Menu Guide

Updated August 4, 2026



Many of our dishes are prepared using traditional family recipes that feature soy sauce and other common allergens. Whenever possible, we're happy to accommodate dietary requests, including preparing certain dishes without soy sauce. Please note that modifications may change the traditional flavour and character of the dish.

> Chicken Afritada

A comforting Filipino braise where tender chicken slowly simmers in a vibrant tomato sauce with potatoes, carrots, sweet peppers and peas. Rich, familiar and made for gathering around the table.

Key Ingredients

Chicken • Tomato • Potato • Carrot • Bell Pepper • Peas • Garlic • Onion

Perfect with

White Rice



> Chicken Adobo

The Philippines' most beloved comfort dish. Chicken gently braised in soy sauce, cane vinegar, garlic and bay leaves until deeply savoury, tender and beautifully glazed.

Key Ingredients

Chicken • Soy Sauce • Vinegar • Garlic • Bay Leaves • Peppercorn

Perfect with

White Rice



> Crispy Filipino Fried Chicken

Golden, crisp and impossibly juicy. Marinated with Filipino spices before being fried until perfectly crunchy outside and tender within.

Key Ingredients

Chicken • Garlic • Seasoning • Flour

Perfect with

Rice & Tomato Salad



> Chicken Chopsuey

Fresh seasonal vegetables tossed with tender chicken in a light savoury garlic sauce. Colourful, wholesome and perfect for sharing.

Key Ingredients

Chicken • Cabbage • Carrots • Snow Peas • Broccoli • Garlic



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Humba

A treasured Cebuano classic. Pork belly is slowly braised for hours with soy sauce, vinegar, garlic, brown sugar and aromatic spices until meltingly tender with a rich caramel finish.

Key Ingredients

Pork Belly • Soy Sauce • Cane Vinegar • Garlic • Brown Sugar • Bay Leaves • Peppercorn

Perfect with

White Rice



Pork Adobo

The rich, savoury cousin to the classic chicken adobo. Tender pork is gently braised in soy sauce, cane vinegar, garlic and bay leaves until deeply flavourful and beautifully glazed.

Key Ingredients

Pork • Soy Sauce • Cane Vinegar • Garlic • Bay Leaves • Peppercorn

Perfect with

White Rice



Pork Guisada

Tender pork simmered with tomatoes, onions and sweet peppers in a rich, savoury tomato sauce. A comforting everyday Filipino favourite.

Key Ingredients

Pork • Tomato • Onion • Garlic • Bell Pepper • Soy Sauce

Perfect with

White Rice



Sisig Pork

One of the Philippines' most iconic dishes. Finely chopped pork is seasoned with citrus, onions and chili, then cooked until savoury with crisp edges and bold flavour in every bite.

Key Ingredients

Pork • Onion • Calamansi • Chili • Soy Sauce • Black Pepper

Perfect with

White Rice



Beefsteak

A Filipino take on steak. Tender slices of beef are marinated in soy sauce and calamansi before being finished with sweet caramelized onions.

Key Ingredients

Beef • Soy Sauce • Calamansi • Onion • Garlic • Black Pepper

Perfect with

White Rice



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Pancit Canton

A celebration staple. Stir-fried egg noodles tossed with vegetables and savoury seasonings for a dish that's hearty, colourful and made to share. *Available without shrimp upon request.*

Key Ingredients

Egg Noodles • Fresh Shrimp • Cabbage • Carrots • Snow Peas • Garlic • Onion • Soy Sauce

Perfect with

Fried Chicken or for hardcore Filipinos, white rice



Vegan Chopsuey

A colourful medley of fresh seasonal vegetables lightly sautéed in a savoury garlic sauce. Fresh, vibrant and naturally satisfying.

Key Ingredients

Cabbage • Carrots • Snow Peas • Broccoli • Garlic • Onion

Perfect with

White Rice



Tofu Chopsuey

Silky tofu paired with crisp seasonal vegetables in a light savoury garlic sauce. Wholesome, fresh and packed with flavour.

Key Ingredients

Tofu • Cabbage • Carrots • Snow Peas • Broccoli • Garlic

Perfect with

White Rice



Adobong Tofu

A plant-based twist on the Filipino classic. Tofu is gently simmered in soy sauce, cane vinegar and garlic until deeply savoury and full of flavour.

Key Ingredients

Tofu • Soy Sauce • Cane Vinegar • Garlic • Bay Leaves • Peppercorn

Perfect with

White Rice



Sisig Tofu

Crispy tofu tossed with onions, citrus and savoury seasonings for a vibrant, plant-based take on a Filipino favourite.

Key Ingredients

Tofu • Onion • Calamansi • Chili • Soy Sauce

Perfect with

White Rice



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Kare-Kareng Pata

A luxurious Filipino classic. Fall-off-the-bone pork hock is slow-cooked and served in a rich, velvety peanut sauce with seasonal vegetables. Traditionally enjoyed with shrimp paste.

Key Ingredients

Pork Hock • Peanut Sauce • Eggplant • Bok Choy • Green Beans • Garlic

Perfect with

White rice



Cucumber & Tomato Salad

A bright, refreshing side of crisp cucumbers and ripe tomatoes lightly dressed to balance richer Filipino dishes.

Key Ingredients

Cucumber • Tomato • Onion • Vinegar • Black Pepper

Perfect with

Any Entrée



White Rice

Perfectly steamed jasmine rice, the essential companion to almost every Filipino meal.

Key Ingredients

Jasmine Rice

Perfect with

Every Entrée



Mango Float

A beloved Filipino dessert made with layers of sweet ripe mangoes, cream and graham crackers, chilled until silky and indulgent.

Key Ingredients

Mango • Cream • Condensed Milk • Graham Crackers



Every meal is prepared fresh by our family using recipes inspired by the flavours of the Philippines. If you have any dietary requests or would like to customize your order, we'd be happy to help.

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