

“Pamilya Menu” \$85 per person

First Course

Choose two skewer

Hodo Soy Organic Yuba Skin | Adobo Glaze
Chicken Satti | Bagoong Curry, Beet Relish
Thin Cut Pork | Coppa Cut, Banana BBQ Sauce, Atchara

Choose one

Squash Okoy Fritter | Kabocha, Black Garlic, Pinakurat Vinegar, Herbs (V)
Abaca Salad | Seasonal Fruits and Vegetables, Calamansi Vinaigrette
Lola's Pork Lumpia | Apple Ketchup, Bib Lettuce, Herbs, Fermented Mango
Vegetable Ngohiong Lumpia | Bamboo Shoots, Woodear, Pineapple Chili 8
Tocino Steamed Bun | Bacon, Black Garlic, Pineapple Kimchi

Second Course

Grilled Market Vegetables | Patis Mansi Marinade

Choose two

Lechon Manok | Java Sauce
Beef Short Rib Balbacoa | Root Vegetables
Black Cod
Lechon Pork Belly | Lemongrass, Sarsa
Smoked Tofu | Banana BBQ Sauce

Choose one

Java Rice | Toasted Rice, Achuete
Sisig Fried Rice | Chicharon Poached Egg, Pickled Onion

Choose one

Lechon Manok Palabok | Smoked Chicken, Rice Noodles, Soft Boiled Egg
Mushroom Pancit | Handmade Noodles, Market Vegetables, Coconut Sauce

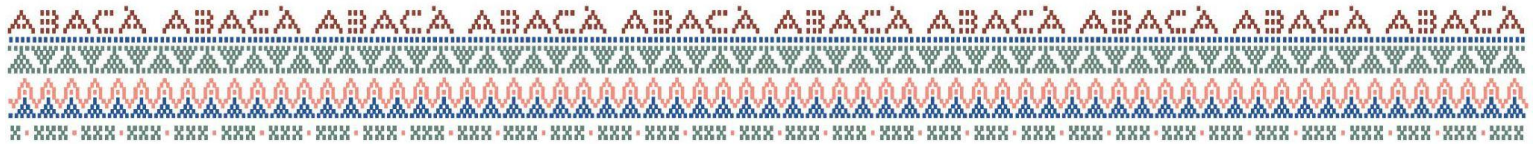
Third Course

Choose two

Pandan Bibingka
Chocolate Mousse
Cassava Cake

For groups 15+ we recommend having a private bartender for an extra \$250 for the Studio Room ONLY (2 hours)

**In Response to San Francisco Employee Mandates 4% SF Healthy, All items are subject to 22% service charge and 8.63% sales tax and \$500 Set up fee (minimum 12 ppl), \$750 Set Up Fee (12+ people) Buyout \$1500 Set Up Fee. Dining Room Set Up Fee \$120.00
Consumption of raw or uncooked food could increase the risk of food borne illness.
Menu subject to change upon seasonality.**



“Chef’s Curated Menu” \$115 per person

First Course

Squash Okoy Fritter | Shrimp, Caviar
Wagyu Kinilaw | Preserved Calamansi, Rice Crackers

Second Course

Pandesal, Uni Butter
Beet and Citrus Salad

Third Course

Guinea Hen Fowl | Grilled Market Vegetables, Atchara, Java Peanut Sauce
Beef Short Rib Balbacoa | Root Vegetables
Black Garlic Rice
Mushroom Pancit | Handmade Noodles, Market Vegetables, Coconut Sauce

Fourth Course

Turon | Tikoy, Jackfruit Ice Cream
Cashew Tart | Chocolate, Citrus

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