

MENU

SMALL PLATES

Lumpia with Shrimp – 15

Filipino Staple Fried Pork Egg Rolls and Shrimp with Ada Boom Sauce

Filipino-Style Chicken BBQ Skewers – 12

Chicken Thighs Marinated in Filipino-Style BBQ Sauce with SVC Sauce

Calamari – 15

Deep Fried Squid Tossed in Tamarind Dry Rub with Ada Boom Sauce

Tuna Kinilaw (Ceviche)* – 19

Filipino twist on ceviche. Succulent chunks of sashimi-grade tuna marinated in a zesty mixture of vinegar, calamansi and ginger in a bed of Tomatoes, Cucumber and Coconut Espuma with Shrimp Crackers

Cheesy Mussels – 17

Mussels Grilled in Cheddar Jack, Mozzarella, Cotija with Whipped Calamansi Ricotta

Crispy Pork Belly Sisig – 18

Crisp-fried Pork Belly tossed with sautéed onions, garlic, and chili pepper, served sizzling and topped with Calamansi Espuma

MAIN DISH

Cebu Lechon – 38

Duroc Pork Belly Slow-Roasted for 3 Hours Marinated in a Secret Blend of Herbs, Spices and Aromatics with a side of Pinakurat Salad. **Limited Availability.**

Branzino Wrapped in Banana Leaf – 48

Fresh Branzino Fish steamed in a Fragrant Banana Leaf Wrapper Marinated with Ginger, Green Onion, Tomato and Soy Sauce. **Limited Availability.**

Ribeye Salpicao* – 38

8oz Prime Ribeye Chunks Sauteed in Garlic, Butter and Special Sauce nestled in Mashed Potatoes

Adobo Glazed Salmon* – 28

Grilled Salmon Drizzled in Adobo Glaze with a side of Stir-Fry Asparagus

Gambas & Mussels Rice Noodles – 26

Stir Fried Rice Noodles with Shrimp, Mussels, and Green Onions in Special Gambas Sauce

SIDES

Stir-Fry Asparagus – 10

Stir Fried Asparagus in Sweet and Chilli Sauce with Garlic

Sweet Potato Fries – 8

Garlic Rice – 3

Jasmine Rice – 2

Ube Cream Cheese Pan de Sal (3pcs.) – 9

DRINKS

NA Sangria Spritz – 12

Choice of Sparkling Chardonnay or Rosé, Seasonal Fruits

Strawberry Calamansi Soda – 7

Lychee Mango Soda – 7

Coconut Water Foam – 6

Topped with choice of Ube Foam, Pandan Foam, or Match Foam

Ube Virgin Painkiller – 6

Ube-infused drink with Orange Juice, Coconut Syrup and Pineapple Juice

Softdrinks in Can – 3

Sprite, Coke, Diet Coke

Calamansi Juice – 4.50

San Pellegrino – 4

CORKAGE FEE – 15

**Consuming raw or undercooked Meat, Poultry, Seafood, Shellfish, or Eggs may increase the risk of foodborne illnesses, especially if you have medical conditions.*

-Notify Servers of food allergies. Anything fried is cross contaminated with soy, shellfish, dairy, and sesame-

-Foods have cross contact with GLUTEN-

-A 20% Automatic Gratuity will be applied to tables with 5 or more people-

-Prices are subject to change without prior notice-



DESSERT

Halo-Halo – 15

Ube Tres Leches Shaved Ice, Banana Caramel Macapuno (Coconut Strips), Turon Flan Cheesecake Kaong (Sugar Palm Fruit), Nata De Coco (Coconut Jelly), Granola

Buko Pie – 12

A classic Filipino dessert made with a flaky pie crust, filled with tender macapuno strips, coconut water, whole milk, and a touch of vanilla for a creamy and indulgent coconut filling. Perfectly golden and rich in tropical flavors.

Ube Basque White Chocolate Cheesecake – 12

A rich and creamy Basque-style cheesecake infused with ube and white chocolate, wrapped in a fragrant banana leaf. Finished with a sprinkle of salted egg for a delightful contrast of sweet and savory flavors.

COFFEE & TEAS

Affogato – 6

Ube Cupcake Ice Cream

Cappuccino – 5.00

Americano – 4.50

Espresso

Single Shot – 2.00

Double Shot – 3.50

Japanese Teas – 6

Genmaicha

Sencha Green

Hojicha

