

## DESSERTS

<b>Sans Rival</b>	5.50
Unrivalled modern Filipino desert made with dulce de leche buttercream, cashews, chewy and sweet meringue with vanilla ice cream	
<b>Suman Latik</b>	5.50
Rice cake with coconut cream and dark coconut sauce	
<b>Banana Turon</b>	5.50
Banana fritters served warm with a side of our banoffee ice cream and toffee sauce	
<b>Halo Halo</b>	7.00
A merry mix up of flavours and textures from the exotic islands – ube ice cream, glazed banana, jackfruit gel, pandan jelly, milk granatee and coconut	
<b>Selection of Ice Cream</b>	4.50
Mango, Ube, Coconut or Jackfruit	

<b>TEA</b>	3.00
English Breakfast, Jasmine, Earl Grey, Green, Peppermint, Salabat, Decaf Tea	

## COFFEE

Two hundred years ago, the Philippines was one of the world's top coffee producers. Barako also known as liberica coffee is a rare and exotic coffee grown primarily in the Philippines. It is sourced in Batangas, Philippines and hand roasted in London. The liberica species is rare & exotic, grown only in 3 out of the 70+ coffee producing countries in the world.

Espresso Single	1.50
Espresso Double	2.50
Cappuccino	2.75
Americano	2.50
Latte	2.75
Hot Chocolate	3.00
Mocha	3.00
Macchiato Single	1.50

## STARTERS

<b>Bangus Paté</b>	7.85
Smoked milkfish spread with orange segments, orange puree, caviar & crostini	
<b>Fresh Vegetable Lumpia</b>	5.00
Fresh lumpia wrapper filled with vegetables, roasted garlic peanuts in a peanut sauce	
<b>Crispy Squid</b>	7.25
Deep fried crispy squid with a chili honey and garlic glaze topped with spring onions	
<b>Chef Lorenzo's Pork Sisig</b>	7.50
Chopped seared pork belly with pickled apples and caramelised shallots topped with fried egg	
<b>Tuna Kilawin</b>	10.25
Tuna ceviche marinated with cane vinegar with red onions, cucumbers, peppers and radish	
<b>Patotim</b>	7.25
Slow cooked duck in a steam bun with lettuce	
<b>Tinapa Roll</b>	6.00
Shredded smoked fish with red eggs and tomatoes in a spring roll wrapper	

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

## SALADS

### The Family Ensalada

Mixed green leaf salad with white cheese fritters, corn kernels and house dressing

6.50

### Pomelo Salad (Seasonal)

Lollo Rosso lettuce with native grapefruit and salted egg drizzled with strawberry vinaigrette

6.50

### Pinoy Caesar Salad

Gem lettuce topped with dried fish and served with pandesal croutons in a ceasar salad dressing

6.50

## VEGETABLE SIDE DISHES

### Lechon Kangkong

Water spinach cooked in oyster sauce and garlic topped with crispy roasted pork

4.50

### Taro leaves Laing

Sauteed taro leaves in coconut milk topped with crispy leeks

4.50

### Ginataang Sigarillas with Tinapa

Winged beans cooked in coconut milk and topped with smoked fish

4.50

### Bagnet Pakbet

Mixed vegetables sauteed in shrimp paste topped with bagnet

4.50

## RICE DISHES

### Pandan Rice

Pandan infused boiled rice

2.50

### Traditional garlic fried Rice

Refried rice with a hint of garlic and the taste of home

2.50

### Bagoong Rice

Shrimp paste fried rice with eggs, mangoes and tomatoes

4.00

## MAINS (SHARING PLATES)

### Lola Virginia's Chicken Relleno

Roasted chicken stuffed with ground pork, raisins, chorizo and peas

13.50

### Tito Greg's Kare-kare

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

### Beef and Oxtail

16.00

### Seafood

18.00

### Flying Fish

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

12.50

### Lamb Kaldereta

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

18.00

### Binagoongang Boneless Crispy Pata

Deboned crispy pork leg with aubergine salsa and tomato shrimp sauce

13.50

### Sinigang na Salmon sa miso

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

15.00

### Adobo Romulo style

Twice cooked chicken and pork belly with glazed shallots and sweet potato mash

14.50

### Lola Felisa's Crispy All-Vegetable Canton

Crispy canton noodles topped with shiitake mushrooms, babycorn and bean sprout

10.25

### Pansit Puti

Bihon noodles cooked in olive oil and garlic chips, topped with prawns, chicken, spring onions and hard boiled eggs

10.75

