

FLIP THE DISHES I SEASONAL

SOUS-VIDE PORK BELLY BAO	pandan / lime leaf / sweet soy glaze / green onions / chicharron	\$8
VEGAN PULLED JACKFRUIT BAO	banana bbq sauce / red cabbage slaw	\$8
		v
VEGAN OKOY BAO (Note: Okoy is a sweet	fried sweet potato / vegan "shrimp" / whipped garlic sauce	\$8
fried potato fritter)		v

ALLERGY NOTE: ALL BAOS ARE VEGAN-FRIENDLY, BUT ARE MADE WITH COCONUT MILK, COCONUT FAT AND GROUND BLACK SESAME.

GINILING EMPANADAS	vegan tvp / diced potatos / roasted chipotle salsa	\$6
		gf/v
BAK CHANG (Note: Bak Chang is a	sticky rice / diced mushroom / blue pea flower	\$9
steamed rice dumpling wrapped in banana leaf)		gf/v
KINILAW (Note: Kinilaw is similar	sticky rice / diced mushroom / blue pea flower	\$9
to ceviche)		gf
SCOTCH KWEK KWEK (Note: Kwek Kwek is a	longganisa sausage / quail egg / vinegar soy dipping sauce	\$7
battered and fried quail egg)		

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DESSERTS BY JOHN

PASTRY COCOA TART	pastry cream / fresh blackberries / soursop sherbet	\$7
віко	sticky rice / coconut caramel / mango coulis	\$9
		gf/v