

# 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, 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

**BLACKENED PORK BELLY 16**

pork belly, atchara 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 and coconut habanero sauce

**BEEFSHORTRIB 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

*This menu is subject to change throughout the residency*