



Nibbles

Prawn Crackers	3.0
Chicken Chicharon	4.0

Small Plates

Lumpiang Shanghai	Beef and lamb mince crispy spring rolls, sweet and spicy sauce	5.8
Tofu Bites (Ve)	Tofu, sweet adobo sauce	5.8
Chicken Liver Popcorn	Crispy chicken liver, soy, garlic, lime, bagoong aioli	6.5
★Okoy Fritters (V)	Shredded root vegetables, spiced vinegar	6.5
★Pandesal Slider	Short rib smashed patty, toyomansi onions, American slice, pandesal bun, bagoong aioli	7.9
Calamansi Chilli Wings	Calamansi, fish sauce, scotch bonnet	8.0
Glazed Lamb Ribs	Braised and crispy lamb ribs, banana BBQ sauce	9.0
Ginataan Mussels (Gf opt)	Fresh mussels in spicy coconut sauce, chive oil, served with toasted pandesal	10.0

Curries

Ulek Curry (Ve) (Gf)	Ulek red curry, aubergine, scotch bonnet, mangosteen, coconut milk	11.0
Filipino Lamb Rendang (Gf)	Slow cooked lamb, coconut lemongrass curry	13.0
Bintang Curry (Gf)	Prawn, lemongrass, lime leaf, galangal, tamarind, coconut milk	14.0
★Oxtail Kare Kare (Pn)	Slow braised beef in rich peanut stew	14.0

Noodles

Bintang Noodles (V opt)	Egg noodles stir fried in Bintang sauce <i>Choice between chicken or tofu & aubergine</i>	13.0
Prawn Pancit	Stir fried glass noodles, prawns, onions, bell peppers, spicy & sour sawsawan	14.0

Meat & Fish

★Oak Smoked Chicken Inasal	Soy glazed grilled half chicken, toyomansi sauce	16.0
★Beef Sisig	Brined beef brisket, chicken chicharon, chilli and egg served in a sizzling plate	16.0
Grilled Gurnard	Whole gurnard, sauce vierge, mix salad with chive mayo	19.5

Sides

Dirty Fried Rice	Egg, chicken, turkey bacon, prawn, bagoong aioli	8.8
Jasmine Rice (Ve)		4.0
Garlic Fried Rice (Ve)		4.5
Fried Potato Salad	Fried potatoes, feta cheese, bagoong aioli	6.0
Morning Glory (Ve)		7.0
Plain Roti (Ve)		3.5
Roti Canai (Ve)	2 x roti served with house sauce	6.0