

# Menu A PHP 600 per head



### Tom Yum Goong

Thai hot and sour shrimp soup with Kaffir lime cilantro and fresh citrus



### **Curried Squash**

Puree of pumpkin with homemade Carabao yogurt and a light hint of curry



### Glass Noodle Salad

Thai rice noodles with ground pork and shrimp tossed with fresh herbs and a sweet and tart dressing



### Tempura Salad

Shrimp and fish tempura with fresh greens, tomatoes and roasted sesame dressing



## Spaghetti Pomodoro

Homemade tomato sauce, spaghettini, fresh basil, Parmesan



#### Primavera

Roasted carrots, eggplant, zucchini, bell peppers, fresh basil, Parmesan



### Chicken Sate

Grilled organic chicken skewers with coconut peanut sauce and pickled cucumbers



### Roast Chicken

Simple roasted organic chicken served with its resting juices



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PORK (choose one)

### Pork Larb

Organic ground pork with fresh herbs tossed in a sweet tart citrus dressing



### Sweet Braised Pork

Organic pork shoulder and belly braised in soya and coconut juice

## **VEGGIES**



Stir-fried "Kang Kong" with garlic and fermented bean sauce

## **STARCH**



White or Brown Rice

## **DESSERT**



## Homemade Sweets

Cream puff topped with craquelin stuffed with pastry cream, Pastillas candy, Chocolate chip cookie, Torrones de casuy, Alfajores with banana caramel, Polvoron, Rolled cake with dulce de leche



# Menu B PHP 800 per head



### Mushroom Soup

Creamy puree of mushrooms topped with truffle oil



### **Curried Squash**

Puree of pumpkin with homemade Carabao yogurt and a light hint of curry



### Pomelo Salad

Fresh greens, green papaya, cucumber, carrots, pomelo, herbs, fried tofu, crispy shallots, tossed in fish sauce vinaigrette



### Grilled Vegetable Salad

Fresh greens with mixed grilled vegetables, Kesong Puti and balsamic dressing





# Ragu alla Bolognese

Handmade fettuccine with organic ground beef and tomato sauce, Parmesan, tarragon, parsley, basil

### Spaghetti Meatballs

Organic beef and bacon meatballs with homemade tomato sauce, spaghettini and Parmesan

### Earth Kitchen Ravioli

Kesong puti, Camote tops and Pili ravioli with homemade tomato sauce and Parmesan



# Menu B PHP 800 per head

# **CHICKEN**

(choose one)

### Gai Yang

Thai grilled chicken with lemongrass, cilantro, white pepper and tamarind dipping sauce



### Hainanese Style

Organic chicken breast with sides of ginger scallion and chilli sauce

# PORK (choose one)

## Thai Style Skewers

Organic pork shoulder with white pepper, garlic, and cilantro marinade, and tamarind dipping sauce



### Vietnamese Grilled

Organic grilled pork butt with pickled vegetables, herbs, peanuts, crispy shallots, fish sauce Vinaigrette and shrimp cracker

# VEGGIES (choose one)

## Pumpkin and Kesong Puti Taco

Fresh pumpkin taco with greens, Pico de Gallo, Kesong Puti, aoili, and peanuts



# Steamed Vegetables

Seasonal native vegetables with Bagoong dip

### **STARCH**



White or Brown Rice



# Menu B PHP 800 per head

# **DESSERT**



# Homemade Sweets

Cream puff topped with craquelin stuffed with pastry cream, Pastillas candy, Chocolate chip cookie, Torrones de casuy, Alfajores with banana caramel, Polvoron, Rolled cake with dulce de leche

### Thai Rolled Ice Cream

Made on the spot Cheesecake, Cookie, Mango, Salted Caramel



# Menu C PHP 1,000 per head



### **Smoked Tomato**

Smoked tomatoes and cream Gremolata, served with garlic bread



### Mussels

Local mussels with coconut Galangal scented broth



### Watermelon Rocket

Watermelon and arugula salad, Kesong Puti, pineapple chunks, and balsamic vinaigrette



### **Smoked Duck**

Smoked organic duck breast, fresh greens, and cashew mango dressing



### Mushroom Ravioli

Mushroom puree ravioli, Kesong Puti, Pili nuts and cream sauce



## Squid Ink and Aligue

Local baby scallops, squid ink pasta, crab fat, Anise liquor and mild chili



### Chicken Kebab

Organic chicken served with Tzatziki and spicy Aioli



### Green Chicken Curry

Organic chicken with homemade green curry and eggplant



# Menu C PHP 1,000 per head

PORK (choose one)

### Thai Grilled Pork

Tender pork shoulders marinated in lemongrass, soy, pepper, and coconut sugar



### **Braised Bacon**

Organic bacon braised with red cabbage and baby potatoes



### Beef Kebab

Tender beef ribs with Tzatziki and spicy aioli



### **Beef Stew**

Braised beef with creamy garlic and mushroom sauce





## Beef Bulgogi

Boneless beef ribs taco with kimchi rice, arugula, seaweed and spicy aoili

### **Braised Pork**

Sweet braised pork shoulder with cucumber, cilantro, peanuts and lime Hoisin sauce

### Fish and Sesame

Mahi-mahi tempura, salad greens, cucumber, Seaweed and roasted sesame dressing



# Menu C PHP 1,000 per head

**VEGGIES** 



Steamed Vegetables

Seasonal native vegetables with Bagoong dip

**STARCH** 



White or Brown Rice

**DESSERT** 



### Homemade Sweets

Cream puff topped with craquelin stuffed with pastry cream, Pastillas candy, Chocolate chip cookie, Torrones de casuy, Alfajores with banana caramel, Polvoron, Rolled cake with dulce de leche

Carabao Milk Ice Cream

Served in caramelized profiteroles Tablea , Pastillas , Goat cheese