



Fresh and Healthy Salad Bar

A vibrant variety of fresh vegetables and greens, to create your own customized salad. The ingredients are light, crunchy, and packed with nutrients, offering a healthy start to your meal.

Lettuce Local, Ice Burg Lettuce, Lolorosso, Lolobiando, Cucumber Carrot, Tomato, Lemon, Cabbage White, Cabbage Purple, White Radish, Balsamic Dressing, Caesar Dressing, Vinaigrette, Cocktail, Thousand Island, Tartar Sauce, Honey Mustard

Composed Salad station

Mixed Green Salad

(A blend of various fresh leafy greens, typically a balance of flavors from mild to peppery, dressed lightly for a fresh, crisp bite)

Mango Salad

A refreshing salad made with ripe, sweet mangoes, often mixed with herbs, chilies, and a light dressing for a balance of sweet, sour, and spicy flavors)

Pineapple and Jicama Salad

A salad combining sweet pineapple and crunchy jicama (Mexican turnip), often garnished with chili and lime for a tangy and sweet combination

Carrot and Cabbage Slaw

Shredded carrots and cabbage, dressed in mayonnaise, creating a crunchy, refreshing famous side dish.

Chick Peas Salad

A salad made from chickpeas, often combined with fresh vegetables, herbs, and a tangy dressing, offering a hearty, plant-based option

Mix Beans Salad

Combination of various beans, such as kidney beans, black beans, and garbanzo beans, tossed in a light dressing with chopped vegetables for added flavor and texture

Soup Station and Bread Display

Hot soup served with freshly baked bread, perfect for starting your meal with a warm.

Chicken Sinigang with condiments

Filipino sour soup made with chicken, simmered with vegetables in a tangy tamarind-based broth. Served with condiments like fish sauce, chili, and kalamansi (Filipino lime) to adjust the flavor.



Main Course

Manok Kawali (Crispy Fried Chicken)

Crispy fried chicken pieces, golden and crunchy on the outside while remaining tender and juicy on the inside, served with a dipping sauce.

Mix Pancit Canton (Mixed Stir Fried Noodles)

A famous Filipino noodles dish made with stir-fried egg noodles, vegetables, and often a mix of meats or seafood. It's savory and slightly smoky, with a rich flavor

Oxtail Kare-Kare

Traditional Filipino stew made with oxtail, simmered in a peanut sauce with vegetables like eggplant, banana, and string beans, served with shrimp paste for added umami.

Veal Bicol Express

A spicy Filipino dish made with veal cooked in coconut milk, chili peppers, and shrimp paste, offering a creamy, rich flavor.

Chicken Inasal

Grilled chicken marinated in a mix of vinegar, calamansi (Filipino lime), soy sauce, and spices, then char-grilled to a smoky finish.

Chicken Sanghai

Filipino-style spring roll filled with seasoned chicken and vegetables, deep-fried to golden perfection, often served with a sweet chili sauce.

Fish Escabeche

A Filipino-style sweet and sour fish that fried and then marinated in a sauce made from vinegar, sugar, and spices, typically garnished with bell peppers and onions.

Steam Rice

Plain white rice

Egg Fried Rice

stir-fried rice with scrambled eggs, vegetables, seasoned with soy sauce.



Desserts Studio

Leche Flan

A rich, creamy base Filipino custard made from eggs, sugar, and condensed milk, typically served chilled with caramelized sugar syrup on top.

Halo-Halo

Popular Filipino dessert made by layering shaved ice, sweetened fruits (like jackfruit, banana, and sweet potato), jellies, beans, and topped with leche flan, ube (purple yam), and often a scoop of ice cream.

Bibingka Cake

Classic Filipino rice cake made with rice flour, coconut milk, and sugar, often topped with salted egg and cheese, baked in banana leaves for a distinct flavor.

Taron (Banana Lumpia)

Filipino-style fried spring rolls filled with sweet banana, and sometimes a hint of caramelized sugar, crispy on the outside and soft from the inside.

Cassava Cake

A Filipino dessert made from grated cassava (a starchy root vegetable), coconut milk, sugar, and eggs, baked to a dense, creamy texture.

Cut Fruits

A simple refreshing option of fresh, seasonal fruits, cut and served.