



## CATERING MENU

### **LUCENACHON/Filipino Porchetta**

Slow roasted rolled *Duroc* pork belly

Quarter (serves 5-7) | Half (serves 12-14)

Whole (serves 15-20)

Optional: Kuya's spiced vinegar

**PANCIT CHAMI.** Sweet & Spicy Egg Wheat Noodles, fish cake, cabbage, carrots, soy.

**Medium tray** (serves 6-8)

Toppings: veggie  
lechon kawali (pork)  
blue prawns

**Large tray** (serves 10-12)

Toppings: veggie  
lechon kawali (pork)  
blue prawns

**BISTEK NA RIBEYE.** Almondwood-grilled 30 oz. Australian Wagyu Ribeye, calamansi balsamela sauce, grilled shishito peppers. (10 days advance notice)

**WAGYU OXTAIL KARE-KARE.** Wagyu oxtail, peanut sauce, fried long beans, eggplant, pickled red fresno, smoked shiitake mushrooms, housemade fermented shrimp. (10 days advance notice)

**LAING.** braised taro leaves in coconut milk, ginger, bonito flakes.

**INIHAW NA SUGPO SA ALIGUE.** Grilled New Caledonia blue prawns with housemade garlic crab sauce.

**LECHON KAWALI.** Deep fried pork belly, housemade spiced vinegar

**CHICHARON BULAKLAK.** Fried pork ruffle fat, housemade spiced vinegar

**INIHAW NA PANGA.** Almond wood-grilled hiramasa collar, toyomansi, chili-garlic oil

**INIHAW NA BRANZINO.** Almond wood-grilled Branzino, tomato-red onion bagoong relish stuffing, toyomansi, housemade chili-garlic (10 days advance notice)

**LITSON MANOK.** Almond wood-grilled whole chicken, soyvinegar dipping sauce.

**TOFU & MUSHROOM.** Grilled mushroom and tofu, green bagoong dressing, pickled fresno, garlic chips, sesame seeds, chives.

**CHOPSUEY.** Cauliflower, broccoli, bell pepper, mushroom, young corn, carrots, snap peas, fried tofu.

**GRILLED GAILAN.** Chinese broccoli, kaffir lime green goddess, pan de sal bread crumbs, pickled red fresno, pickled shallots, garlic chips

**BEEF TAPA OR TOCINO.** Grilled prime beef short ribs. Choice of Tapa (savory) or Tocino (sweet).

**GARLIC RICE.** Japanese medium grain rice, garlic, annatto.

**CALAMANSI PIE** Filipino key lime pie, pandan whipped cream

**BIBINGKA MAMON** Filipino rice flour cake, salted egg, cheese, panutsa butter

**Cucumber Tomato Salad.** Cucumber, tomato, onions, soft herbs

**Housemade ACHARA** Pickled green papaya, garlic, red bell pepper

**Housemade Spiced VINEGAR.** Assorted vinegar, Kuya's special spices

**Housemade Garlic Chili Oil.** Fried garlic, chili, Asian spices

**Trio Pantry Kit** Achara jar, bottled spiced vinegar, chili oil jar

\*Prices are subject to change without prior notice.

\*For catering events, we require 3-10 days of advance notice depending on the dish to be prepared.

\*The trays are available only for pick-up. We can also offer delivery depending on the availability of our delivery guy.

\***Prices on the menu does not include tax & gratuity yet.**

\*Cancellation Policy: 50% refund if cancelled 3 days prior to pick up date; no refund if cancelled within 72 hours prior to or on the day of pick up.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.