

Traditional Get Menu

A meticulously curated selection of authentic Filipino dishes, rooted in generations-old culinary traditions and elevated using the finest British produce.

£28.50 - 2 Course | £38.50 3-Course

£75 Sharing For Two

*includes starter platter sharer, choice of 3 mains and 2 desserts



Starters

PORK LUMPIA

pork spring roll made with herbs & aromatics,
sweet garlic chili dip

GULAY LUMPIA

VEG

Vegetable spring roll of cabbage, mixed wild
mushrooms & shredded root vegetables
sweet garlic chili dip

OKOY

VE, GF

Filipino vegetable fritters made with sweet
potatoes, shredded sweet onion, crispy vegetable
greens & fresh herbs sweet & sour dip

BEEF EMPANADA

smoked beef mince, potato, carrots, peas, herbs
wrapped in flaky pastry with lemon & saffron
aioli served with apple & fennel slaw

CHICKEN EMPANADA

smoked chicken mince, potato, carrots, peas &
herbs wrapped in flaky pastry with lemon &
saffron aioli served with apple & fennel slaw

Mains

CHICKEN ALA KING

panko breaded chicken breast, sautéed wild
mushrooms, mixed peppers, creamy chicken sauce

PORK HUMBA

slow-braised pork, pineapple, soy, fermented black
beans, sugar cane vinegar, banana blossom & aromatic
braising sauce

BEEF CALDERETA

slow-braised beef stew, grilled peppers, chillies,
carrots & potatoes, green peas on a smokey -tomato
braising sauce

GRILLED PORK LIEMPO

grilled pork belly marinated in garlic, muscovado &
soy, banana ketchup barbecue glaze, atchara &
seasoned vinegar.

KALABASA AT HIPON SA GATA

black tiger prawns, fermented salted shrimps,
butternut squash, fine green beans, aromatic coconut
sauce

**all mains are served with fragrant
jasmine rice*

*When booking your table please make aware of any dietary
requirements or severe allergies

Desserts

BANANA CAKE

honeycomb, caramel ice
cream & miso-caramel

UBE FONDANT

purple yam, white chocolate
& young coconut sorbet
*£4 supplement

ICE CREAM/SORBET

white chocolate sorbet
caramel ice cream
raspberry sorbet

HOT DRINKS

**please ask server for options*