

LUTO X THE PILGRM

FILIPINO KITCHEN TAKEOVER

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

SOURDOUGH & PALAPA BUTTER 4.5

PEANUT CASHEW PEPPER NUTS 4

PICKLED CUCUMBER 6.5

pickled garlic cucumbers on cashew and ajo blanco

ADOBO MUSHROOM CABBAGE 10

oyster and shimeji mushrooms, hispi, adobo and crispy enoki

LAMB RIBS, GUAVA + RHUBARB 9

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

TOMATO + FERMENTED SHRIMP TONNATO 12

tomatoes, anchovy, radicchio on fermented shrimp tonnato

BLACKENED PORK BELLY 15

pork belly and brown butter roasted pineapple

“GINATAANG NA” HISPI 14

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

CHARRED MACKEREL BICOL EXPRESS 24

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

BEEF SHORTRIB KARE KARE 29

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

CRISP GARLIC JASMINE RICE 4

LECHE FLAN 9.5

condensed milk creme caramel with rhubarb

This is a sample menu and subject to change throughout the residency