



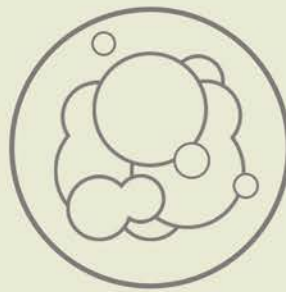
MANGROVE



Why are Mangroves an important part of our ecosystem?



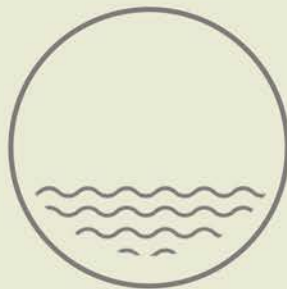
Prevents soil erosion
and flood



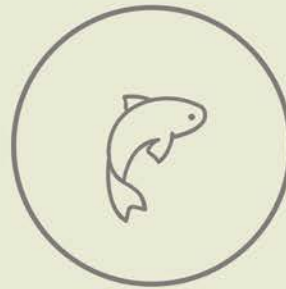
Absorbs carbon dioxide
and other greenhouse gasses



Provides a habitat for
the Stork-billed Kingfisher



Reduces
wave height



Nursery to many
species of fish



In the Philippines, roughly 80% of the country's provinces have mangrove trees, with Palawan said to hold the most mangroves at 22%.



Mangrove unites these mangrove-rich provinces through a common ecological thread. Amid this unity, its cuisine celebrates the diverse flavors and cultures these mangroves nurture, offering a captivating gastronomic journey.



Sinuglaw

APPETIZERS

Tortang Itlog	500
A pan fried dish consisting of potatoes and eggs	
Pork Sisig	420
A meat dish consisting of finely chopped pig's head, onions, and chili peppers	
Lato	490
Clusters of edible seagrapes with a salty taste	
Chao Long	630
Vietnamese pho noodles with a Filipino twist	
Pinais na Hipon	540
Steamed shrimp mixed with aromatics and shredded coconut	
Sinuglaw	570
A refreshing and delectable dish composed of grilled pork belly and raw fish soaked in vinegar	
Pancit Habhab	450
Lucban's take on the classic pancit consisting of fresh noodles, meat and vegetables, and a flavorful sauce served in a banana leaf	
Ensaladang Chamba	460
Combination of ensaladang talong and ensaladang mangga, married together by salted egg	
Kinilaw na Tanigue	580
A fresh seafood dish consisting of chopped raw tanigue fish and shrimp cured in vinegar and chilies	
Satti	710
Delectable grilled meat skewers doused in spicy sauce and served with puso rice	
Kahanga Rendang	810
Shellfish meat stir fried with coconut meat and various herbs and spices, topped with rendang sauce	
Piyassak	830
A one-of-a-kind dish consisting of fried veal sweetbread and a flavorsome sauce made from coconut milk and various aromatics	



Pork Belly Tocino

FILIPINO BREAKFAST BOWLS served with garlic rice

Danggit Lamayo 430

A classic Palawan favorite; danggit fish that has been dried, and served with garlic rice and boiled eggs

Vigan Pork Longganisa 370

Filipino sausages crafted from ground pork kneaded with flavorful aromatics and served with garlic rice and boiled eggs

Pork Belly Tocino 570

Pork belly that's been sweetened and cured before frying

Beef Tapa 570

Thinly sliced beef doused in marinade and left to soak overnight before trying in oil

Satti



Lechong Manok



Beef Caldereta



Pancit Habhab



ENTRÉES

Lawot-lawot 570

A thick and creamy vegetable stew with a mildly spicy flavor

Sinaing na Talakitok 620

Fresh talakitok fish wrapped in banana leaves and stewed with vegetables in a sour broth

Fried Chicken Adobo 530

A Filipino favorite with a unique spin; fried chicken served with adobo sauce

Gising-gising 490

A spicy vegetable stew cooked in coconut milk.

Bicol Express 640

A spicy pork stew with shrimp paste cooked in coconut milk

Inihaw na Liempo 530

Melt-in-your-mouth pork belly doused in delicious marinade before grilling

Tinolang Manok 650

A warm and nutritious bowl of chicken stew consisting of native chicken, various aromatics, and slices of sayote

Beef Pares 600

Tenderized beef brisket cooked with flavorful spices and soaked in a delicious beef broth

Lechon Kawali 790

Deep fried pork belly served with soy sauce and lechon sauce

Pinakbet 600

Vegetables sauteed in fish sauce and served on a bed of mashed squash

Sinigang na Lechon 820

Slow roasted pork belly cooked in a sour broth

Piyanggang Manok 660

Spicy braised chicken cooked in ground burnt coconut and other herbs and spices

Chicken Inasal 720

Marinated chicken grilled to juicy perfection and served with atsara



Inihaw na Hipon

Inihaw na Hipon

Prawns marinated in calamansi and soy sauce before grilling

620

Inihaw na Pusit

Fresh squid soaked in a delectable sauce and stuffed with aromatics prior to being grilled

720

Beef Kaldereta

A Filipino classic consisting of shredded beef stewed in tomato sauce and baked on potato halves

820

Bola Catalana

Samar's own version of the embutido; a meat roll that's been steamed and baked before being served on a bed of mashed potatoes

600

Beef Morcon

Beef tenderloin roll soaked with red wine sauce and served with atsara egg and on a bed of creamy mashed potato

660



Fried Chicken Adobo



Lechon Belly



Sinaing na Talakitok

Beef Kurma	530
Zamboanga's own version of curry consisting of braised beef stewed in coconut milk and cooked with various spices and vegetables	
Veal Kulma	690
Marinated veal cheeks served with crispy fried garlic and creamy mashed potatoes	
Lechon Belly	910
Pork belly stuffed with aromatics and slow-roasted to a delicious crisp	
Beef Ribs Sinigang	960
A beloved Filipino meal consisting of tenderized beef ribs and fresh vegetables, stewed in a sour broth mixed with watermelon and topped with ube jam	
Tiula Itum	560
A flavorful beef and goat stew with black broth made from roasted coconut with various herbs and spices for a more flavorful taste	

SHARING

Lechong Manok	970
Marinated whole chicken that's been fried then roasted	
Crispy Pata	960
Fried pork trotters served with vegetables and two types of sauce	

DESSERTS

Saging Rebusado	330
A sweet treat of fried plantains that have been well-coated in brown sugar and syrup	
Maruya	290
Delicious bananas fried in batter	
Torta Cebuano	500
A fluffy pastry served with a generous dollop of butter and sprinkled with sugar	



Halo-halo



Saging Rebusado



Sapin-sapin

Bibingka	480
A timeless Filipino kakanin made from a mixture of glutinous Jasmine rice	
Sapin-sapin	440
A well-known rice delicacy consisting of sticky rice topped with soy caramel, macapuno, and langka	
Salted Yema Cake	510
Two layers of sponge cake with yema filling and topped with sweet frosting, soy caramel, and chopped nuts	
Puto Bao	520
Filipino kakanin with a unique Quezon twist; puto bumbong with cubes of ripe mango and stuffed with a sweetened coconut	
Turon	410
Four pieces of wrapped desserts with different Filipino flavors and served with two scoops of homemade ice cream	
Halo-halo	500
A classic and beloved Filipino shaved ice dessert mixed with evaporated milk, sweet beans, nata de coco, leche flan, and macapuno before being topped with scoops of delectable home-made ice cream	

BEVERAGES

JUICES

Naglayan	220
Watermelon, Green Apple	
Kayangan	230
Orange, Watermelon	
Malcapuya	220
Ginger, Pandan	
Parola	220
Cherry, Cucumber	
Agila	220
Pineapple, Cucumber	
Chindonan	230
Carrot, Dalandan	



Cocktails

SHAKES

Sangat	270
Macapuno, Ube, Evaporated Milk	
Bintuan	310
Langka, Ginger, Evaporated Milk	
Halsey	330
Lychee, Peach, Black Pepper	
Marily	360
Banana, Coffee, Evaporated Milk	
Tres Leches Shake	390
Milk, Evaporate Milk, Condensed Milk	

ALCOHOLIC SHAKES

Tatay's Scramble	500
Gayuma Liquor, Banana, Evaporated Milk	
Silangan	290
Barik Lambanog, Sprite, Rose Syrup	

COCKTAILS

Aguinaldo	490
NV, Triple Sec, Lemon Juice	
Jacinto	480
Ube Cream Liquor, Kanto Caramel Vodka, Agimat Gin	
Bonifacio	590
Don Papa ,7 Don Papa 10, Don Papa Maskara	
Rizal	490
Sirena Blue Pea Gin, Gayuma Liquor, Tonic Water	
Mabini	460
Agimat Gin, Pasteurized Egg White, Orange Juice	
Silang	470
Barik Lambanog, Sprite, Cherries	