

LUTO X THE PILGRM

FILIPINO KITCHEN TAKEOVER

15 MAY - 14 AUG, WEDS - SAT 5.30 - 9.30 PM

COOMBESHEAD FARM SOURDOUGH & PALAPA BUTTER 5 **

PEANUT CASHEW PEPPER NUTS 4 *

PICKLED GARLIC CUCUMBERS, CASHEW AJO BLANCO 6.5 *

ADOBO MUSHROOM CABBAGE 9 *

oyster and shimeji mushrooms, flathead cabbage, adobo and crispy enoki

LAMB RIBS, TAMARIND + RHUBARB 13

slow roasted soy vinegar lamb ribs, preserved rhubarb and tamarind jam

TOMATO + FERMENTED SHRIMP TONNATO 10

tomatoes, anchovy, radicchio and fermented shrimp tonnato sauce

TOMATO + HERB, SILKEN TOFU SALAD 10

tomatoes, radicchio, red onion, wild garlic and chive whipped silken tofu

BLACKENED PORK BELLY 16

pork belly, atchara and brown butter roasted pineapple

“GINATAANG NA” HISPI 17 *

charred hispi, coconut, turmeric daikon pickles and sizzling spring onion

CHARRED MACKEREL BICOL EXPRESS 23

on the bone mackerel, charred green chillies and coconut habanero sauce

BEEF SHORTRIB KARE KARE 29

braised beef short rib, peanut, bagoong and wild garlic green sauce

CRISP GARLIC JASMINE RICE 4.5 *

LECHE FLAN 9.5

condensed milk creme caramel with seasonal fruit

* vegan ** vegan alternative available

Please speak to a member of staff about any food allergies or dietary requirement

This menu is subject to change throughout the residency