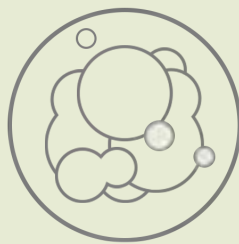




Why are Mangroves an important part of our ecosystem?



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
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A pan fried dish consisting of potatoes and eggs

Pork Sisig	420
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A meat dish consisting of finely chopped pig's head, onions, and chili peppers

Lato	490
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Clusters of edible seagrapes with a salty taste

Chao Long	630
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Vietnamese pho noodles with a Filipino twist

Pinais na Hipon	540
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Steamed shrimp mixed with aromatics and shredded coconut

Sinuglaw	570
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A refreshing and delectable dish composed of grilled pork belly and raw fish soaked in vinegar

Pancit Habhab	450
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Lucban's take on the classic pansit consisting of fresh noodles, meat, and vegetables, and a flavorful sauce served in a banana leaf

Ensaladang Chamba	460
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Combination of ensaladang talong and ensaladang mangga, married together by a salted egg

Kinilaw na Tanigue	580
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A fresh seafood dish consisting of chopped raw tanigue fish and shrimp cured in vinegar and chillies

Satti	710
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Delectable grilled meat skewers doused in spicy sauce and served with plain rice

Kahanga Rendang	810
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Shellfish meat stir fried with coconut meat and various herbs and spices, topped with rendang sauce

Piyassak	830
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A one-of-a-kind dish consisting of fried veal sweatbread and a flavorsome sauce made from coconut milk and various aromatics



Pork Belly Tocino

FILIPINO BREAKFAST BOWLS

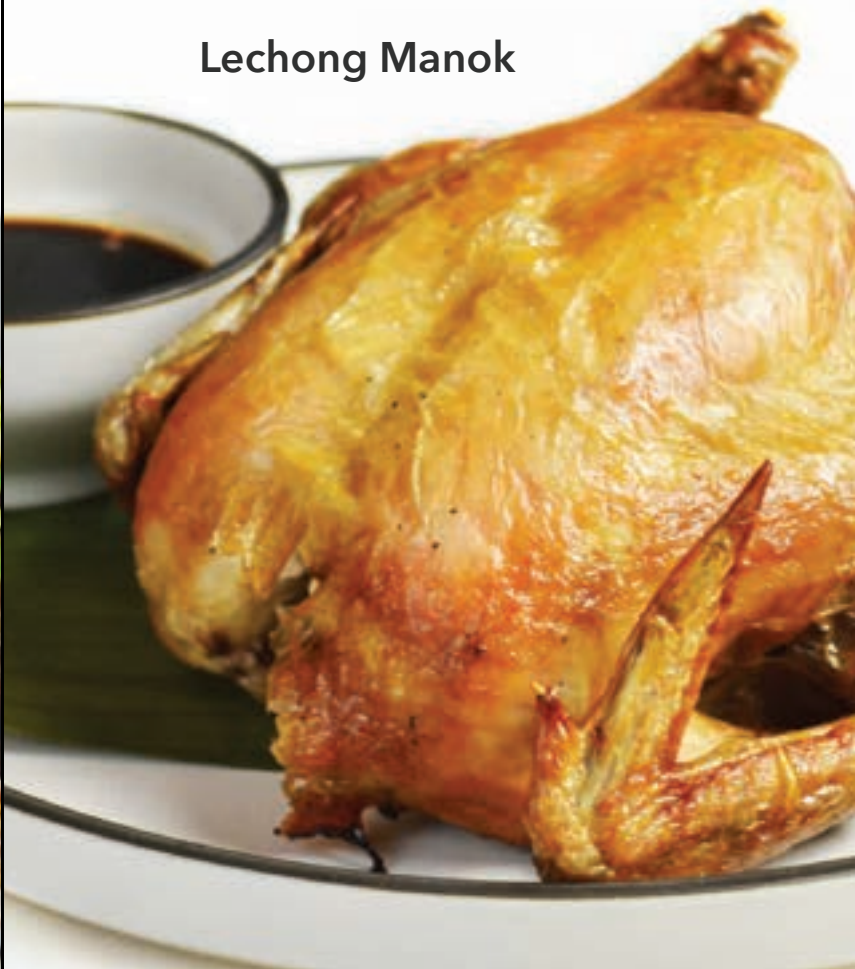
served with garlic rice

Danggit Lamayo	430
A classic Palawan favorite; danggit fish that has been dried, and served with garlic rice and boiled eggs	
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 sweetened and cured before frying	
Beef Tapa	570
Thinly sliced beef doused in marinade and left to soak overnight before frying in oil	

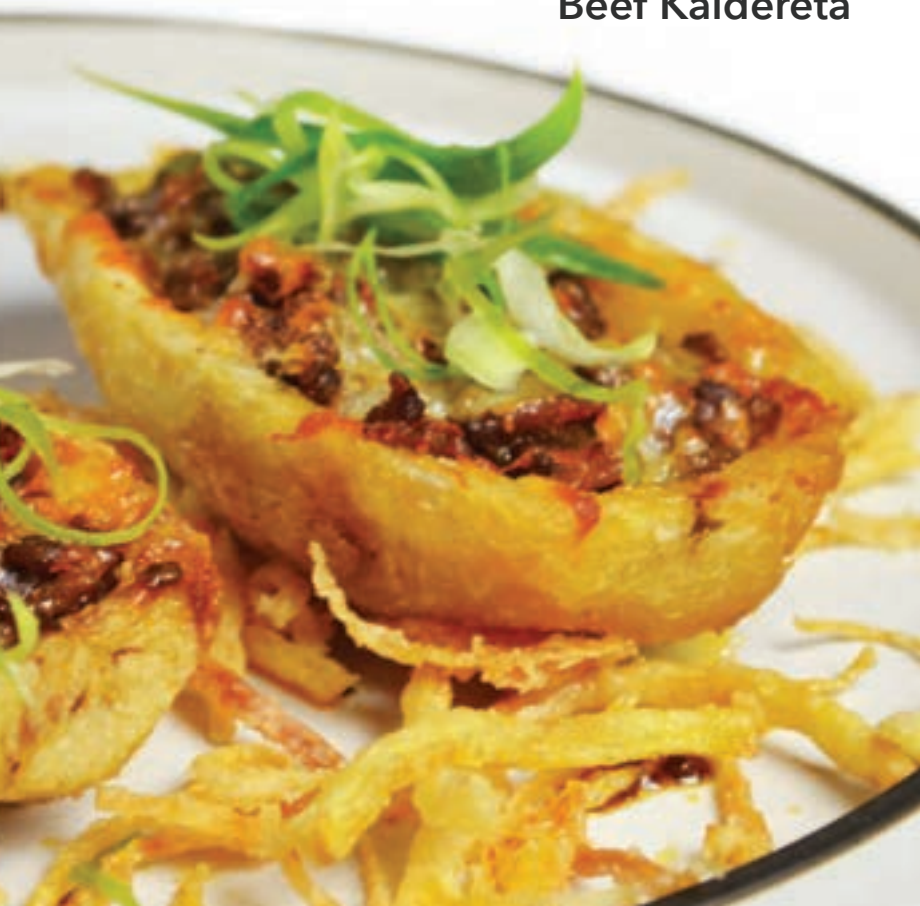
Satti



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 with ground pork 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 sautéed in fish sauce, shrimp paste, 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	

A close-up photograph of several large prawns, known as 'hipon', being grilled. They are skewered on a long wooden stick and are positioned over a grill. The prawns have a vibrant orange-red color, indicating they are well-cooked. The background is a plain, light-colored surface.

Inihaw na Hipon

Inihaw na Hipon

Prawns marinated in calamansi and soy sauce before grilling

620

Inihaw na Pusit

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

720

Chicken Inasal

Marinated chicken grilled to juicy perfection and served with atsara

720

Beef Caldereta

A Filipino classic consisting of shredded beef stewed in tomato sauce, peanut 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



Sinaing na Talakitok



Lechon Belly

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	1,430
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 our sour broth mixed with watermelon and topped with ube jam	
Tiula Itum	560
A flavorful beef or 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	



Saging Rebusado

Halo-halo

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 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 homemade 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	

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, Evaporated Milk, Condensed Milk	



Cocktails

BEVERAGES

ALCOHOLIC SHAKES

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

COCKTAILS

Aguinaldo	490
NV, Triple Sec, Lemon Juice	
Jacinto	480
Ube Cream Liqueur, Kanto Caramel Vodka, Agimat Gin	
Bonifacio	590
Don Papa Rum 7yo, Don Papa Rum 10 yo, Don Papa Rum Masskara	
Rizal	490
Sirena Blue Pea Gin, Gayuma Liqueur, Tonic Water	
Mabini	460
Agimat Gin, Pasteurized Egg White, Orange Juice	

