PRIX FIXE LUNCH MENU

$55 PER PERSON

CHOOSE ONE OPTION FROM EACH SECTION

SMALL

SUMMER GREENS SALAD WITH PLUMS
lemon miso yogurt, sesame hazelnut praline, manchego

MUSHROOM PARFAIT, HIBISCUS PICKLED ONIONS, CHIVES
on nixtamalized corn sourdough

HEARTIER

TURNIP GREENS & CRÈME FRAICHE CASONCELLI
charred broccolini, zucchini, lemon puree

CRISPY MUSHROOM RICE WITH GLAZED OYSTER MUSHROOMS
green tomato, cilantro, radish, pepita furikake, sesame salsa macha
SMOKED BEEF CHEEK PIASSAK (+6)
OR
GLAZED OYSTER MUSHROOMS

ROASTED OCEAN HIRAMASA WITH ZUCCHINI
pea puree, swiss chard, pickled shiitake mushrooms, pil pil
ADD $10

DESSERT

CUCUMBER SORBET

LUNCH

SNACKS

SMOKED CASTELVETRANO OLIVES GF V+ — 9

ROASTED TOMATO SOURDOUGH — 8
pumpkin seed and coriander dip [2 pieces] V+

SMALL PLATES

MILAN'S TOMATOES — 25
vanilla, lime, cardamom, goat cheese, sumac pickled shallots, tomato granita GF V

SUMMER GREENS — 26
plums, lemon miso yogurt, sesame praline, manchego GF V

DRY-AGED BEEF TARTARE — 30
tamarind, lemongrass, calamansi, betel leaf, wild rice GF DF

MUSHROOM PARFAIT — 21
roasted tomato sourdough, hibiscus pickled onions, chives V

HEARTIER PLATES

ROASTED HIRAMASA — 40
zucchini, english peas, shiitake mushroom, swiss chard, pil pil GF

FILIPINO STYLE LONGGANISA BURGER — 22
fried egg, pickled papaya, potato rosti, garlic aioli, spicy ketchup, house potato bun

TURNIP GREENS & CRÈME FRAICHE CASONCELLI — 30
charred corn and broccolini, zucchini, lemon puree V

2 FRIED EGGS ON CACHAPAS (CORN PANCAKE) — 22
makrut lime, habañero, cacciocavallo, taleggio, pickled papaya, herbs GF

*add smoked fermented sausage — 11

SWEET

BRULEED CORN SEMIFREDDO — 17
peaches, strawberry, thai basil, corn cookie crunch

CANTALOUPE MELON — 9
hibiscus, rose, melon sorbet GF V+

GF gluten-free V vegetarian V+ vegan DF dairy-free

LUNCH PRIX FIXE 55