

# BELLY

<b>SMOKED TROUT KINILAW</b> Coconut Milk, Cane Vinegar, Seasonal Citrus, Shiso Leaf	11
<b>STEAK TARTARE WITH NORI CRISPS</b> Wagyu Rump, Bird's Eye Chilli, Mint Aioli	15
<b>CURED SCALLOPS 'BICOL EXPRESS'</b> Coconut Cream, Annatto, Chive	15
<b>SMOKED AUBERGINE &amp; HEIRLOOM TOMATOES</b> Bagoong, Lime	9
<b>PUMPKIN 'KARE-KARE' (VG)</b> Almond Crumble, Peanut Veloute, Clementine	11
<b>TEMPURA COD PANDESAL</b> American cheese, Ikura Tartar. When it's gone, it's gone!	17
<b>SEAFOOD 'CALDERETA'</b> Clams, Mussels, Squid, Roasted Tomato & Red Pepper, Prawn Head Emulsion	31
<b>OAK SMOKED 'TINOLA' HERB CHICKEN</b> Wood-fired half Chicken, Ginger, Capers, Coriander	28
<b>WAGYU BISTEK</b> Braised Shallot, Charred Lemon <i>See Board for Cuts available</i>	
<b>WOODLAND MUSHROOM 'ARROZ CALDO' (V)</b> Mushroom XO, Soy-cured Egg Yolk, King Oyster, Chantarelle & Pickled Trumpet Mushrooms	12/24
<b>BRAISED CABBAGE 'TOYOMANSI' (VG)</b> Fermented Cabbage, Nutritional Yeast, Pear, Nasturtium Leaves	16
<b>PINK FIR POTATOES, KOMBU BUTTER</b>	7
<b>BEEF FAT FRIES</b> with House Sauce	6
<b>BITTER LEAF SALAD (VG)</b> Atchara, Seasonal Herbs, Citrus Dressing	6
<b>FRAGRANT JASMINE RICE (VG)</b>	3.75

**UBE TIRAMISU .11**  
Maker's Mark - Tres Leche, Blueberry Compote

**FROZEN CUSTARD PROFITEROLE .10**  
Salted Caramel Fish Sauce Glaze

**AVOCADO ICE CREAM .13**  
Oscietra Caviar, Extra Virgin Olive Oil, Smoked Sea Salt

**SORBET (VG) .8**  
Ask your servers for flavours available

**Please be aware that food may contain or come into contact with allergens.  
Please inform a member of staff of any allergies or dietary requirements before ordering.**

A discretionary 13.5% service charge will be added to your bill