

PUTAHE

MENU

7 Course

PAN SEARED SALMON, FRIED KANGKONG, OKRA, DAIKON, EGGPLANT, TOMATO & TAMARIND BROTH

ARROZ CALDO, HOUSEMADE PANDESAL

ROASTED BONE MARROW, SLOW COOKED BEEF, BOK-CHOY, BABRY CORN, ONIONS, BEEF BROTH, PANDAN RICE

GREEN MUNG BEAN STEW, SPINACH

CHICKEN TINOLA SKEWERS, ASIAN MELON SALAD WITH TINOLA DIP

PANDAN SORBET, PANDAN SYLVANAS, PANDAN & CALAMANSI COULIS

RICE BALL, PURPLE TARO, JACKFRUIT, TAPIOCA PEARLS. COCONUT CHOWDER

PUTAHE

MENU

4 Courses

PAN SEARED SALMON, FRIED KANG-
KONG, OKRA, DAIKON, EGGPLAN,
TOMATO & TAMARIND BROTH

ARROZ CALDO, HOUSEMADE PANDESAL

CHICKEN TINOLA SKEWERS, ASIAN
MELON SALAD WITH TINOLA DIP

RICE BALL, PURPLE
TARO, JACKFRUIT, TAPIOCA PEARLS.
COCONUT CHOWDER

MGA INUMIN

Beverages

COCKTAILS

NEGRONI, GIN, UBE

GREEN ABSINTHE, COCONUT, PANDAN

FILO COFFEE MARTINI

HOUSE WINES

CHOICE OF RED OR WHITE

SAMALAMIG

BLACK TEA & LEMON

MELON CORDIAL

SOFTDRINKS

CHOICE OF LEMONANDE AND COKE