



CATERING MENU

LUCENACHON/Filipino Porchetta

Slow roasted rolled pork belly

Half Belly (serves 12-14) | Whole Belly (serves 15-20)

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

PANCIT SOTANGHON. vermicelli noodle, shredded chicken, celery, cabbage, carrots, snowpeas, green beans, shiitake mushroom

Medium tray (serves 6-8)

Toppings: vegetarian
fried pork belly
blue prawns

Large tray (serves 10-12)

Toppings: vegetarian
fried pork belly
blue prawns

PORK TOMAHAWK. Grilled Tomahawk Duroc pork chop

BISTEK NA RIBEYE. Almondwood-grilled 30 oz. Australian Wagyu Ribeye, calamansi balsamela sauce, grilled shishito peppers.

WAGYU OXTAIL KARE-KARE. Wagyu oxtail, peanut sauce, fried long beans, eggplant, pickled red fresno, smoked shiitake mushrooms, housemade fermented shrimp.

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

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. (Vegetarian available upon request)

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

GARLIC RICE. Japanese medium grain rice, garlic, annatto

EXTRAS

Housemade ATCHARA.

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

* This is a sample menu. The actual items may vary slightly based upon the seasonality or availability of ingredients.

*Please email us to inquire about full catering menu.

*Please notify us of any food allergies.

*Prices are subject to change without prior notice.

*For catering events, we require 10-day advance notice.

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