

SALT & PEPPER SPARERIBS

Pork: 3 kilo spareribs, wash and drain out water, big cuts

1) Fry some chopped garlic and set aside

2) MARINADE: Ideally for 3 hours, mixing every 30 minutes)

- 1 egg
- 4 tsp white sugar
- 5 tsp Ginisa mix
- 3 tsp meat tenderizer
- 4 tsp sate BBQ sauce (+) dash of the sate BBQ oil
- 4 tsp Knorr seasoning
- 4 tsp garlic oil from the fried garlic
- 5 g baking soda*
- 2 tsp curry powder
- 3 tsp sesame oil
- 3 tsp bonus mix
- 3 tsp white pepper
- 1/2 cup cornstarch
- 1/4 cup flour

Dip in (prior to frying):

3 tsp flour

5 tsp cornstarch

1/4 tsp meat tenderizer

Fry twice (once in normal heat and another in high heat)

3) SAUTEE: (vegetables all diced into little cubes)

-bell pepper (half of a green one & half of a red)

-1/2 white onion

-fried garlic

-1 siling labuyo

- dash of iodized salt, vetsin, sugar, white pepper, sesame oil & chili oil

3) DEEP FRY



150 GRAMS
3 KILOS / 17 ORDERS

FREE VEGGIE

P 79

PORK TERIYAKI

500g Pork

1 tsp Magic Sarap

1 tsp Salt

1/4 tsp White Pepper

1/2 tsp Meat Tenderizer

100g Flour

2 Eggs

50g Celery

100g Carrot

100g White Onion

50g Ginger

1 1/2 Pork Cubes

5 1/2 cup Kikkoman

3/4 cup Mirin

7 cups Water

5 cups Brown Sugar

1/8 cup Cornstarch



1 KILO / 8 ORDERS
125 GRAMS

SESAME SEEDS
FREE VEGGIE

P 70

KOREAN KALBI

500g pork

Marinade:

¼ cup mama sita's bbq sauce

¼ cup oyster sauce

3 tbs sugar

2 tbs sesame

½ cup knorr seasoning

dash of pepper

1) Boil until soft and cover

2) Grill

3) Garnish with toasted sesame seeds



1 KILO / 8 ORDERS
125 GRAMS

**CHOPPED
SESAME SEEDS
FREE VEGGIE**

P 70

TAIWANESE CUTLET

1 kilo pork loin

Marinade:

1 tbsp chopped garlic

10g 5 spice

2.5 tbsp sugar

2 tbsp garlic powder

Dip in Batter (iced) – makes seven cups:

5 cups gaw-gaw

2 cups flour (gold medal)

3.5 cups water

2 pcs egg

3 tbsp rock salt

1.5 tbsp vetsin

2 tbsp ginisa mix

2 tsp paprika powder

Dab with flour/bread crumbs then deep fry

Top with powder:

Garlic powder

5 spice

sugar



1 KILO/ 8 ORDERS
125 GRAMS

CHOPPED
SAUCE ON RICE
FREE VEGGIE

P 69

SWEET AND SOUR PORK

1 kilo pork kasim

1) wash, drain, chop in diagonal/slant cuts

2) MARINADE: (2-3 hours ideal time to marinate, mix every 30 minutes)

- 1 egg
- 1+1/2 tsp. white sugar
- 3/4 tsp. iodized salt
- 1/2 tsp. white pepper
- 1/2 tsp. Ginisa mix
- 1/4 tsp. meat tenderizer
- 2 tsp. sesame oil
- 2 tbsp. cornstarch
- 2 tbsp flour

*Upon order or before frying, dip the pork again in a coat of cornstarch (1tbsp.- more cornstarch than flour) and flour

3) Boil Sauce (add cornstarch to thicken sauce):

- 4 cups white sugar
- 4 cups UFC banana ketchup
- 2 tbsp. OK sauce
- 3.5 cups silver swan white vinegar

Fry twice to ensure juicy meat (once in normal heat and another in high heat)

Sautee with green+red bell pepper & onion, remove oil and then add sauce and pork

Other information: 1 kilo (1:1 salt, 1:2 vetsin, 1:3 sugar, 1 egg)



1 KILO / 10 ORDERS
100 GRAMS

FREE VEGGIE

P 65

LECHON PAKSIW

2 cups Plain Water
2 cups Mang Tomas Sauce
2 1/2 cup Brown Sugar
1 1/2 cup White Vinegar
2 tbsp Soy Sauce
2 tsp Bonus Mix

Panggisa
Garlic
Onion



1 KILO / 10 ORDERS
100 GRAMS

FREE VEGGIE

P 65

SISIG

1 Kilo pork ears (Cubes - Cut)

7 Tbsp Knorr Seasoning

1 Tbsp Sugar

1 Tsp. Ginisa Mix

2 Tsp. Bonus Mix

1 Tsp Ground Pepper (Ground)

¼ Cup Calamansi Juice

100 Grams Onion (Chopped)

Panggisa

Garlic

Sili Labuyo

Onion



1 KILO / 8 ORDERS
125 GRAMS

CHICHARON
FREE VEGGIE

P 55

SZECHUAN PORK

Ingredients:

1 Kilo Pork Kalbi (Strip Cut)
2 Tbsp Oyster Sauce
3 Tbsp Chili Garlic Sauce
2 Tbsp White Sugar
3 Tbsp Soy Sauce
1 Tbsp Ginisa Mix
1 Tbsp Knorr Seasoning
2 Cups Soup Stick
Dash of Sesame Oil
Palapot/Thickener

Panggisa:

Bawang
Onion
Sili
Labuyo
Bell Pepper



2.5 KILOS / 30 ORDERS
100 GRAMS

FREE VEGGIE

P 70

KOREAN BULGOGI

Ingredients:

1 Kilo kasim

½ Cup White Sugar

1 Tbsp Green Onions

1 Tsp Salt

1 Cup Soy Sauce

3 Tbsp Sesam Oil

1 Tbsp Crushed Garlic

2 Tbsp Sesame Seeds

Dash of Vetsin



3 KILOS / 29 ORDERS
100 GRAMS

SESAME SEEDS
FREE VEGGIE

P 70

PORK SALPICADO

Ingredients:

1 Kilo Pork
8 Tbsp Oyster Sauce
3 Tbsp Butter
6 Tbsp Garlic
3 Tsp Lea&Perrins Sauce
Paprika
Pepper
Garlic Powder
6 Tbsp Corn Oil

Preparations:

Sautee garlic
Add pork until brown
Add all the seasoning
Toss for a few minutes



1 KILO / 10 ORDERS

FREE VEGGIE

P 75

ADOBO FLAKES

Ingredients:

1 Kilo kasim
15g Garlic
5 pcs Laurel
15 pcs Pepper Corn
1 Cup White Sugar
1 Cup Oyster
1 Cup Soy Sauce
1 Cup Knorr Seasoning
1 Cup Vinegar



1 KILO / 8 ORDERS

FREE VEGGIE

P 70

BAGOONG

Ingredients:

1 kg Bagoong

100g Tomato

30g Garlic

100g Onion

1 Cup Vinegar

1 Cup Brown Sugar

1 Cup White Sugar

15g Sili Labuyo

30g Sili Sigang



1 KILO / 8 ORDERS

FREE VEGGIE

P 70

ALL DAY BREAKFAST

Cook Marinated Pork Tocino

Cook Spam with Sugar



TOCINO:
1 KILO / 13 ORDERS

SPAM:
1 CAN / 10 SLICES
1 SLICE / ORDER

WITH EGG
NO VEGGIE

P 75

CRAZY ROLL

1 Kilo Sisig (Existing Recipe)
200 Grams Sotanghon
Lumpia Wrapper
1 Tbsp Oyster Sauce
1 Tsp Ginisa Mix
(50 Grams each roll)



1 KILO / 16 ORDERS
2 PCS / ORDER
30 GRAMS / PIECE
TOTAL OF 60 GRAMS

EGG
APS
FREE VEGGIE

P 50

FLYING SAUCER

200g ground pork + 1 tbsp chopped garlic

Sautee:

¼ tsp black pepper

2 tsp datu puti soy sauce

1 tsp knorr seasoning

1 tsp ginisa mix

2.5 tbsp white sugar

½ cup soup stock

Potato powder to thicken



DRINKS

ICED TEA

1 cup concentrate

6 cups water

1/4 wash sugar

MILK TEA

4 lipton tea bag

1 carton Alaska condensed milk

1 cup wash sugar

1 gallon water



**ALL DRINKS –
WASH SUGAR**

P 20

VEGGIE OF THE DAY

OKOY

- 1) Cut in strips –carrots, kamote, turnip, sayote, baguio beans
- 2) In bowl, (+) veggies (+) salt (+) pepper (+) flour (+) egg (+) vetsin (+) Ginisa mix, pan-fry and shape
- 3) DEEP – FRY

SAYOTE W/ GINILING

- 1) In pan, (+) oil (+) garlic (+) onion (+) giniling (+) sayote strips

FRIED SABA

- 1) slice in mojo shape
- 2) fry



FREE

CR

Crazy Roll

SG

Sisig

SWT

Sweet & Sour Pork

LP

Lechon Paksiw

TC

Taiwanese Cutlet

KK

Korean Kalbi

TER

Porkchop Teriyaki

SP

Salt & Pepper Spareribs