



SUNDAY NOVEMBER 10TH
- GUEST CHEF TIM LYUM -
LATINO-FILIPINO CONNECTION

NOTE FROM THE CHEF

"FOR THIS DINNER SERIES, I AM LOOKING TO HIGHLIGHT THE LATINO FILIPINO CONNECTION WITH MY MENU. THERE IS MUCH MORE THAN MEETS THE EYE, AND I WANT TO EXPOSE THE SIMILARITIES OFTEN OVERLOOKED. FROM THE INGREDIENTS TO THE DISHES, I WANT PEOPLE TO SEE THAT THERE IS MUCH MORE IN COMMON THAN WHAT THEY HAVE EVER IMAGINED. THE GOAL IS TO HELP BRIDGE THE GAP AND DEMYSTIFY FILIPINO CUISINE."

SINIGANG SHRIMP 'CEVICHE'

FRESH ROCK SHRIMP 'COOKED' IN A TANGY TAMARIND GUAVA BROTH ACCOMPANIED WITH SEASONAL VEGETABLES (A.K.A. THE FILIPINO TOM YUM)

KILA CAVA

SPARKLING SPANISH WINE. "SPAIN'S ANSWER TO CHAMPAGNE"



PILIPINO CEVICHE DUO

WALU AND MACKEREL FIJIAN WALU (SOUTH PACIFIC) MARINATED IN CALAMANSI JUICE, COCONUT VINEGAR, LABUYO CHILI, SHALLOTS, CILANTRO, COCONUT MILK & HAND HARVESTED PHILIPPINE SEA SALT



PACIFIC MACKAREL MARINATED IN CALAMANSI JUICE, PALM VINEGAR, PHILIPPINE SEAWEED, LABUYO CHILI, FRESH GINGER, RED ONIONS, SCALLIONS & PHILIPPINE HAND HARVESTED SEA SALT

PISCO SOUR

EGG WHITES, FRESH SQUEEZED LIME JUICE, ANGOSTURA BITTERS & SIMPLE SYRUP



WOW TACO DUO

PHILIPPINE MILKFISH BELLY COOKED WITH CALAMANSI JUICE AND LIME, ONIONS & PEPPERS TOPPED WITH FRIED QUAIL EGG PAIRED WITH SISIG 'FILIPINO CARNITAS' USING NIMAN RANCH PIG HEADS SEASONED WITH SOY, CANE VINEGAR, CHILIS, ONIONS, CAMBODIAN KAMPOT BLACK PEPPER, 8TH WONDER PHILIPPINE HEIRLOOM GARLIC RICE, FRIED CLAUM EGG

ALGARROBINA

PISCO, ALGARROBINA EXTRACT, MILK, EGG YOLK & SYRUP.



AVOCADO FK FROZEN CUSTARD 'HALO HALO'

AVOCADO CUSTARD WITH ORGANIC TAPIOCA CONDENSED MILK, COCONUT SHAVINGS, UBE (PURPLE YAM), FLAN, JACKFRUIT, SWEET POTATO, KIDNEY & GARBANZO BEANS, CARAMELIZED PLANTAIN ON TOP OF COCONUT WATER SHAVED ICE

NEGRONI

JUNNIPER GIN, CARPANO ANTICA, CAMPARI

