

LUTO X THE PILGRM

FILIPINO KITCHEN TAKEOVER

15 MAY - 14 AUGUST, 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, hispi, adobo and crispy enoki

LAMB RIBS, GUAVA + RHUBARB 10

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

TOMATO + FERMENTED SHRIMP TONNATO 12 **

tomatoes, anchovy, raddicio on fermented shrimp tonnato

BLACKENED PORK BELLY 15

pork belly and brown butter roasted pineapple

“GINATAANG NA” HISPI 17 *

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

CHARRED MACKEREL BICOL EXPRESS 23

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

DEXTER BEEF SHORTRIB KARE KARE 30

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 rhubarb

* vegan ** vegan alternative available

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