A FINE-DINING TASTING MENU WITH A FILIPINO TOUCH

Balikbayan

eight courses home

BREAD warm pandesal, adobo butter

AMUSE-BOUCHE

TUTONG

crisp rice crust, crab-fat cream, Oscietra caviar

COLD APPETIZER

KINILAW

Hokkaido scallop, coconut vinegar, calamansi, green mango, sea grapes

SOUP

SINIGANG

clear tamarind consommé, tiger prawn, gabi, radish, kangkong

WARM APPETIZER

ADOBO

seared foie gras, adobo reduction, caramelized saba, toasted garlic

FISH

PAKSIW

black cod, cane vinegar and ginger beurre blanc, pako fern

INTERMEZZO

SORBETES

calamansi sorbet, young coconut, pandan

MAIN

KARE-KARE

Wagyu beef cheek, roasted peanut and annatto sauce, banana heart, aged bagoong, heirloom rice

DESSERT

HALO-HALO

ube crémeux, leche flan, coconut milk snow, jackfruit, pinipig tuile

MIGNARDISES silvanas · pastillas de leche · tablea bonbon, with kapeng barako

Chef Sixto Carreon

Please tell your server about any allergies or dietary needs.

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