



## ALAMAT MENU

### **Binondo**

### **Lutong Bahay**

### **Tiradito**

[Yellow Fin Tuna - Kinilaw - Pickle Arosep]

### **Habagat**

[Ramram - Lemon Basil - Thai Basil - Upo Seeds - Fermented Coconut]

### **5.6**

[Bicol Express - Rabanos - Ilocos Vinegar]

### **Pansit Pansitan**

[Abalone - Nilagpang - Mustard]

### **Nest**

[Salted Egg - Lime Kaffir - Petchay - Pepine Melon]

### **Sassafras**

[Snow Peas - Bokchoy - Malunggay - Baguio Beans - Gnocchi]

### **Shade**

[Maya Maya - Soya - Cashew - Lanzones - Cardamom - Pickled Cashew]

### **Bauhinia**

[Mackerel - Sour Broth]

### **Sour Ribs**

[Wagyu - Soyamansi - Onions - Garlic Casein - Talinum]

### **Adlai**

[Pigeon - Uni - Bagoong - Guyana Chestnuts]

### **Pingol Bato**

[Dalandan - Fermented Ginger Ale - Yoghurt - Pili Nuts]

### **Jicama**

[Ube - Camote - Mango Merinque - Cashew Wine Ice Cream]

### **Pandan Eclair**

[Sweet Monggo - Pandan Mousse - Rice Crisp - Latik Ice Cream]

### **Pintos**

[Corn Tamales - Cashew - Burnt Milk Ice Cream]

### **Sungka**

[This journey continues with an invitation to play this game. With each and every ingredient that you experience in the pods, we hope that it will inspire you to continue to support local farmers, enjoy native products and share our newfound purpose to explore Philippine flavors.]

Price per head Php 4,900

Menu is inclusive of 12% VAT. 10% Service Charge not included