

POV



SUNDAY MARCH 17, 2024

Chef's Tasting

PRIX FIXE MENU

PHILIPPINES

Kain Tayo!

FIRST COURSE

**PHILIPPINE CHICKEN
ARROZ CALDO**

With soy-cured egg yolk and kale

SECOND COURSE

BEEF ADOBO

Braised marinated beef in garlic,
Old Bay and Philippine spices.
Served with rice and bok choy

THIRD COURSE

LECHE FLAN

With caramelized grapefruit
and saffron whipped cream

SPECIALTY COCKTAILS

SIGE NA

*Aged rum,
pandan syrup and
walnut bitters*

\$14

**CALAMANSI
RICKEY**

*Calamansi juice,
gin and club soda*

\$14