



Contemporary Asian fusion with localized ingredients

TAPAS AND APPETIZERS

Chips Trio 220

Baked assorted chips served with 3 kinds of dip

Kimchi Bulgogi Tacos 530

Fire-roasted beef bulgogi served with vegetable relish, kimchi, sriracha mayo and topped with cilantro. Wrapped with warm flour tortillas

Pork Bao 340

Slow-braised pork belly in soy sauce, wine and caramel, topped with lettuce and local pickled vegetables

Szechuan Gambas 430

Shrimps cooked in garlic and olive oil, and seasoned with aromatic szechuan peppers

Wasabi Sweet Potato Croquettes 240

Crunchy croquettes of local sweet potato and pork

served with wasabi mayo

Rainbow Summer Rolls (v) 390

Fresh vegetables, pickles, tofu with edible flowers and herbs wrapped in rice paper

Island Ceviche with Candied Anchovies 470

Choice of Philippine tuna or flying fish, marinated in local white vinegar, suha (a local citrus), chili, and a confetti of local spices, topped with candied anchovies (dilis)

SALADS

Asian Nicoise 470

Saku tuna in sesame crust on a bed of local lettuce, seagrapes, onion, green beans, and quail eggs with wafu dressing

Crunchy Chicken Mandarin 340

Shredded chicken, crunchy cabbage, jicama, almond slivers and carrots in hoisin-based dressing topped with crispy wonton and mandarin oranges

Tropical Caesar 420

Romaine lettuce, Ripe Mango, Grapes, blackened chicken topped with parmesan, crispy croutons and sesame-based house caesar dressing

SOUP BOWLS

Soup of the Day 180

Flavors based on seasonal produce

Asian Minestrone 180

Tomato soup with edamame beans, carrots and red pepper. Served with toasted bread

Native Chicken and Coconut 480

Slow-cooked native chicken in coconut water; Serving for 2

**Prices are inclusive of taxes*



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FLAVORS OF ASIA

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ENTREES

Fried Chicken Festival	640	Spicy Coconut Chicken	420
<p>Nouveau special fried chicken, with taro chips, and an array of sauces on the side: Honey mustard dip, Asian buffalo sauce, garlic ranch</p>		<p>Chicken cooked in spicy coconut and served with turmeric rice, inspired by Maranao's Piaparan</p>	
Miso Umami Burger with Pineapple Slaw	550	Teriyaki Salmon with Crispy Greens	980
<p>Pan-seared patty served with pineapple-cabbage slaw , toasted nori mayo, served with a side chips</p>		<p>Salmon topped with crispy greens, teriyaki glaze, and udon and Japanese salad</p>	
Beef Marrow on Stone Plate	650	Seared Black Pepper Tuna	780
<p>Slow-cooked bone marrow stew with sauteed vegetables, served with rice</p>		<p>Seared tuna served with jicama slaw and cauliflower mash</p>	
Crispy Pork on Tom Yum Rice	420	Shroom Kinoko Rice (v)	420
<p>Crispy breaded pork served on top of tom- yum fried rice, sautéed vegetable and fried egg</p>		<p>Mixed mushrooms and seasoned rice cooked in Japanese iron pot</p>	
The SSSS (Super Sticky Spicy Spareribs)	620	Kimchi Soondooboo Chigae (v)	420
<p>Chinese-style crispy pork ribs coated in sweet sauce with a touch of spice, with wok-fried rice</p>		<p>Tofu in spicy Korean broth served in stone bowl. Cheese +30</p>	
		Eight Treasures (v)	420
		<p>A medley of chinese vegetables served in a clay pot</p>	

FROM THE GRILL

Island Medley on the Grill	670
<p>Combo of pork and shrimp, served with grilled pineapple, grilled corn cob and pickled vegetable</p>	
Catch of the day*	Market
Ribeye Steak *(200g)	1200
<p>Served with choice of spicy soy glaze, creamy peppercorn vinaigrette and two side</p>	

SIDE DISHES

White Rice	45
Brown Rice	120
Grilled Seasonal Vegetables	200
Cauliflower Mash	200
Mashed Potato	200
Sauteed Greens	200
Taro Chips	200

**Prices are inclusive of taxes*