



### First Course

Seared Albacore Tostadas  
*avocado, Japanese dressing, sriracha aioli*

Shrimp Lumpia  
*roasted jalapeno-lime aioli*

Green Salad  
*mixed greens, avocado, baby tomatoes, cucumber, radish, peanuts, crispy shallots, cilantro, calamansi soy dressing*

Fried Chicken Thighs  
*calamansi honey, spicy vinegar*

### Main Course

House Made Spaghetti Carbonara  
*bacon, black pepper, parmesan, egg yolk*

House Made Truffle Pasta  
*arugula chitarra, mushrooms, white wine truffle parmesan sauce*

Wagyu Burger  
*Fried egg, cheddar, bacon, shallot jam, truffle garlic aioli*

Pork Cheek Adobo  
*garlic fried rice, chimichurri, fried egg, crispy shallots*

Loco Moco  
*Wagyu burger, adobo gravy, garlic fried rice, chimichurri, fried egg, crispy shallots*

Scottish Salmon  
*butternut squash, pomegranate molasses, brussel sprout petals, gremolata*

### Dessert

Tropical Verrine  
*passion fruit coulis, coconut panna cotta, mango, pineapple, macadamia nuts, ube ice cream, mango sorbet*

Ice Cream

3 course prix fixe menu 35 pp

Imaginary Ice Cream \$3  
100% of proceeds go to California Restaurant Association's Care Fund

Menu is subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.