

<b>INASAL</b>	stuffed chicken wing / sisig risotto / tobiko calamansi aioli / chicharon	<b>\$15</b>
<b>UBE PANDESAL</b>	longanisa / atchara / sauce	<b>\$19</b>
<b>LUMPIA</b>	crab / black garlic aioli	<b>\$12</b>
<b>KINILAW</b>	hokkaido scallop / cane vinegar / calamansi / fermented cantaloupe shrub / pickled chili / chive	<b>\$16</b>
<b>MISO BLACK COD</b>	scented coconut cream / tomato and mango	<b>\$24</b>
<b>KARE KARE</b>	crispy pork belly / peanut sauce / eggplant / gai lan / bagoong / chili garlic fried rice	<b>\$22</b>
<b>DESSERT</b>	halo halo by chef Hans Saurez	<b>\$8</b>

