



P U L U T A N

Dynamite Lumpia(ve)
A fried spring roll, stuffed with mixed mushrooms & vegan cheddar 2.50ea

BBQ Pork Skewer
Diced pork collar marinated in Soy sauce, 7up, banana ketchup & calamansi 3.00ea

‘Bistek’ Tartare
Raw bavette dressed with calamansi & soy sauce. Yeasted onion puree, burnt leek emulsion, roasted and crispy shallots 6.00

Sarap wings
Crispy fried chicken wings in a banana ketchup, soy sauce, garlic & ginger sauce 6.00

White wine
ANCESTREL Litron Blanc Jean-François Debourg Beaujolais, France 6.50/48

Red Wine
ANCESTREL Litron Rouge Jean-François Debourg Beaujolais, France 6.50/48

L E C H O N

Our signature slow roasted pork belly. Rolled and stuffed with Lemongrass, garlic, chilli and ginger

150g - with sauces only 8.50

300g - with sauces only 16.00

600g - with sauces only 30.00

with rice & atchara

150g - 1 person 12.50

300g - 2-3 people 24.00

600g - 4-5 people 45.00

All served with Mang Tomas and spiced coconut vinegar

D R I N K S

Pale Ale
Metroland Session IPA, Two Tribes Brewery, 3.8% ABV 5.00

Lager
Coldharbour Lager, Brixton Brewery, 4.4% ABV 5.00

R I C E B O W L

Tortang Talong (v)
Charred aubergine omelette, fermented tomato and chilli relish 9.50

Jackfruit Bicol Express (ve)
Young jackfruit & green beans braised in a spicy & aromatic coconut stew 10.50

Fried Chicken Sinigang
Crispy chicken leg with a sour tamarind & tomato seasoning, sour sinigang chicken gravy 12.00

Soft drinks
Coke, Diet Coke, 7Up 2.50

E X T R A S

Jasmine Rice (ve)
Steamed Jasmine rice topped with crispy garlic 3.00

Atchara (ve)
Pickled kohlrabi, carrot, green papaya, ginger garlic & chilli 3.00

Kale Laing (ve)
Kale slowly braised in coconut milk, ginger, garlic and chili 4.50

D E S S E R T

Burnt Cassava Cheesecake (v) 5.50

(v) Vegetarian (ve) vegan
Speak to a staff member if you have any food allergies or dietary requirements