



## FILIPINO RESTAURANT MONTH CHEF'S SELECTION

\$75 per person

*serves two*

*To celebrate Filipino Restaurant Month Chef Bermejo has prepared a special Filipino inspired tasting menu, made to be enjoyed by hand*

### FIERY FILIPINO SLAW LETTUCE WRAP

ruby mango, green papaya, honey sunflower seeds, bagoong vinaigrette, calamansi

### BUTTERFISH ECABECHE CROSITINI

sweet & sour peppers, atchara vinaigrette, ginger scallion, wonton chips

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### WAGYU BISTEK SKEWERS

soy calamansi, caramalized onion, garlic crumb

### LONGGANISA LUMPIA

house banana ketchup, yuzu kosho slaw

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### MINI KAMAYAN

*A communal yet intimate dining experience "Kamayan" means to eat with your hands*

served on banana leaf with garlic rice, chili gai lan, bibb lettuce, & our housemade assorted sauces

### PORK BELLY SISIG

calamansi mayo, spiced vinegar, chicharon

### BICOL EXPRESS

seabass filet, bay scallops, black tiger shrimp, lemongrass coconut sauce

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### UBE PILLOWS

crisp fried baos, ube coconut crema, sesame brittle

*We are unfortunately not able to accommodate modifications*

*Price is net of tax & gratuity*