



“Kamayan Menu” \$95 per person

Lola’s Lumpia Shanghai | Apple Ketchup

A classic lumpia egg roll recipe named after lola (grandma), exactly the way she used to do it.
It is served with our house made mango ketchup.

Fried Oyster Garlic aioli

Sinigang Broth

A hearty broth to start your meal

Inihaw na Hipon (Shrimp) BBQ Ketchup

Lobster Pancit Habhab

Hand-made noodles with lobster sauce and seasonal vegetables

Lechon Pork Belly

Lechon: Traditionally a spit-roasted whole hog, marinated with spices then fry until crispy.

Lechon Manok

Smoked Chicken

Mechado

A braised beef dish originating from Spain, cooked in tomato sauce with carrot and potato;
finished with calamansi, a floral citrus native to the Philippines, and seasoned with soy sauce.

PEI Mussels

Steamed in coconut milk and Lambanog (coconut spirit)

Fried Whole Fish or Smoked Sturgeon Fillet

Sourced locally in San Francisco.

Market Vegetables

Hand picked market vegetables are prepared individually to highlight their individual flavors.
(Corn, Squash, Bok Choy/ Choi, Cauliflower)

Smashed Cucumbers

Seasonal Fruits

California Rice

Cassava Cake

“Premium Kamayan Menu” \$125 per person

Additional 4 dishes (truffles, caviar, seafood, wagyu)

In Response to San Francisco Employee Mandates 4% SF Healthy, All items are subject to 22% service charge and 8.63% sales tax and \$200Set up fee (minimum 12ppl), \$500 Set Up Fee (12+ people) Additional Bartender Fee \$250 (3 hours).

Consumption of raw or uncooked food could increase the risk of food borne illness.
Menu subject to change upon seasonality.