C SMALLS

"Kinilaw", smoked lamb tartare, "Pinakurat" dressing, toast (df) 23

"Sinuglaw", raw akami tuna, grilled pork jowl, coconut cream (gf, df) 25

Corn ribs, chicharon rub, smoked cheddar aioli, bonito flakes (gf) 18

Korean fried chicken, fermented fish sauce & Gochujang glaze (gf) 20

"Sisig", grilled pork belly, spiced soy on flour tortilla (gf, dfo) 20

Satay grilled calamari, kaffir, lemongrass, chunky peanut sauce (gf, df) 24

MAINS

Crunchy eggplant, tamarind chutney, raita, crisp salad (v, gf) 30 "Adobo" lamb, grilled lamb scotch, green puree, fresh herbs (gf) 32 Korean pork ribs, sweet, sticky and spicy (gf, df) 39

∴ 'Inasal" tuna collar, grilled whole, "sawsawan" dipping sauce (gf,df) 39

CURRIES

Massaman cabbage, mild curry with tamarind, fresh herbs & lime (v, gf, df) 19 Chunky chicken curry, grilled fillet, turmeric, galangal, pickled veggies (gf) 33 Beef ribs red curry, 12-hour slow braised ribs, cumin, chillies (gf, df) 39

- Xellow mussel curry, blue mussels in a bright & mild sauce (gf, df) 33
- Santi's chilli crabs, kaffir, garlic, Sichuan peppercorn (gf, df) 49

RICE & NOODLES

Black Angus Nasi Goreng, sweet & savory fried rice (gf, df) 28

- Salted egg seafood fried rice, prawns, smoked kingfish (gf) 28
- "Palabok", crispy thin rice noodles, prawns, squid, mussels (gf, df) 35

Sides Kids

Steamed Rice 5

Green Beans w/ XO Sauce 12

Asian Slaw (gf, v) 12

Squid & chips 12

Chicken noodles 12

DESSERTS



Caramel Flan, pandan cream, ginger & cardamom crumb 17 Sans rival, toasted meringue, cashews, jackfruit buttercream 17 Matchamisu, mascarpone, organic matcha, white chocolate 17

Family Meal \$55| Minimum of 2 persons

Tables of 8 or more adults are required to participate in the Family Meal

Local seafood | gf - Gluten Free | vo - Vegetarian Option | v - Vegetarian

Not suitable for vegans and coeliac | Please advise our team of any allergies