



GLUTEN FREE

A la carte Tuesday-Saturday from 5pm and Sunday from 4pm

PULUTAN - Graze

Spiced Candied Nuts (vegan/n)	4
Candied Caramelised Dilis Fish (gf)	3
Ukoy Fritter butternut, carrot, sweet potato, lemongrass chilli dip (v)	7

Kinilaw - Raw

Oysters avocado, ginger, lime, vinegar, jalapeno patis	6
King Prawn green papaya, achiote oil, chilli fish sauce, pickled cucumber	7
Kilawin chilled sea bream, mango, jalapeno, red pepper, coconut	7
Hand-Dived Scallop cucumber, radish, lime, fermented roe	8

HARDIN – Garden

Burrata fresh pomelo, kalamansi syrup, togarashi (v)	9
Sweet Potato celery, raisins, chilli dijon dressing (v)(<u>vegan</u>)	7
Burnt Eggplant coconut, hazelnut, tomato, apple, beetroot (<i>vegan/n</i>)	7
Tofu Dinuguan jackfruit, black bean, shiitake (vegan)	8
Ginataan Coconut & Butternut Curry pumpkin, green papaya, beans, moringa (gf)	8

DAGAT – Sea

Daing Mackerel burnt butter, bottarga, ginger, water spinach, tomato	10
Grilled Gurnard wrapped in banana leaf, pineapple coconut sambal, lime	11
Seafood Coconut Ginataan tiger prawns, squid, pumpkin, green papaya, beans	12

ULAM - Sides

Steamed Rice sweet potato rice seasoning, spring onion (vegan)	3
Pinakbet tiger prawn, crispy pork, shrimp paste, asian veg	8
Laing Taro Leaves coconut milk, taro crisp (vegan)	5

MINATAMIS - Dessert

Halo Halo coconut, buko ice cream, jellies, leche (v)	8
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Buko homemade ice-creams - Two scoops for £6

Pop Star lychee ice cream, sumac popping candy, crystallised ginger (v)
Pandanmania coconut and banana ice cream, cashew coconut pandan praline (vegan)
Pina Coladascope rum and pineapple ice cream, matcha dusted honeycomb crumb (v)
Stardust smoked blackberry and star anise sorbet, raspberry & cinnamon dust (vegan)
Maraschino Melt cherry & chocolate ice cream, boozed plum (v)

A discretionary 12.5% service charge will be added to your bill

If you have any allergies please inform a member of staff – where underlined a dish can be made to that dietary preference