A spicy and creamy dish made with pork, chilies, and coconut milk. It hails from the Bicol region, known for its love of heat and coconut-based dishes

### Chicken Inasal

A grilled chicken marinated in calamansi, lemongrass, garlic, and annatto oil, served with rice and a side of dipping sauce

### Tinola

A light chicken soup with ginger, green papaya, and chili leaves, often served as a comforting meal

### Crispy Pata

Deep-fried pork knuckles served with a soy-vinegar dipping sauce. Known for its crispy skin and tender meat

### Sisig

A sizzling dish made of chopped pig's face, ears, and liver, seasoned with calamansi, chili, and onions, often served with a raw egg on top

### Pinakbet

A vegetable stew made with squash, bitter melon, eggplant, and shrimp paste

### Adds On

#### Whole roasted pig

Whole roasted pig, a classic at Filipino celebrations. For smaller weddings, this could be served as Lechon Kawali (crispy fried pork belly)

Roasted Piglet (Half Piglet): 8–9 lbs for \$180

Roasted Piglet (Full Piglet): 16–18 lbs for \$280

Roasted Pig (Medium): 30–40 lbs for \$500

Roasted Pig (Large): 50–60 lbs for \$800



## Sides

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### Pancit Bihon or Canton

Stir-fried noodles with vegetables, shrimp, and chicken

### Pinakbet

A vegetable medley cooked with bagoong, often featuring squash, eggplant, and bitter melon

### Atchara (Pickled Papaya)

A tangy and sweet pickled green papaya, often served with grilled or fried dishes like pork barbecue or fried fish

### Laing

Taro leaves cooked in coconut milk with chili, shrimp paste, or dried fish. A rich and flavorful side dish

### Puto (Steamed Rice Cakes)

Soft and fluffy rice cakes that pair well with savory dishes like pancit or dinuguan

### Binagoongan Vegetables

Vegetables like eggplant, okra, and bitter melon sautéed with shrimp paste for a salty and savory flavor

### Buko Salad (Coconut Salad)

A sweet and creamy side dish made with young coconut, condensed milk, cream, and mixed fruit

### Garlic Rice or Plain Rice

Essential for a Filipino meal

### Ensaladang Talong (Eggplant Salad)

Grilled or boiled eggplant mixed with tomatoes, onions, and sometimes salted egg, dressed with vinegar or calamansi

### Gising-Gising (Spicy Vegetable Stir-Fry)

A spicy and creamy dish made with green beans, coconut milk, and chili peppers

### Pipino Salad (Cucumber Salad)

A refreshing mix of cucumbers, onions, and tomatoes dressed with vinegar, sugar, and salt

### Kangkong Adobo

Water spinach stir-fried in a savory adobo sauce (soy sauce, vinegar, and garlic)

### Toge Guisado (Sautéed Bean Sprouts)

A simple yet delicious stir-fry of bean sprouts with tofu, carrots, and sometimes pork



## Dessert

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### Halo-Halo

Layered shaved ice dessert with sweet beans, jellies, fruits, and leche flan, topped with ube ice cream

### Leche Flan

Rich custard dessert with caramelized sugar

### Bibingka

A type of rice cake often served with salted egg and grated coconut

### Ube Halaya

A sweet, purple yam jam made with ube, condensed milk, and butter. Often served as a standalone dessert or used as a topping for other dishes

### Puto

Soft and fluffy steamed rice cakes, often topped with cheese or salted egg

### Kutsinta

A chewy and slightly sweet, steamed rice cake with a sticky texture, typically served with grated coconut

### Turon

Deep-fried banana rolls made with saba bananas and jackfruit wrapped in spring roll wrappers and caramelized in brown sugar

### Cassava Cake

A moist and chewy cake made with grated cassava, coconut milk, and condensed milk, baked with a creamy topping

### Biko

A sticky rice dessert cooked in coconut milk and brown sugar, often topped with latik (caramelized coconut cream)

### Maja Blanca

A creamy coconut milk pudding with corn kernels and a gelatin-like texture, topped with toasted coconut or latik

### Polvoron

A crumbly and sweet shortbread-like treat made from toasted flour, powdered milk, butter, and sugar

### Sapin-Sapin

A colorful layered rice cake made from glutinous rice flour and coconut milk, with distinct flavors like ube and jackfruit

### Banana Cue

Caramelized saba bananas skewered on sticks, a street-food favorite that doubles as a dessert

### Pichi-Pichi

A soft and chewy dessert made from cassava, coated in grated coconut or cheese



## Ginataang Bilo-Bilo

A warm coconut milk dessert with sticky rice balls, saba bananas, sweet potato, and tapioca pearls

