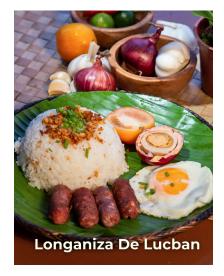


Breakfast







#### Chicken Pastil | 299

A Maguindanaoan delicacy, Well seasoned shredded chicken adobo with garlic rice, fresh tomatoes and salted egg, all wrapped in fresh banana leaf.

#### Tocino Dulce | 299

Sweet, tender Filipino cured pork, pan-fried to perfection for a deliciously caramelized flavor in every bite!

### Longaniza De Lucban | 299

Famous Pork sausage of Lucban Quezon, with garlic rice, fresh tomatoes and salted egg. Served with our signature spiced vinegar, SukaRacha.

## Savory Beef Tapa Flakes | 299

Well seasoned beef, fried and pulled to a light and delicate floss, served with garlic rice, fresh tomatoes, and salted egg.

#### Daing/Fried Bangus | 299

Crispy fried milkfish marinated in vinegar, garlic, and spices, paired with garlic rice, fresh tomatoes, salted egg, and a tangy vinegar dip.



Appetizers







# 

Traditional Filipino dish, grilled pork mask and belly, mixed with fresh onions, finger chili, topped with egg

#### Mixed Tempura | 449

Golden fried battered shrimp, crab meat and mixed fresh vegetables, served with our very own tempura sauce

## Cauliflower Buffalo Bites | 499

A healthy option appetizer for vegans and vegetarians, served in cream cheese with lemon zest or spicy sriracha sauce

#### Las Caidas Wings | 489

Golden fried chicken wings, glazed with your choice of signature flavors

Soy Garlic, Garlic Parmesan, Spicy Korean Sauce

### Piccante Pollo Karaage | 395

Crispy breaded chicken bites, glazed with savory and spicy karaage sauce, topped with onion and peppers

#### Gambas Ajillo | 569

Popular Spanish dish that translates to "garlic shrimp" sautéed in olive oil with plenty of minced garlic (ajillo), giving the dish its distinctive flavor

#### Filipino Spring Roll | 440

Ground pork mixed with finely chopped onions, and carrots. Served with sweet garlic chili sauce and seasoned vinegar.

## Beef Salpicao | 350

Tender beef cubes marinated in soy, Worcestershire, garlic, and spices, then stir-fried with garlic, onions, and bell peppers for a burst of flavor.



A perfect balance of tangy, smoky, and savory flavors—a true reflection of Filipino ingenuity. With fresh Dagupan Bangus and chargrilled pork, this dish delights adventurous palates and seafood lovers alike.



Fresh mixed vegetables battered and golden fried to perfection, served with our own version of tempura sauce









Classic Favorites



# 

Classic Visayan dish, sautéed and slow-cooked chicken in flavorful coconut soup with fresh ginger, lemon grass, and papaya, served in a coconut bowl

## Tuna Panga Inasal with Kulawo | 550

Fusion of Bacolod's grilled tuna panga, served with our San Pablo's kulawo, grilled eggplant with smokey flavorful coconut cream

# Kinulob na Itik Adobo sa Gata | 769

slow-cooked duck infused with vinegar, soy, and spices. A touch of coconut milk adds a rich, velvety texture, balancing the boldness of adobo with a hint of sweetness for a perfectly harmonious dish.

# 

Classic thick peanut sauce, topped with our crispy pork bagnet, string beans, aubergine, and bok choy.

## Steamed Pampano | 675

Seasoned fresh Pompano, served with savory soy ginger sauce

# Adobong Pusit | 750

Slow-cooked for hours. Squid boiled in soy sauce and vinegar, sautéed with garlic, onions, and tomatoes for an explosion of flavors!

# Bangus Sisig | 559

Chopped fried milkfish, mixed with fresh onions, finger chili, topped with egg

### Grilled Bangus | 550

Boneless butterfly-cut milkfish, well- seasoned and grilled to perfection, topped with Pico De Gallo

## Sizzling Mixed Seafood | 605

An array of ocean's bounty in spicy and tangy chili tomato sauce

## Spicy Squid Rings | 449

Crispy calamari tossed in a bold spice blend, delivering tender bites with a fiery kick of flavor.









Chicken

Pollo Frito | 489

Flavorful half chicken, battered and deep fried to perfection, served with crispy sweet potato chips

✓ Sulu Chicken Inasal With Pyanggang Sauce | 499

Fusion of chargrilled Tausug and Bacolod chicken in spiced and smoky coconut cream sauce, served with broiled mix veggies

Chicken Tarragon | 369

Char grilled chicken fillet seasoned with fresh tarragon, smothered with creamy garlic bechamel sauce.

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Dork

Classic Filipino favorite, golden fried crispy pork knuckles, served with soy vinegar dip

★ Lechon Kawali
Binagoongan | 569

Our famous crispy lechon kawali a top of sautéed bagoong sauce, topped with fried aubergine and slices of finger chili

Tinuto | 565

Features fresh taro wrapped in banana leaves, slow-cooked in coconut milk with garlic, dilis, tinipa flakes, and your choice of meat or seafood.









Beef

# ≰Kaldereta sa Gata | 670

Tender beef shank stew in a rich tomato sauce, simmered with olives, potatoes, carrots, and a creamy coconut milk twist.

Vegtables

Chop Suey | 410

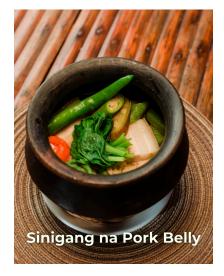
Stir fried pork and mixed vegetables in oyster sauce

Japanese stir fried mixed vegetables

Pinakbet | 319

Sauteed mixed vegetables and pork in shrimp paste sauce









Soup

(served per cup)

Dice

Bulalo | 659

Our version of the Classic Bulalo with corn, leeks and bokchoy

Sinigang sa Miso | 569

Fresh tuna jaw slow-cooked in rich tamarind soup with miso and mustard leaves

Sinigang na Pork Belly | 569

Slow cooked pork belly in tangy tamarind soup based with okra, radish, eggplant and bokchoi.

Plain Rice | 40 Garlic Rice | 50

(good for 5-6 persons)

Pice Platter

Binagoongan Rice | 329 Crab Rice | 369



Noodles







#### Pancit Tamis Anghang | 369

Stir fried miki noodles, mixed vegetables, and chicken in a well-balanced sweet and spicy soy sauce

#### Canton Sontanghon | 425

Perfect for celebrations! Stir-fried together with fresh produced vegetables, chicken breast, and shrimp

## Pad Thai | 369

Thai stir-fried rice noodles with eggs, vegetables, tofu, chicken, and shrimp in sweet and sour tamarind sauce.

## Tonkatsu Ramen | 359

Fresh noodles, soft-yolk eggs, and tender pork belly in rich and flavorful pork broth

## Spicy Miso Ramen | 349

Rich umami-full broth, with corn kernels, Chashu pork, and fresh noodles

### Shoyu Ramen | 349

Soy-based flavorful broth with Kikurage mushrooms, shredded cabbage, and braise pork belly

#### Seafood Laksa | 335

Mixed seafood and rice noodles in mild spicy coconut soup, topped with caramelized onions and salted egg



