



“Pamilya Menu” \$85 per person

First Course

Choose one skewer

Hodo Soy Organic Yuba Skin | Adobo Glaze

Chicken Satti | Shrimp Bagoong Curry, Beet Relish

Thin Cut Pork | Coppa Cut, Banana BBQ Sauce, Atchara

Choose one

Abaca Salad | Seasonal Fruits and Vegetables, Calamansi Vinaigrette

Squash Okoy Fritter | Kabocha, Black Garlic, Pinakurat Vinegar, Herbs (V)

Lola's Pork Lumpia | Apple Ketchup, Bib Lettuce, Herbs, Fermented Mango

Vegetable Ngohiong Lumpia | Bamboo Shoots, Woodear, Pineapple Chili

Tocino Steamed Bun | Bacon, Black Garlic, Pineapple Kimchi

Second Course

Grilled Market Vegetables

Choose two

Lechon Manok | Java Sauce, Pickled Atchara

Beef Short Rib Balbacoa | Tendon, Bone Marrow, Grilled Cabbage

Black Cod | Sour Guava Broth, Kohlrabi, Purple Daikon

Lechon Pork Belly | Lemongrass, Sarsa

Smoked Tofu Munggo | Grilled Tofu, Sugar Snap Peas, Crispy Mung Beans

Asparagus Piaparan | Fiddlehead ferns, Pickled Ramps, Chili Oil

Choose one

Java Rice | Toasted Rice, Achuete

Sisig Fried Rice | Chicharon Poached Egg, Pickled Onion

Choose one

Seafood Palabok | Mussels, Shrimp, Pork Chicharon Sauce

Veggie Pancit | Handmade Noodles, Cordyceps, Asparagus Mushroom Sauce

Third Course

Choose two

Cassava Cake

Pandan Passion Fruit Coconut Cake

Chocolate Mousse

Food and Beverage Minimums

Studio (Private Dining)

Seated: 40 people, Standing: 65 people

Day Event (8am-4pm)

Mon-Fri: \$250 Set Up Fee and \$100 Hotel Fee

M-Fri: Late Snacks \$50pp (minimum 12 people)

Below 15 guests no food and beverage minimum

*** Change set up fee \$200****

Night Event (5pm-9pm)

Mon-Sat: \$250 Set Up Fee and \$100 Hotel Fee

\$100 per person food and beverage minimum

Kamayan Dinner \$95 per person (minimum 6 people)

Restaurant Abaca

Seated: up to 12 people more than 12 requires to be in the Studio

Day Event (12 noon-4pm) (minimum 12 people)

Mon-Fri: (Lunch 11am-2pm) \$350 Set Up Fee

Communal Table can sit up to 10 guests, requires a \$800 food and beverage minimum

Regular Table \$65 per person food and beverage minimum

Kamayan Dinner \$95 per person

Night Event (5pm-9pm) (9 or more guests requires a family style menu)

Communal Table can sit up to 10 guests, requires a \$1,000 food and beverage minimum

Regular Table \$85 per person food and beverage minimum, No Setup Fee

Kamayan Dinner \$95 per person (minimum 4 people)

Restaurant Buyout

Seated: 75 people, Standing: 150-200 people

Can sit up to 80 people seated and 150 people standing

Lunch 11am-2pm : \$6,000-10,000 food and beverage minimum + \$1,000 Set Up Fee

Dinner: \$10,000-\$20,000 food and beverage minimum + \$1,000 Set Up Fee

Patio Buyout

Mon-Sun: (Lunch 11am-2pm) \$2,000-4,000 food and beverage minimum + \$500 Set Up

Dinner \$3,500-\$5,000 food and beverage minimum + \$500 Set Up

Packages

Wedding Package: (minimum 6 people)

Mimosa Bar: \$20 per person for 1 hour

** additional hour \$10 per person

Bottle of Cava

Three (3) juice (orange, calamansi, hibiscus)

Fruits (raspberry, strawberry, grapes)

High Tea \$250 (10 people)

Three (3) Small Sandwiches

Seasonal Fruits

Assorted Tea

Charcuterie Board and Cheese \$32pp

AV Needs

\$300.00 Includes wifi, TV , powerstrips and flipchart

In Response to San Francisco Employee Mandates 4% SF Healthy,
All items are subject to 22% service charge and 8.63% sales tax