



“Kamayan Menu” \$95 per person

Wagyu Tartare Dinakdakan Black Truffle Aioli, Tutong Rice Cracker

Fried Oyster Black Garlic, House Hot Sauce

Sinigang Broth A hearty broth to start your meal

Pork BBQ Skewer BBQ Ketchup

Shrimp BBQ Skewer Garlic

Lobster Pancit Habhab Hand-made noodles with lobster and truffle 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, Pickles Atchara

Braised Beef 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 Petrale Sole Fish Sourced locally in San Francisco.

Market Vegetables

Marinated Seasonal Fruit

Smashed Cucumbers

Fresh Seasonal Fruits

California Rice

Turon Banana (dessert)

Kaliskis Empanada (dessert)

In Response to San Francisco Employee Mandates 4% SF Healthy, All items are subject to 22% service charge and 8.63% sales tax, \$250 Set Up Fee (Studio Only) Additional Bartender Fee \$250 (3 hours, studio only).

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