

STEAMED BAO BUNS

GENERAL TAO BAO {2pc}
fried chicken, onion pickle, lemon mayo 16.0

SIO BAO {2pc}
pork belly asado, pickled greens, quail eggs 16.0

WAGYU BISTEK BAO {2pc}
roast picanha, beef dip jus, calamansi mayo 20.0

SMALL PLATES

NOT YOUR LOLA'S LUMPIA
longganisa, yuzu kosho, banana ketchup, spiced vinegar,
pickled chilli 10.0

GRILLED LIEMPO SKEWER {2pc}{gf}
pork belly, pickled mustard seeds, chili mignonette,
house hoisin 14.0

CRISPY MAPO TOFU {veg,v}
mushroom yu xiang, chili oil, scallions 16.0

FIERY FILIPINO STYLE SLAW {sh,gf,v}*
ruby mango, green papaya, honey sunflower seeds, bagoong
vinaigrette, calamansi 17.0

FRIED BRUSSELS SPROUTS {veg,v*,gf*}
spiced vinegar, maple, manchego cheese 17.0

DUCK DUMPLINGS {6pc}
duck confit, foie gras, shaoxing chicken jus 18.0

BUTTERFISH KINILAW {gf*}
coconut crema, pineapple lemongrass dressing, ginger
scallion 19.0

GRILLED LA BBQ RIBS {gf}
pineapple brine, filipino bbq sauce, charred scallion salad 22.0

{v} vegan {gf} gluten free {veg} vegetarian {sh} contains shellfish

*indicates the dish can be made to suit the allergy or dietary restriction upon request

18% gratuity may be added to parties of 6 or more
prices do not include taxes and gratuity
split guest cheques may not always be possible

CHEF'S SELECTION

take a tour of our Chef's favourite dishes
through his five-course curated menu
85.0 per person, minimum of 2 guests

SIGNATURES

GINGER SCALLION CHILLI NOODLES {veg,v,gf*}
kuan miao noodle, mushroom lurou, kombu dashi 26.0

TOCINO PORK SECRETO FRIED RICE {gf}
pampanga marinade, pickled papaya & pea shoots, crispy garlic 26.0

FILIPINO-STYLE FRIED CHICKEN
atchara fennel salad, inasal chicken gravy 28.0

TORCHED WAGYU CHOW MEIN {veg*}
australian wagyu, seasonal vegetables, chow mein sauce 32.0

LOBSTER XO JIAOZI {sh}
nova scotia lobster dumplings, lobster xo crema, pea tendrils 32.0

SEA BASS BICOL EXPRESS {gf*}
lemongrass coconut stew, bagoong, scallion sambal, pea salad 36.0

KOREAN BEEF SHORT RIB {sh*,gf}
bulgogi braise, kimchi slaw, nori rice 55.0

SWEETS

UBE TIRAMISU
ube mascarpone, cafe du monde, chocolate hazelnut cookie 10.0

MISO STICKY TOFFEE PUDDING
butterscotch sauce, sesame tuile, white chocolate ganache 11.0

Executive Chef, Francis Bermejo
Chef de Cuisine, Phillip Dela Cruz

OUR SUPPLIERS

Woodward Meat Purveyors, Oakville, Ontario; Bondi Produce, Ontario; Daily Seafood, Ontario