FOOD MENU WITH DESCRIPTION

Beef Steak

* A tender cut of beef is sliced thin, then marinated with lemon juice and soy sauce.

Garlic Chicken

* Made with a luscious, garlic-infused sauce

Empanada

* Empanada, a baked or fried pastry stuffed with any of a variety of fillings, such as meat, cheese, vegetables, fruits, and other ingredients.

Chopseuy Special

* Dish consisting of bits of meat, bean sprouts, water chestnuts, and other vegetables, stir-fried and then served with rice.

Tropical Mixed Fruits

* Mix of diced dates, apricots, pineapple, mango, and papaya, complimented by our flavorful banana chips.

Fish in sweet and sour sauce

* Fried fish simmered with vinegar, ketchup, reserved pineapple syrup, soy sauce, and sugar.

Mixed Vegetables with Eggs

* Mixed vegetables consist of Carrot, Peas , Green Beans , Sweetcorn , and Quail eggs.

Lumpia Shanghai

* Is a Filipino deep-fried appetizer consisting of a mixture of giniling (ground pork) with vegetables like carrots, chopped scallions or red onions and garlic, wrapped in a thin egg crêpe.

Creamy Mango Tapioca

* Mango tapioca is a refreshing dessert made from sweet mangoes, tapioca or sago, cream and milk.

Pot Roast Beef

* Beef chuck stew serve with oven-roasted vegetables, potatoes, carrots, and onions

Fish Fillet

* Fried flesh of fish coated with flour, salt, pepper, and paprika.

Chicken Pastel

* Traditional stew or pie from the Philippines made with chicken, sausages, mushrooms, peas, carrots, potatoes, soy sauce, and various spices in a creamy sauce.

Pancit Lauriat

* Dish that uses egg noodles that are stir-fried usually with vegetables like carrots, green beans, shitake mushrooms and cabbage, together with slices of pork.

Buko Pandan Salad

* This is a Filipinized fruit salad consisting of pandan jelly, shredded young coconut meat (known as buko), table cream, and sweetened condensed milk.

Relyenong Bangus

* Fried deboned milkfish, flaked and re-stuffed with vegetables and spices.

Camaron Rebosado

* Filipino dish made of large shrimp dipped in batter and deep-fried to golden perfection.

Ceasar Salad

* Green salad of romaine lettuce and croutons dressed with lemon juice (or lime juice), olive oil, eggs or egg yolks, Worcestershire sauce, anchovies, garlic, Dijon mustard, Parmesan cheese, and black pepper.

Creamy Leche Flan

* Creamy custard made from eggs and condensed milk, with a sweet caramel on top.

Beef Caldereta

* Beef stewed in tomato with potato, carrot, olives, bell peppers, and liver spread.

Pork Steak

* Pork Steak is a variation of Bistek Tagalog. These are marinated in lime and soy sauce.

Fried Chicken

* Fried meat with flour, buttermilk and seasonings.

Baked Macaroni

* Combines the rich flavor of beef, vegetable aromatics and the creamy tomato sauce, topped with a generous amounts of cheese

Creamy Fruit Salad

* Beated cream cheese and sugar with pineapple, fruit cocktail, bananas, apple, coconut, pecans, raisins, and cherries.

Braised Beef Stew

* Stirred in the beef broth and wine with tomatoes, Worcestershire sauce, vinegar, thyme, bay leaf, salt and pepper.

Baby Back Ribs

* Oven-baked baby back ribs seasoned with a homemade dry rub, glazed with barbeque sauce and baked

Chicken Cordon Bleu

* Is a dish of meat wrapped around a slice of ham and a slice of cheese, breaded, and then pan-fried or baked.

Spaghetti

* This version has a sweet tomato based sauce with lots of meat ingredients, hotdogs, onions, garlic, and seasonings.

Maja Blanca Con Mais

* Filipino coconut pudding composed of coconut milk, white sugar, condensed milk, sweetcorn and cornstarch.

Lengua Estofado

* Is a type of ox tongue stew. The tongue was made very tender and cooked with tomato, soy sauce, vinegar, and sugar.

Pork Barbeque

* It is composed of thinly sliced pork pieces that are marinated in a special mixture of seasonings and spices.

Chicken Afritada

* Chicken stew with tomato based sauced.

Beef with Creamy Mushroom Sauce

* Fork-tender beef and delectable mushroom gravy served over steamed rice, mashed potatoes, or egg noodles

Seafoods Curry

* Shrimp, scallops, mussels, and squid are simmered together with lime, curry, and coconut milk

Pancit Bihon Guisado

* This dish is composed of rice noodles, shredded chicken, shrimp, and vegetables

Calamares

* Squid coated with battered flour, baking powder, and salt. With breadcrumbs

Pork Afritada

* It is composed of pork shoulder that are cut into 1 inch cubes, carrot, potato, and tomato sauce, green pea, and bay leaves.

Crab and Corn Soup

* Comprises of comprises chicken broth, seafood base or shrimp bouillon, lump crab meat, imitation crab, and corn kernels

Four Season Vegetables with Assorted Seafoods

* Mixed vegetables consist of Carrot, Peas , Green Beans , and Sweetcorn with shrimp, mussels and squids

Cream of Mushrooms soup

* Simmered mushrooms, broth, onion, and thyme

Creamy Carbonara

* Pasta dish combines the smokey flavors of bacon and creamy mushroom sauce

Sweet and Sour Pork

* Dish made with juicy pieces of pork tenderloin, bell peppers, onion, and pineapple.

Chicken Adobo

* Braised chicken legs (thighs and/or drumsticks) in a sauce made up of vinegar, soy sauce, garlic, and black pepper.

Shrimp in Garlic Butter Sauce

* A sautéed shrimp cooked in a garlic butter sauce